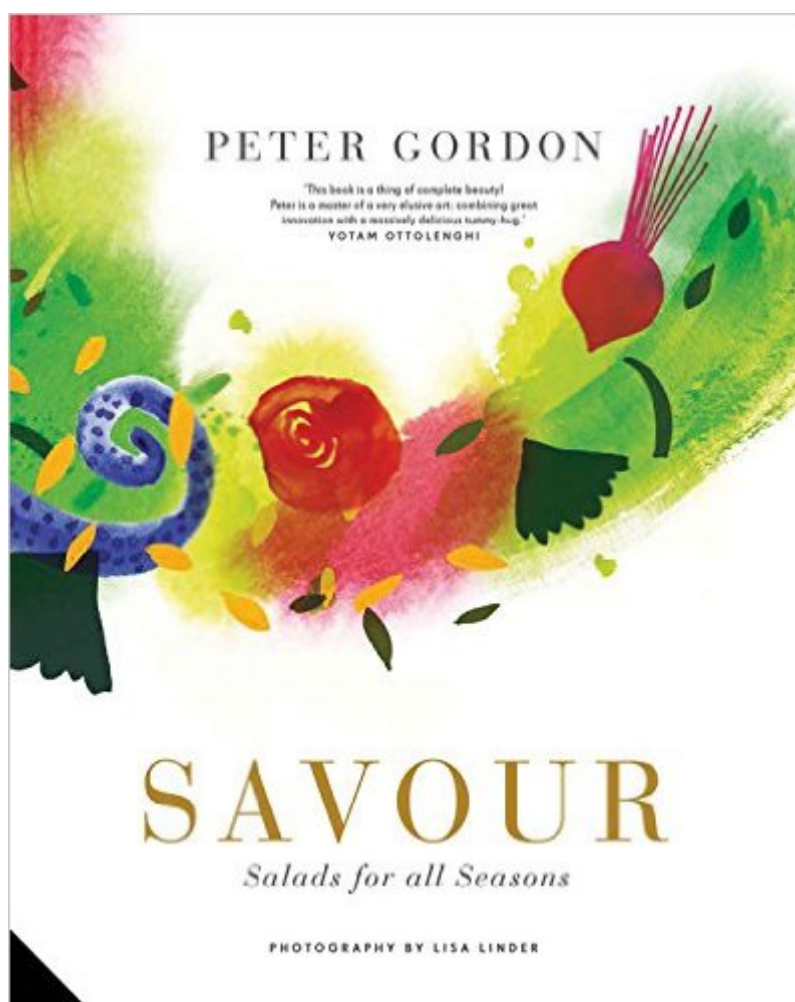


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# Savour: Salads For All Seasons



## Synopsis

"This book is a thing of complete beauty! Peter is a master of a very elusive art: combining great innovation with a massively delicious tummy-hug." Yotam Ottolenghi In this beautiful book, internationally acclaimed chef and 'godfather' of fusion cooking, Peter Gordon, encourages you to throw away any preconceived ideas about what makes a salad and to instead create inventive, mouth-watering dishes that you'll want to make time and again. Created to be enjoyed all year round as a main meal, part of a sharing plate or as a side dish, every recipe combines ingredients that work harmoniously together. Smooth textures complement crunch, a sharp citrus note setting off the sweetness of a roasted grape, a fiery chilli enlivening a sweet mango. Chapters are identified by a core ingredient, be it meat, fish, grain, cheese or vegetable, but no single ingredient is king â " it is the perfect combination that makes the dish. Following Peter's ethos that cooking should be fun, creative and fulfilling, you'll find these recipes infused with delicious originality. Try dishes as diverse and tempting as: Asparagus, almonds, spiced quail eggs and shiitake miso dressing; Puy lentils, quinoa, pomegranate, roast grapes and tomatoes, chilli mint and basil; Chilli-chocolate teriyaki mackerel with samphire, Jersey royals and orange; Confit duck leg, caramelized onions, almonds, porcini, cavolo negro and blue cheese. There is something here for everyone to enjoy.

## Book Information

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## Customer Reviews

This is an incredibly lovely cookbook that is drenched with drool-worthy photos, creative recipes and it is well bound with a ribbon bookmark. As I read this book, I couldn't help but let out a little moan and hold my hand to my heart. I knew right away that this cookbook would take a prominent position on my cookbook shelf. How can you open a cookbook and see a box of fresh vegetables and not

know you were in for something different! See the attached photo. This cookbook isn't going to be for everyone. I know plenty of wonderful cooks who prefer simple or common recipes, and they are very happy. Yet many cooks love to explore the boundaries of their palates and will love the flavor combinations in this book. The recipes are not overly complex, but many utilize a lot of ingredients in creative ways. We don't all cook with quail or duck, but it's easy to substitute chicken or even tofu when needed. Even the salad dressings in the last chapter will provide a good starting point for your own creative ideas. Yogurt, hazelnut, apple and lemon dressing is delicious! There's also a recipe for coconut, tamarind, and star anise dressing that I'm planning to make to glaze salmon instead of lettuce. I immediately jumped on the recipe for miso glazed eggplant with dates, feta, crispy buckwheat, and tahini yogurt salad. The timing was perfect, as my sister and I were just scratching our heads over an entire case of miso that we ordered by accident, instead of just one container. This recipe truly sparked our imagination! The recipe looks more difficult than it is. Just combine the glaze ingredients with the sliced eggplant and roast till done. Mix the dressing ingredients, then toss all the loose ingredients in a bowl.

Peter Gordon is known as the king of fusion cuisine. Born in New Zealand, he found his love of food, early. He went to Australia where he worked and studied for five years in the area of food as a chef. He found himself traveling throughout Asia, and he finally settled in London where he has several restaurants. *Savour* is Gordon's second book about salads. It is gorgeously photographed by Lisa Linder, large, close up photos of salad fixings that make your mouth water. In his introduction, Peter Gordon gives us his philosophy of salads and foods in general. He likes all kinds of salads, but it is the assemblage of different kinds of food stuffs in your salad that makes it interesting. He likes crunch, color and an excellent dressing. The book has an introduction and eight chapters, 272 pages in all. The chapters range from green salads to salads with fish and shellfish, meats, grains, cheese and finishes with salad dressings. All of the chapters were filled with delectable salads but the dressings caught my eye. I am always looking for a good homemade salad dressing. And, this time of year, the gardens are coming into their own. I belong to a CSA, a Community Sponsored Agriculture. I give a certain amount of money to a farmer each spring, and in return I receive a weekly supply of fresh veggies and fruits through October. I am always looking for new ways to serve fresh veggies. One of the recipes that I like is the Watermelon, Feta with sumac and capers. Sumac is a middle eastern red powder from berries in that region. It has a tartness that goes well with the watermelon. Of note, most of the salad recipes with tomatoes, prescribe fresh tomatoes from the garden, varied and heirloom tomatoes are best.

First, this book is genuinely gorgeous. The photography, illustrations, layout...Peter Gordon, the author, and Lisa Linder, the photographer, have created a cookbook equivalent of your favorite interior design coffee table book. I've got a lot of cookbooks, of all types, but I daresay only a handful of others that have this exceptional level of design--and offhand, I can't think of any with this level of creative photography. I say this based on two things: Sheer physical beauty/appeal of the photographs and illustrations (I think this book could have been created and sold without recipes, just as gorgeous photos of food.) and what I call the "Do you want to eat it after seeing it?" rating. The answer: A resounding "Yes!" The other way I measure the appeal of a book (in short and long term) is the number of recipes I immediately stick a post-it note on. I pretty much went thru a pad on my first round. Some folks have noted that some of the ingredients may not be available locally. I'm fortunate enough to live in a very big NorthEastern city so that is NOT an issue (although the availability, depending on time of year, of certain fresh veggies is sometimes an issue. We won't even discuss price.) If you are a typical salad lover, who is always looking for something new, this will definitely satisfy your longing for something "more." But if you are truly committed to expanding your concept of what should constitute a salad and the range of ingredients, this is your guidebook. Spend some time with this volume, and you'll find yourself rethinking what does and doesn't go together in a salad. You'll never think of a salad the same way again, at least I don't.

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