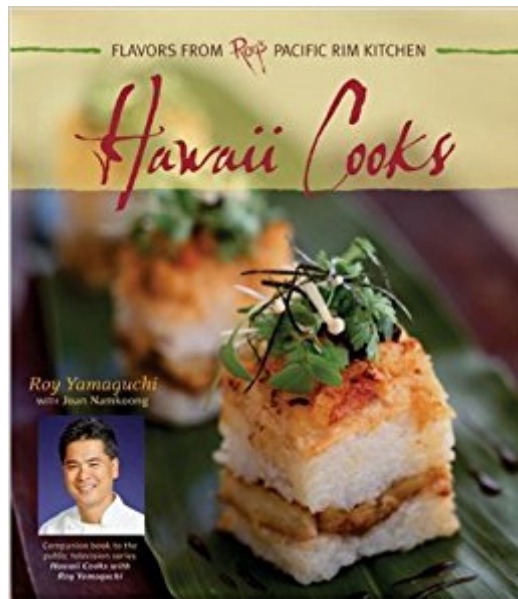




Ebook Directory
the best source of ebook

The book was found

Hawaii Cooks: Flavors From Roy's Pacific Rim Kitchen



Synopsis

For five seasons, Roy Yamaguchi has explored the ingredients and growers of Hawaii on his public television show, *Hawaii Cooks with Roy Yamaguchi*. Now, in a companion volume to the sixth season, he brings his rich culinary discoveries to home kitchens. In *HAWAII COOKS*, Roy introduces a comprehensive pantry that describes his favorite ingredients in detail and carefully explains how flavors, textures, and colors play off and complement each other on the plate. As a classically trained chef, Roy combines fresh, Hawaiian-grown ingredients with French cooking techniques to produce a mouthwatering collection of recipes with eastern and western influences. Recipes such as Crab and Taro Cakes with Bœuf à l'Arnaise Sauce, Lamb Steaks with Sweet Potato Mash and Apple-Curry Sauce, and Crab with Vanilla Sauce pack an unexpected punch in every delicious bite, bringing out the flavors of ingredients in ways that only Roy can. The companion book to Roy Yamaguchi's sixth season of *Hawaii Cooks with Roy Yamaguchi*, broadcast on public television. Includes an in-depth pantry section that comprises nearly a quarter of the book, a detailed description of Roy's cooking style, and 60 of Roy's signature recipes. Features full-color ingredient and styled food photography. Roy received the 1993 James Beard Foundation Award for Best Chef: Pacific Northwest.

Book Information

Hardcover: 176 pages

Publisher: Ten Speed Press (March 14, 2003)

Language: English

ISBN-10: 1580084540

ISBN-13: 978-1580084543

Product Dimensions: 8.5 x 0.7 x 9.8 inches

Shipping Weight: 1.4 pounds

Average Customer Review: 4.4 out of 5 stars 10 customer reviews

Best Sellers Rank: #1,193,112 in Books (See Top 100 in Books) #82 in Books > Cookbooks,

Food & Wine > Regional & International > U.S. Regional > Hawaii #136 in Books >

Cookbooks, Food & Wine > Asian Cooking > Pacific Rim

Customer Reviews

For me, eating and cooking are essentially the same: I like to cook what I eat and I like to eat what I cook. Mood is a factor in what I put together, but underlying it all is a Hawaii state of mind, a bond with those childhood food experiences that has evolved into a Hawaiian fusion cuisine. My cooking

encompasses my Asian background and my Western training as a chef, embracing a wide range of ingredients and cooking techniques from Europe, America, Asia, and beyond. It is a bold and flavorful style that takes advantage of the freshest and best products available in Hawaii and elsewhere. -from the Introduction"Using salsas, spices, and even pancetta, Yamaguchi puts a multi-cultural spin on the familiar while honoring Hawaiian flavors." —People magazine"Yamaguchi has helped pioneer a cuisine that combines Hawaiian ingredients and traditional dishes with French, Italian, and Japanese techniques and flavors." —Bon Appetit

JOAN NAMKOONG is the coauthor with Roy Yamaguchi of Hawaii Cooks, and author of The Food Lover's Guide to Honolulu and Go Home, Cook Rice. She lives in cool, misty Waimea, Hawaii. After growing up in Japan, ROY YAMAGUCHI moved to New York to train at the Culinary Institute of America. In 1988, he left the mainland to open the first Roy's, in Honolulu. In 1993, he was named Best Chef in the Pacific Northwest by the James Beard Foundation, and he now operates 33 Roy's restaurants worldwide.

It does not appear to be a bad book. However, too much time is spent discussing the ingredients and not enough space is devoted to recipes. Certainly some discussion of raw ingredients is useful, but fully 1/3 of the book is devoted to it. If that's what you want, this is the book for you. There are other books covering Hawaiian recipes that are better choices if your emphasis is recipes.

A fun and skilled chef, I take his books to Hawaii with me when we go.

I purchased this book for a gift, the person I bought it for loved it, she had just moved to Hawaii and wanted a cook book for the foods of the Islands, she told me she has used it a lot and loves all the information and recipes in this beautiful book.

I am in absolute love with all of Roy's cookbooks. I bought this one after having owned the newest one already. I love the difficulty and time consuming recipes, it makes my cooking obsession fun and challenging! If you enjoy Hawaiian Asian fusion and really enjoy cooking you will love these books!

A lot helpful skills & techniques on Hawai'ian styles.

Good book

Good pictures, like being right in their restaurant. Would order more of their cookbooks as long as its illustrated as well.

I am a fan of Roy's and wish I could eat in every Roy's! It is a good cookbook and the dishes can be cooked!

[Download to continue reading...](#)

Hawaii Cooks: Flavors from Roy's Pacific Rim Kitchen Ultimate Hawaii Vacation: Places to go and things to see on you trip to oahu (Visit Hawaii, Hawaii North Shore, Waikiki , Hawaii Travel Guide, Vacation in Hawaii) Roy's Fish and Seafood: Recipes from the Pacific Rim Hawaii : The best Hawaii Travel Guide The Best Travel Tips About Where to Go and What to See in Honolulu: (Hawaii tour guide, Maui travel ... Travel to Waikiki , Travel to Hawaii) Along the Rim: A Guide to Grand Canyon’s South Rim, Second Edition (Grand Canyon Association) Along the Rim: A Road Guide to the South Rim of Grand Canyon Rim of Fire: The Solomani Rim Sourcebook, GURPS Traveller A Korean Kitchen: Traditonal Recipes With an Island Twist (Hawaii Cooks) Roy's Feasts from Hawaii Hawaii Real Estate Wholesaling Residential Real Estate Investor & Commercial Real Estate Investing: Learn to Buy Real Estate Finance Hawaii Homes & Find Wholesale Real Estate Houses in Hawaii Hawaii Vacation: Why People Love Hawaii Honeymoon, Hawaii Island and More Daisy Cooks: Latin Flavors That Will Rock Your World Chef Paul Prudhomme's Louisiana Tastes: Exciting Flavors from the State that Cooks The Wild Side Guide to Vancouver Island's Pacific Rim, Revised Second Edition: Long Beach, Tofino, Ucluelet, Port Alberni, Nitinat & Bamfield Portrait of the Pacific Rim Perfect Taste Box Set (6 in 1): Delicious Vegan Meals, Baked Goods, Dips and Dippers, Holiday Treats and Famous Flavors to Cook Like a Pro (Sauces & Flavors) Hawaii Cooks with Spam: Local Recipes Featuring Our Favorite Canned Meat Flavors of Aloha Cookbook: Over 25 Hawaii Recipes to Leave Your Mouth Watering The Little Hawaii Tastes & Flavors Cookbook (Little Hawaiian Cookbooks) Okinawan Kitchen: Traditional Recipes With an Island Twist (Hawai'i Cooks)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

