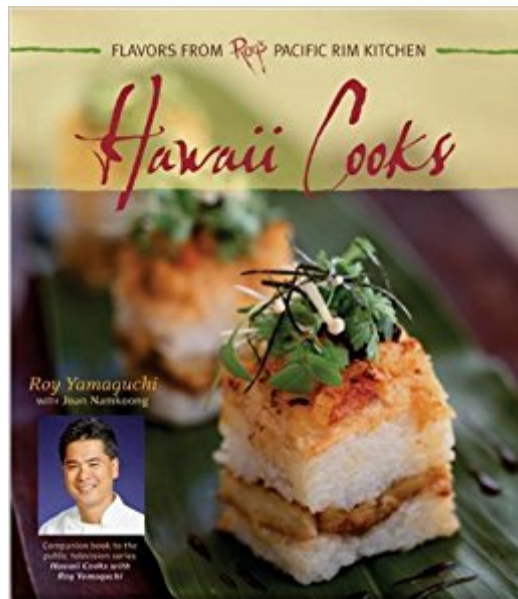




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Hawaii Cooks: Flavors From Roy's Pacific Rim Kitchen



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'Oranaise 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

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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!

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