



D.O.M.: Rediscovering Brazilian Ingredients (Hardback)

By Alex Atala

Phaidon Press Ltd, United Kingdom, 2013. Hardback. Condition: New. Language: English . Brand New Book. I believe that cuisine is the most important link between nature and culture. Alex Atala A cuisine unlike anything I ve ever had in my life. Daniel Humm, Eleven Madison Park Whenever I see that Dos Equis commercial - the most interesting man in the world - I always think, no, that s not true. The most interesting man in the world is Alex Atala. David Chang, Momofuku At D.O.M. in Sao Paulo, widely regarded as one of the best restaurants in the world, you won t find traditional staple ingredients of fine dining. Caviar, foie gras, and truffles are all absent from the menus. For the past 15 years, acclaimed Chef Alex Atala, a native of Brazil and the only chef named one of TIME magazine s 100 Most Influential People in the World in 2013, has refused to import any ingredients traditionally found in the European kitchens in which he trained. Instead, he has scoured the lush bounty of the Amazon for indigenous produce and proteins, and crafted a cuisine steeped in classical techniques but distinctly and uniquely Brazilian. D.O.M: Rediscovering Brazilian Ingredients...



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A must buy book if you need to adding benefit. It can be rally exciting throug reading time. I am pleased to let you know that this is the greatest publication we have read through during my very own life and may be he best publication for possibly.

-- **Mr. Kade Rippin**

It is fantastic and great. It generally is not going to cost an excessive amount of. You will like the way the blogger create this book.

-- **Gerardo Bauch PhD**