

The book of oysters

Whisky à la carte

Bouillon

227 x 235 mm

96 (*Oysters*), 128 (*Mussels*),

144 (*Whisky*) pages

ca 90 colour illustrations

ca 30,000 words

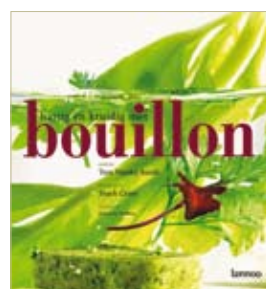
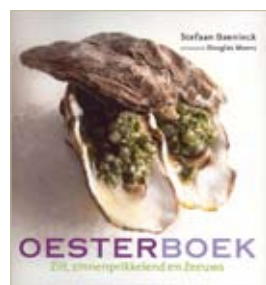
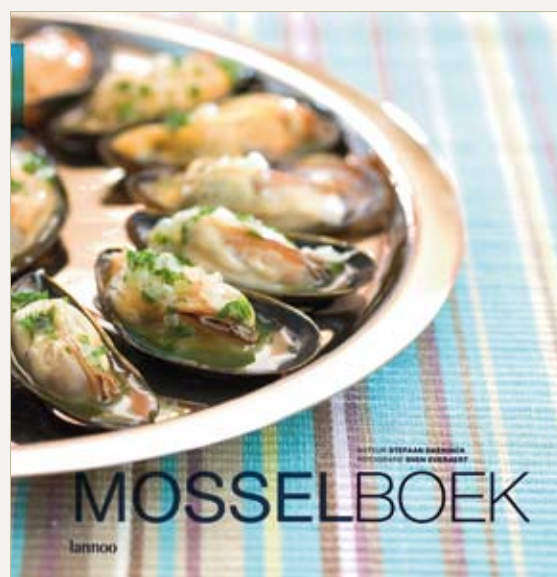
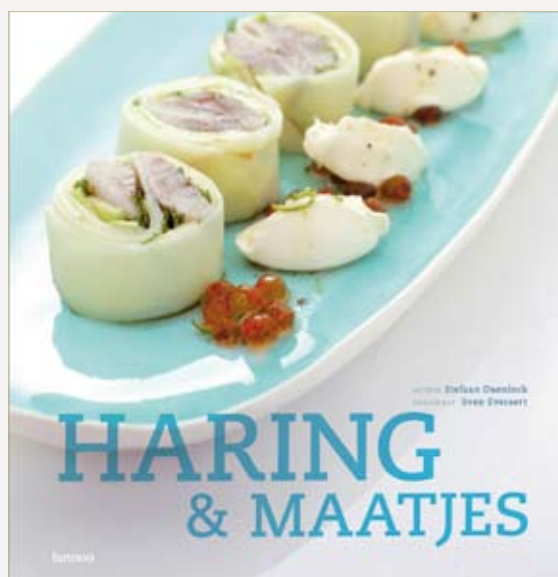
paperback with flaps

available languages: Dutch

(*Oysters and Herring*)

Dutch and French

(*Bouillon, Mussels and Whisky*)



À la carte series

Herring

The book of mussels

- ▶ Quality products are brought into the limelight
- ▶ International top chefs show their most innovative cooking techniques
- ▶ Top photographers such as Frank Croes, Sven Everaert and Douglas Moors provide the attractive photography
- ▶ New titles in preparation: *Ham, Schrimps* & many more!

Top quality products do not always have to be presented in a luxurious manner. On the contrary, in an original cuisine these products become part and parcel of an intense enjoyment that everybody can experience.

And what is more practical in use, but indispensable in every kitchen than a stock cube? In *Bouillon*, the author Tom Vander Sande gives a fascinating view of the history of the stock cube. With 40 original, light and tasty recipes by Robrecht Wolters, from soups to fish and meat dishes to stews and pasta. Splendid images by food photographer Frank Croes.

Gourmand writer and cook Stefaan Daeninck isn't fond of raw oysters. Dozens of witty recipes prove that he has a point in *The book of oysters*.

While in *The book of mussels* he initiates the reader in the fascinating world of the true pearl of the sea, with more than fifty surprising (warm and cold) recipes.

In *Whisky à la carte* different chefs use the Scottish nectar in their recipes and prepare dishes for which connoisseur Bob Minnekeer has found the perfect single or pure malt.

In *The book of herring* Stefaan Daeninck swims into the fascinating world of the herring and serves up more than fifty different recipes of this delicious ocean product.