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Bookshelf 新書上架

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A new chapter

翻開新一頁

We leaf through the latest tomes and tales by culinary professionals hailing from all corners of the globe
搜羅來自世界各地名廚的最新烹飪著作

By Rachel Duffell



Simple

By Yotam Ottolenghi
September 2018

This new cookbook from master of Middle Eastern cuisine Yotam Ottolenghi eschews some of the more challenging aspects of his previous culinary tomes, yet still delivers on flavour. *Simple* presents recipes perfect for people short on time or looking for an easy introduction to Middle Eastern cuisine, as well as dishes that incorporate less than 10 ingredients, and a range of one-pot or leave-to-stew slow-cookers that are delightfully straightforward. Often the simplest pleasures are some of the best.

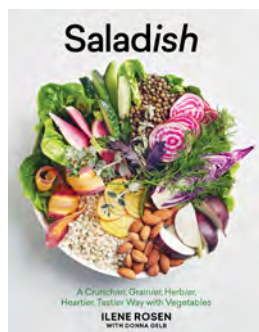
中東菜大師Yotam Ottolenghi這本新書與舊作迥然不同，從繁複的高難度製作走向簡單的烹調之道，但卻無損菜式的味道。《Simple》裡的食譜最適合忙碌一族，或是剛開始接觸中東菜的新手。此書介紹的包括使用少於十項材料的菜式，還有一系列「一鍋熟」或是適合以慢煮鍋烹調的佳餚，省卻不少麻煩。簡簡單單就能獲得的快樂，往往就是最大的快樂。

Saladish

By Ilene Rosen with
Donna Gelb
March 2018

For Ilene Rosen, there's so much more to salad than green leaves tossed with a dash of extra-virgin olive oil and a splash of lemon juice. From Japanese eggplant to shirataki noodles, chrysanthemum leaves to Bosc pears, Rosen expertly combines texture and taste into salad-like combinations that work. Thinking outside the box in terms of colour, crunch, herbs, grains and vegetables, she nevertheless ensures harmony in every bowl.

對Ilene Rosen來說，沙律並不是把蔬菜加上初榨橄欖油和檸檬汁拌勻那麼簡單。經她巧手烹調的沙律材料豐富，從日本矮瓜到蒟蒻冷麵、菊花葉到波士梨，五花八門，配搭出完美的沙律質感和味道。其創作無論色彩、口感、香料、質地和使用的蔬菜，都不受傳統束縛，創新破格，卻又和諧融洽。



River Café London

By Ruth Rogers, Sian
Wyn Owen, Joseph
Trivelli, Rose Gray
April 2018

It's been 30 years since the River Café in London debuted. Eight years after the opening of the acclaimed restaurant, which continues to serve the simple, ingredient-forward Italian dishes for which it made its name, Ruth Rogers and Rose Gray published their iconic blue cookbook. It became an instant classic. Now Rogers and River Café head chefs Sian Wyn Owen and Joseph Trivelli have joined forces for a full update, complete with both classic and new recipes punctuated with tips, memories and stories from across the decades.

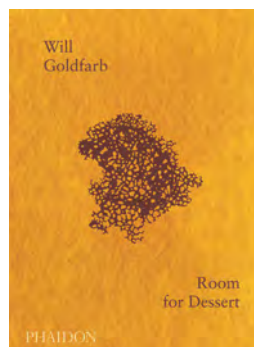
屹立倫敦30年的River Café以簡單、注重食材的意大利菜打響名堂，其創辦人Ruth Rogers和Rose Gray在開業八年時首次著書立說，分享入廚心得。那本藍色的烹飪書，瞬即成為經典。今天，Rogers與餐廳兩位主廚Sian Wyn Owen和Joseph Trivelli攜手推出新版，除了囊括經典和新菜式的食譜，也收錄了一些烹飪小貼士，以及過去幾十年來的趣聞軼事。

Room for Dessert

By Will Goldfarb
April 2018

Will Goldfarb's Room4Dessert started out as a shop in New York City before moving across the world to Bali, where it's become something of a pastry destination. The elBulli-trained pastry chef's refined creations are grounded in molecular gastronomy and with his first book he lifts the lid on his process, expert techniques and perfect plating. *Room for Dessert* is aspirational for the home chef and inspirational for the professional.

Room4Dessert最初是Will Goldfarb在紐約市經營的甜品店，後來移師印尼峇里，成為當地的甜品聖地。Goldfarb曾於elBulli擔任甜品師，他的精美糕點自然離不開分子美食的理念。《Room for Dessert》是他的首本著作，娓娓道出每道甜點的創作過程、所需的專業技巧和完美擺盤的竅訣，鉅細無遺，不僅能啟發一家之「煮」，專業大廚也會受用匪淺。



Chicken and Charcoal: Yakitori, Yardbird, Hong Kong

By Matt Abergel
July 2018

Matt Abergel's cult Hong Kong restaurant Yardbird made its name serving Japanese yakitori. Now, as the Canadian chef who championed the charcoal-grilled chicken and promoted yakitori to a wider audience prepares to launch a second incarnation of Yardbird in Los Angeles in 2019, he reveals the secrets behind the preparation of his fowl alongside some signature recipes in the first comprehensive book on yakitori published in English.

在其香港另類餐廳Yardbird憑日式燒雞打響名堂之後，以炭燒雞聞名及成功將日式燒雞介紹給更多食客的加拿大籍主廚Matt Abergel，計劃於2019年進軍洛杉磯，在當地開設首間分店。他在書中透露了其燒雞的烹調秘密，並介紹了多道招牌菜的食譜，是第一本以英語出版的日式燒雞專書。