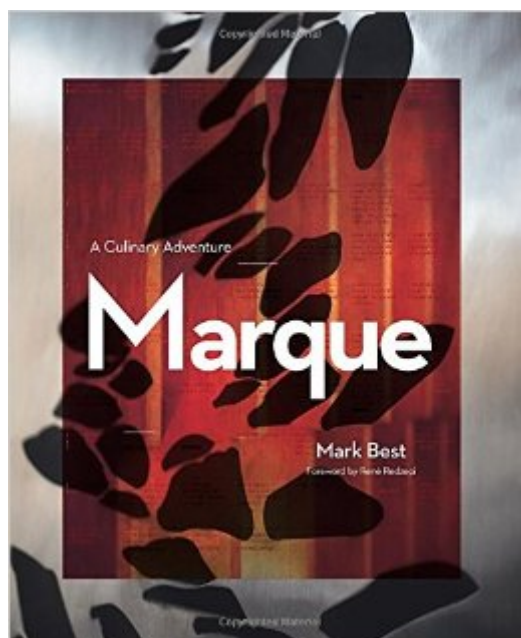


The book was found

Marque: A Culinary Adventure



Synopsis

Marque is a unique and exquisite celebration of food, showcasing inspirational recipes and techniques from one of the most talented chefs in the world. Marque is a highly illustrated contemporary recipe book, celebrating the successful Sydney restaurant which is considered to be one of the finest in the world. Since opening in 1999, Marque has been consistently awarded and recognized for its innovative approach to food. In Marque, owner and chef Mark Best has selected 80 signature recipes that showcase the restaurant's influence on contemporary cuisine in the culinary world. Most of the dishes contained in this collection are complete meals, but Mark has also included some smaller recipes and techniques which form the backbone for many of his dishes. From slow-cooked rock cod with scampi anglaise, potatoes, and button mushrooms to roquefort with apple and mustard, from white rabbit with wakame, cashew and zucchini to chocolate vermicelli, kumquats and yogurt, Marque will take you on a culinary adventure that will delight the senses. Ren  Redzepi of Noma Restaurant "the World's Best Chef (2011 San Pellegrino Awards)" wrote in his foreword, "Mark approaches his cuisine with an open mind, dedication to detail, and perseverance that he describes as 'an eternal dissatisfaction' "this defines his relentless search for creativity with a surprising and disarming intellect. His artistic rigor is demonstrated in the beautiful plating."

Book Information

Hardcover: 304 pages

Publisher: Hardie Grant; Revised ed. edition (March 18, 2014)

Language: English

ISBN-10: 1742707025

ISBN-13: 978-1742707020

Product Dimensions: 9.1 x 1.2 x 10.5 inches

Shipping Weight: 3.4 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars   See all reviews   (8 customer reviews)

Best Sellers Rank: #1,165,417 in Books (See Top 100 in Books) #140 in   Books > Cookbooks, Food & Wine > Asian Cooking > Pacific Rim #449 in   Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet #1017 in   Books > Cookbooks, Food & Wine > Celebrities & TV Shows

Customer Reviews

This cookbook manages to be perfectly balanced and extremely well written, a combination rarely

seen in the "haute cuisine" cookbook section. While in many cookbooks you feel like you get mildly dumbed down versions of the recipes I feel as though the recipes shared in this volume were really served at the restaurant at one point or another. rather than needlessly overstyled for publication or simplified to protect the restaurants secrets. Mark Best's style is incredibly unique with signature dishes like "squid risotto" these arent things you would serve to your 6 year old but much rather to an epicurean party or perhaps to inspire your inner chef to adapt. My only criticism is that the recipe section is written almost chapter like in a single fluid story, if you want to deconstruct the dish or a single element of the dish then you have to piece all of the related information together from 1-2 pages of continuous information. The flip side of this however is that if your attempting to copy the dish exactly it will give you a much better sense of timing when putting it together but this will come down to personal preference.

Great restaurant great book. Anyone who likes books about fantastic restaurants will love this book the food is beautiful and the pictures are top notch.

loved the book the story photography and recipes are well defined mark is a very dedicated chef who has the respect of his industry peers and i love the fact that he acknowledges both his wife and staff.

Great book inspiring and full of great recipes however the Australian slang in there becomes hard to understand without google near by

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