



September 2021

Bookshelf 新書上架

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Recommended Citation

(2021) "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/vol10/iss1/8>

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A new page 新的一頁

Don't miss these new releases by the world's leading chefs and culinary experts
別錯過以下由知名大廚和烹飪專家撰寫的新書

Bake: Breads, Cakes, Croissants, Kouign Amanns, Macarons, Scones, Tarts

By Rory Macdonald
October 2021

London-born, New York-based chef Rory Macdonald brings his Michelin-starred experience to bakers of all skill levels with this comprehensive guide to classic French and international pastries. Each recipe includes step-by-step photography as well as inspiring ideas on how to experiment with different combinations and flavours. There's something for everyone, whether you're looking for a breakfast treat or a show-stopping dessert.

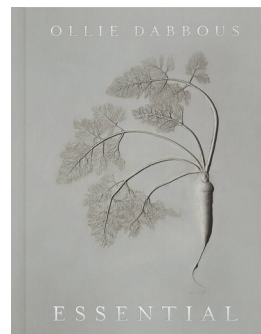
生於倫敦、現居紐約的名廚 Rory Macdonald 在這本堪稱糕餅大全的新書裡，收錄了法國以至世界各地的經典糕餅食譜，分享他作為米芝蓮星級大廚的經驗，不管是烹調新手還是經驗豐富的大廚，均能從中獲益。書裡介紹的糕餅各適其適，由早點到讓人驚歎的甜品，一網打盡，不僅附上以圖片闡明烹調步驟的食譜，還會介紹如何利用不同的配搭和麵粉發揮創意。



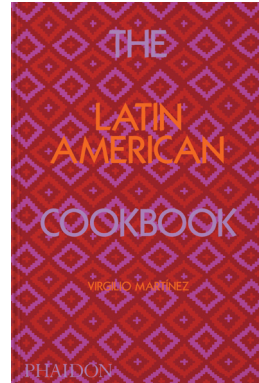
Essential

By Ollie Dabbous
November 2021

Following stints at Noma, Mugaritz and Pierre Gagnaire, Ollie Dabbous opened his eponymous London restaurant to great acclaim in 2012. The Michelin-starred chef has since closed Dabbous to open Hide and this second cookbook follows his restrained yet exacting approach that focuses on bringing out the best in every ingredient. A total of 100 recipes are divided into chapters by ingredient type, all paired with gorgeous photographs and a sleek, elegant design.



在 Noma、Mugaritz 和 Pierre Gagnaire 等知名餐廳鍛煉過後，Ollie Dabbous 在 2012 年自立門戶，於倫敦開設以自己姓氏命名的餐廳並獲得好評如潮。這位米芝蓮星級名廚其後關閉 Dabbous，並開設 Hide。《Essential》是他的第二本著作，熱衷於帶出食材優點的他在新書裡分享了自己在這方面既平實又趣味盎然的心得。本書共有 100 份根據食材種類分門別類的食譜，全部配備漂亮的圖片說明，設計清雅優美。



The Latin American Cookbook

By Virgilio Martinez
October 2021

Renowned Peruvian chef – and ICI Honorary Advisor – Virgilio Martinez is back with a far-reaching new cookbook exploring Latin America's unique food culture, culinary delicacies and indigenous ingredients. The chef/founder of Central takes readers on a personal journey from Mexico's tropical coasts to the icy tip of Patagonia in 600 recipes covering iconic dishes such as tacos and tamales alongside lesser-known specialties such as Ecuadorian Easter Soup.

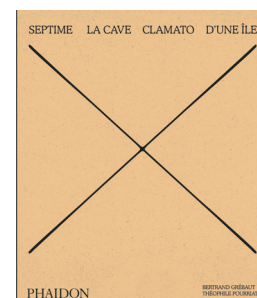
於國際廚藝學院擔任榮譽顧問的著名秘魯大廚 Virgilio Martinez 再次推出新作，此書介紹了拉丁美洲獨特的飲食文化、美食佳餚和本地原生食材，範圍廣泛、影響深遠。Martinez 是 Central 的老闆兼大廚，他在這本新書裡透過 600 份食譜，親自帶讀者由墨西哥的熱帶海岸走到巴塔哥尼亞冰天雪地的南端，由知名菜式如墨西哥粟米卷和粟米粉蒸肉等，說到鮮為人知的特色美食如厄瓜多爾復活節湯。

Septime: La Cave, Clamato, D'une Île

By Bertrand Grébaut
and Théophile Pourriat
September 2021

Currently ranked 15th on the World's 50 Best Restaurants list, Septime has been described as "a super-cool place on a cool street run by cool people, frequented by cool customers". Chef Bertrand Grébaut opened the restaurant with partner Théophile Pourriat in 2011, followed by wine bar La Cave, seafood-oriented spot Clamato and guesthouse D'une Île. This debut book demonstrates how the duo have brought simplicity and modernity to French cuisine, with inspiring recipes and stunning photography.

目前在全球 50 最佳餐廳榜上排名第 15 位的 Septime，被譽為是「置身於一條有型的街道上超級有型的餐廳，它由一群有型的人經營，並擁有一群有型的常客」。餐廳是由大廚 Bertrand Grébaut 與拍檔 Théophile Pourriat 於 2011 年開設，二人其後亦相繼開辦了葡萄酒吧 La Cave、海鮮餐廳 Clamato 和民宿 D'une Île。這是二人合著的第一本書，它透過具啟發性的食譜和漂亮的照片，示範了如何做出簡單而現代化的法式佳餚。



Spill the Beans: Global Coffee Culture and Recipes

By Lani Kingston
November 2021

More than 2.25 billion cups of coffee are brewed each day. But have you ever stopped to think about the myriad ways coffee is produced, traded and enjoyed around the world? Chef, consultant and food writer Lani Kingston takes readers back in time and across continents from South America, Africa, Asia and beyond to learn the rich and diverse history behind the humble drink. This insider's look at a booming industry and the café culture it has created is Kingston's third book on coffee.

全球每天消耗的咖啡達到二十二億五千萬杯，但我們有否想過咖啡在全球各地的生產和貿易過程以及飲用習慣？身兼廚師、顧問和食評家三職的 Lani Kingston 帶著讀者穿梭古今，橫越南美、非洲和亞洲等大陸，認識這種平凡飲品背後豐富而多元的歷史。這是 Kingston 第三本以咖啡為題的書，主要從業內人的角度探討這個勃蓬的工業和飲品文化。