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Fine-dining print 精緻美食圖鑑

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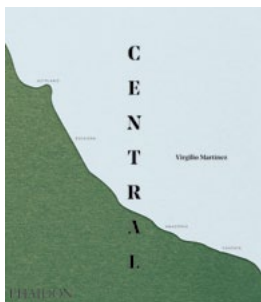
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Fine-dining print

精緻美食圖鑑

Chefs' favourite recipes for your bookshelf
收藏名廚食譜

By Kate Whitehead



Central

By Virgilio Martinez
November 2016

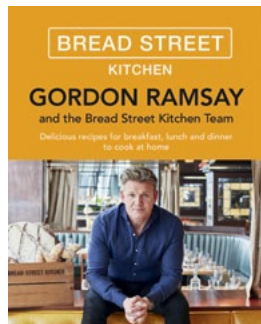
Chef Virgilio Martinez, one of the most admired talents in the culinary world, showcases the extraordinary Peruvian cuisine on the menu at his signature restaurant in Lima, Central, which sits at number 4 on San Pellegrino's 2016 list of the World's 50 Best Restaurants. Celebrating the incredible biodiversity of his homeland, this stunning monograph presents recipes, personal essays and exquisite photography in chapters organised by altitude.

才華洋溢的秘魯大廚Virgilio Martinez，備受餐飲業界的推崇，他在利馬開設的Central餐廳，為客人呈奉非比尋常的秘魯菜，在2016「San Pellegrino世界50間最佳餐廳」榜上排行第四位。他推出的全新著作，以海拔的高度來編排章節，詳錄其家鄉令人難以置信的生物多樣性及特色食材，更有以這些食材入饌的食譜、個人隨筆及珍貴的圖片。

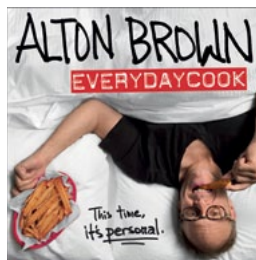
Gordon Ramsay Bread Street Kitchen

By Gordon Ramsay
October 2016

The first fruit of bad boy celebrity chef Gordon Ramsay's three-book deal with publisher Hodder & Stoughton. Ramsay's Bread Street Kitchen restaurant is renowned for its relaxed vibe and menu that emphasises fresh, seasonal ingredients, and that's exactly what you get here: an inspiring collection of 100 recipes that covers the mouthwatering gamut from breakfast to dinner.



素有「地獄廚神」之稱的Gordon Ramsay與出版商Hodder & Stoughton合作，計劃推出三本烹飪書，而這次介紹的新書是該系列的第一本著作。Ramsay的Bread Street Kitchen餐廳以輕鬆的氛圍，以及強調新鮮時令食材的菜單而享負盛名。新書的食譜貫徹了這個特色，包括了100個從早餐至晚餐的菜式，絕對令人食指大動。



EveryDayCook

By Alton Brown
September 2016

Much-loved American gastronomy geek Alton Brown is back with his first cookbook since 2012. The initial offering in a two-book deal with Ballantine Books, *EveryDayCook* contains more than 100 recipes that the chef cooks regularly, and is packed with science and history, as well as a sprinkling of humour. Interestingly, all the photos were shot with an iPhone. There's no official word on what the second book will be, but Brown has hinted at a cookbook for children.

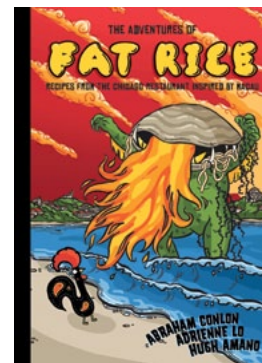
深受歡迎的美國美食達人Alton Brown藉出版新書再度活躍於飲食界。他計劃與出版商Ballantine Books合作推出兩本美食著作，第一本是《EveryDayCook》，是他自2012年後推出的首部書籍，記載了他經常烹調的100多道菜式食譜，以及許多相關的科學和歷史資料，不過當中又夾雜不少Brown式的幽默。有趣的是，全書圖片均以iPhone拍攝。出版社沒有透露第二本書的資料，可是Brown暗示是一本為兒童編寫的烹飪書。

China: The Cookbook

by Kei Lum and Diora Fong Chan
September 2016

The culture of Chinese cuisine is as vast and varied as the country itself, but *China: The Cookbook* does an excellent job bringing what must be the most comprehensive collection of recipes to the table, from popular staples such as dim sum dishes and Sweet and Sour Spare Ribs to lesser-known classics including Fujian Fried Rice and Jiangsu's Drunken Chicken.

幅員廣闊的中國，其飲食文化一樣博大精深及多姿多彩，各地自有特色。《China: The Cookbook》進行了廣泛的資料蒐集，收錄了遍及各省的食譜，從點心、甜酸排骨、福建炒飯到江浙醉雞等，包羅萬有。



The Adventures of Fat Rice

By Abraham Conlon, Adrienne Lo and Hugh Amamo
October 2016

Chicago's cult favourite restaurant Fat Rice is inspired by the cuisine of Macau. The menu draws on the rich heritage of the Chinese city and former Portuguese colony, with more than 100 recipes ranging from Hand-rolled Rice Noodles to Linguica Sausage. This greatly anticipated debut cookbook from Fat Rice, which has now been the talk of the Windy City for four years, is presented in comic-book format, with step-by-step illustrations to each recipe and exquisite photographs.

在芝加哥備受潮人追捧的Fat Rice餐廳，於「風之城」開業已有四年，菜式的靈感來自澳門——一個擁有豐富中國文化遺產，又是葡萄牙前殖民地的城市。餐廳出版的首本食譜包括100多個菜式，由腸粉至葡國香腸，種類繁多。全冊以漫畫形式演繹，用插圖解釋烹調步驟，並配以精美的圖片。