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Bookshelf 新書上架

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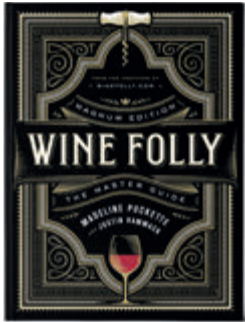
Top tomes

大師巨著

The hottest new cookbooks, gastronomic guides and beverage bibles

最新出版的烹飪書、美食指南與葡萄酒聖典

By Rachel Duffell



Wine Folly: Magnum Edition: The Master Guide

By Madeline Puckette and Justin Hammack
September 2018

When *Wine Folly* was first published in 2015, it quickly became the go-to guide for everyone from casual wine drinkers to connoisseurs. Filled with easy-to-understand infographics, illustrations, charts and maps, the acclaimed wine compendium has now been re-released in an expanded edition, packed with new information and resources as well as essential tricks and tips that will allow budding oenophiles and wine devotees to take their knowledge – and palates – to the next level.

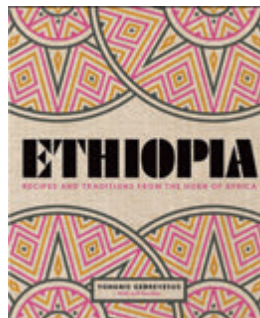
2015年初版的《Wine Folly》，以圖表作解說，簡單易明，出版後隨即受到一般飲者以至品酒專家的熱捧，成為人人拜讀的葡萄酒指南。這本天書最近推出擴充版，加入大量的資料及基本的品酒竅門和心得，不論是新手還是資深劉伶，均能藉此增進自己的葡萄酒知識，以及加深對葡萄酒味道和口感的了解。

Ethiopia: Recipes and Traditions from the Horn of Africa

By Yohanis Gebreyesus
March 2019

With travel to Ethiopia on the rise, there's so much of its culinary culture to be explored. And none can be better prepared to do so than Yohanis Gebreyesus. The Ethiopian chef trained at the Paul Bocuse Institute in Lyon and has since become something of an expert on the food of his homeland. He runs Antica restaurant in Addis Ababa, presents a weekly food programme on Ethiopian Broadcasting Service and is behind this stunning book that reveals the wonders and the richness of Ethiopian cuisine.

隨著越來越多遊客到訪埃塞俄比亞，當地烹飪文化也漸受注目。埃塞俄比亞大廚Yohanis Gebreyesus早就洞悉先機，他曾於里昂的Paul Bocuse學院習藝，隨後成為其家鄉菜的代表人物。目前，他在亞的斯亞貝巴開設餐廳Antica，每週為電視台主持一集美食節目。這本由他執筆的烹飪書，介紹了埃塞俄比亞菜式的奇妙之處和豐富傳統。



Waste Not: How To Get The Most From Your Food

By James Beard Foundation
September 2018

Food waste is one of the biggest issues in the contemporary culinary world. This comprehensive tome features a plethora of ways in which you can make the most of the food you buy and reduce waste, whether through incorporating leaves and roots into your recipes or finding innovative ways to create courses with bones, stems and rinds. This book, with contributions from an array of culinary masterminds, will inspire you to transform the way you cook and eat for the better.

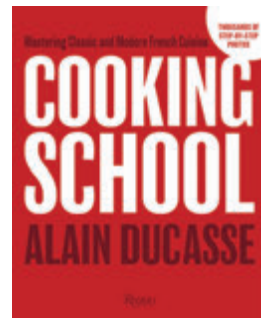
此書針對當代烹飪界最令人頭痛的問題：廚餘，提出各式各樣善用食物和減少浪費的方法，包括用植物的根和葉做菜，或是發揮想像力，利用骨頭、莖和皮等炮製色香味美的創新菜式。這本大作集合多位廚藝大師的烹飪創意，希望能啟發讀者，改變大家的烹飪模式，讓我們吃得更環保。

Cooking School

By Alain Ducasse
October 2018

He's one of the world's great master chefs. And now, the legendary Alain Ducasse has compiled his know-how into a tome that is so much more than just a cookbook. This essential guide to mastering classic and modern French cuisine includes nearly 200 recipes, complete with step-by-step photographs and split into sections according to difficulty. This allows the reader to gradually be introduced to the knowledge, skills and techniques that will allow them, thanks to Ducasse, to become master of their own kitchen.

名滿全球的頂級烹飪大師Alain Ducasse將他的畢生絕學結集成這本堪稱烹飪天書的大作。他在書裡分享了約200個經典及現代法國菜式的食譜，每一個步驟均配上圖片解說，並根據難度分類，讓讀者掌握烹調這些菜式的技巧之餘，還可以由淺入深了解當中的烹調知識、技術和方法。有了此書，你也可以變成為家裡的私房大廚。



The Turkish Cookbook

By Musa Dagdeviren
April 2019

Turkey marks the spot where east meets west, and as a result the country's culinary heritage takes inspiration from and has influenced both Europe and Asia. Internationally acclaimed chef Musa Dagdeviren has a passion for authentic Turkish cuisine, and in this book delves into the culturally rich foods of his homeland, presenting recipes that range from little-known regional dishes to Turkish classics, while also exploring the culinary history of his large and diverse country.

土耳其位處歐、亞大陸交界，其烹飪文化自然受到東西雙方影響，同時亦反過來影響歐、亞兩地的菜式。享譽國際的名廚Musa Dagdeviren熱愛傳統土耳其菜，他在這本新書裡不僅探討了這個多元文化國家的飲食歷史，亦深入介紹文化色彩濃厚的家鄉美食，以及搜羅鮮為人知的土耳其地區小菜和經典佳餚的菜譜。