



November 2020

Bookshelf 新書上架

Rachel Duffell

Follow this and additional works at: <https://repository.vtc.edu.hk/ive-hosts-ambrosia>



Part of the [Book and Paper Commons](#), and the [Food and Beverage Management Commons](#)

Recommended Citation

Duffell, Rachel (2020) "Bookshelf 新書上架," *AMBROSIA 客道 : The Magazine of The International Culinary Institute*, 8-.

Available at: <https://repository.vtc.edu.hk/ive-hosts-ambrosia/vol9/iss1/8>

This Article is brought to you for free and open access by the Hotel, Service & Tourism Studies at VTC Institutional Repository. It has been accepted for inclusion in *AMBROSIA 客道 : The Magazine of The International Culinary Institute* by an authorized editor of VTC Institutional Repository. For more information, please contact wchu@vtc.edu.hk.

Read all about it

讀萬卷書

Culinary companions, drinking guides and baking bibles you won't want to miss
不可錯過的烹飪良伴、飲品指南和糕餅聖典

By Rachel Duffell

Ana Roš: Sun and Rain

By Ana Roš
March 2020

Chef Ana Roš was named the World's Best Female Chef in 2017 and two years later her restaurant Hiša Franko ranked among the World's 50 Best Restaurants. She's also featured on Netflix's *Chef's Table*. But if you haven't yet made it to her restaurant in Slovenia's remote Soča Valley, this book is a beautiful ode to all that Roš and her restaurant encapsulate, from the inspiration that fuels her creativity to the recipes that result and the elevated Slovenian cuisine that she delivers.



曾獲Netflix邀請演出烹飪節目《主廚的餐桌》的Ana Roš，於2017年獲選為全球最佳女廚師，兩年後其餐廳Hiša Franko亦榮登全球50最佳餐廳之一。如果你還無緣親身到訪這間位於斯洛文尼亞偏遠的Soča河谷的餐廳，這本被譽為是Roš及其餐廳的美麗頌歌的著作，可讓你從中一窺這位大廚的創意靈感來源，以及她因此獲得啟發而創作的食譜及高級斯洛文尼亞菜式。

Vegetable Kingdom

By Bryant Terry
February 2020

James Beard Award-winning chef Bryant Terry's new cookbook reveals the food-justice activist's distinctive way with vegetables. His vegan creations make the most of their raw ingredients alongside vibrant spices and novel techniques, as he reimagines classic African and Asian dishes of the diaspora within a plant-based remit. From seeds, stems and leaves to roots, flowers and fruits, Terry will have readers re-thinking the abundant world of vegetables.

著名烹飪大獎James Beard獎得主Bryant Terry，素來積極推動「食物正義」，他在新撰的烹飪書《Vegetable Kingdom》內分享了自己對蔬果獨特的運用方式。他利用新鮮蔬果的各個部分，配合味道鮮明突出的香料和創新的技巧，將經典的亞非菜式變成以蔬果烹調的素食佳餚。由種子、莖、葉、根、花和果，Terry勢要讓大家對蔬菜的千變萬化刮目相看。



Everyone Can Bake

By Dominique Ansel
April 2020

There may not be a cronut recipe in sight – pastry chef and author Dominique Ansel is, of course, famous for his croissant-donut cross – but in *Everyone Can Bake*, Ansel provides base recipes for cakes, cookies, brownies and batters, as well as various ways to enhance and elevate them through fillings and finishings, along with the techniques required to do so. It's a book that caters to everyone from the amateur to the more accomplished, revealing the building blocks of desserts and allowing for creativity, as well as craft development.

作者兼餅廚Dominique Ansel雖然以牛角包冬甩聞名，但《Everyone Can Bake》一書裡卻沒有介紹任何牛角包冬甩，只有蛋糕、曲奇餅、布朗尼和麵糊的食譜，以及各種通過餡料、裝飾和技巧來提升糕餅味道的的方法。這本烹飪書逐一解構烹調糕餅的基本功，讀者可在這個基礎上發揮創意，發展技藝，慢慢由新手變成糕餅烹飪高手。

Ottolenghi Flavour

By Yotam Ottolenghi and Ixta Belfrage
September 2020

Chef and author Yotam Ottolenghi returns with a new cookbook, this time in partnership with fellow chef Ixta Belfrage. This tome features more than 100 plant-based recipes that enable readers to elevate vegetables to new heights and reveals the fundamentals of achieving flavour-forward meals. From simple, straightforward dishes to fantastic feats of feasting there's something to ensure everyone can enjoy impactful plant-based cuisine.

名廚作家Yotam Ottolenghi再次推出烹飪書，這次更與另一位大廚Ixta Belfrage合作，介紹100多種可以讓讀者利用蔬果大展身手的素食菜式食譜，並分享以味道為優先考慮的基本烹調原則。由簡單直接的菜式到華麗的手工大菜，保證每個人都可以在這些讓人眼前一亮的素食佳餚中找到自己喜歡的菜式。



Drinking French

By David Lebovitz
March 2020

David Lebovitz may be best known for his recipes related to ice cream and for baking with chocolate, but his penchant for all things Parisian – particularly when it comes to cuisine – prompted this latest volume, which explores the city's drinking culture. From the café scene to pre-dinner aperitifs and post-prandial tipples, the book features 160 recipes and not only allows readers to recreate a vast array of liquid refreshments but reveals something of the history and culture of the French.

David Lebovitz或許以其雪糕及運用朱古力烘焙的食譜聞名，但這次的新書卻展現了他對巴黎事物的熱愛，特別是這個城市的餐飲美食。《Drinking French》主要探索巴黎的飲品文化，由咖啡店到餐前和餐後酒，全書共收錄160份食譜。讀者不僅可以學會調配一系列飲品，同時也可認識法國的歷史和文化。