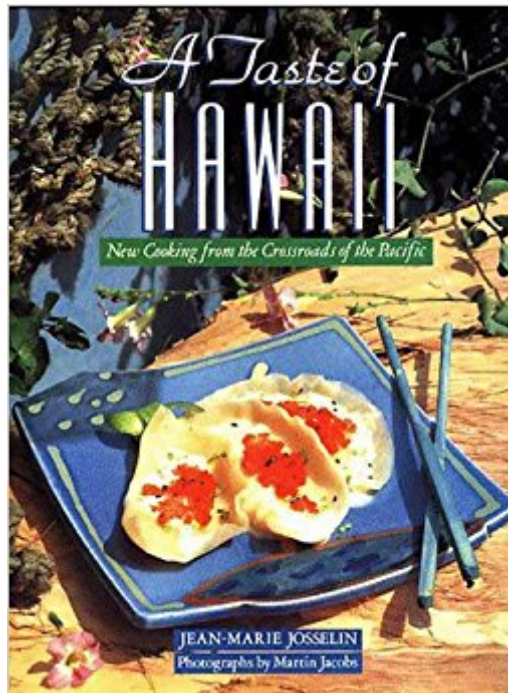




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A Taste Of Hawaii: New Cooking From The Crossroads Of The Pacific



Synopsis

Hawaii's residents are among the most ethnically diverse in the world - including contributions from the many cultures that have settled there. Going far beyond a typical mainland idea of luau fare - poi, pineapple and roast pig - Hawaiian food is based on an immense number of fresh, natural ingredients, such as taro root, coconuts and bananas, originally brought by the Polynesians: beans, port, tomatoes and peppers brought by the Portuguese: rice, spices and cooking techniques from China and Japan: and lemon grass and curry from the Philippines, Vietnam and Thailand. Each group has combined Hawaii's fish, seafood and tropical produce with its own ethnic techniques and dishes to create today's Hawaiian cuisine. This book contains a total of 150 recipes, that are contemporary in taste and Hawaiian in inspiration.

Book Information

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Customer Reviews

"If one's itinerary doesn't include that particular jaunt (to Hawaii) this year, A Taste of Hawaii can bring some of the same tantalizing tastes to the home kitchen." -- Chicago Tribune --This text refers to the Paperback edition.

Hawaii is not only the epitome of the perfect retreat, but it is also the center of one of the newest food trends -- Pacific Rim cooking. Originally published in hardcover in 1992, Stewart, Tabori & Chang is now publishing the stylish paperback edition of this cookbook that was ahead of its time. Going beyond the mainland idea of luau food -- poi, pineapple, and roast pig -- this cookbook

features Hawaiian food that is based on fresh ingredients combined with indigenous seafood and tropical produce (but mainland substitutions are also included). One of Hawaii's most acclaimed chefs, Jean-Marie Josselin, brings his classical French training to blend with Hawaii's multicultural traditions to create a collection of delicious recipes. --This text refers to the Paperback edition.

I'm trying to eat healthier, less meat and more fish, and I love fresh fruits and veggies. Having visited Hawaii many times I have a yen for some good recipes. Book arrived fine and pictures look great. I have made a list of ingredients I need to round up, but glancing through it, I have many of them, and it doesn't seem to me that they are terribly complicated recipes. Yes they will take some time, but sometimes the fun is getting your ingredients chopped and ready. I found a big Asian market an hour away where I will get some fresh fish, clams, spices, etc. There is a list in the back of the book for online shops supplying things that may be hard to find. Sauces, relishes, chutneys have their own section which is nice, some of these can be used for various dishes. There is a substitutions list for things that may be difficult to find also. I can see myself looking for another of his books!

Having eaten at two of his restaurants I was leery of being able to create the extraordinary fusion cooking he offers. I immediately tried a couple of the recipes and was very pleased with the results. This book offers some very creative ways of melding different ingredients and cultures. It is not for beginners. Unless you are cooking in Hawaii you have to be ready to do many substitutions on your own. That makes it all the more fun if you are a little adventurous in your fare. An example would be the raviolis on the front cover. No flying fish roe available here. However a little coaxing of the sushi chef at the local Publix grocery store and I left with the fish roe he rolls his sushi in. They were delicious!

Although this book is now 12 years old, it's recipes are still cutting edge for many, as he, Alan Wong, Sam Choy and Roy Yamaguchi have created and are still creating, luscious food from the incredible fish and fresh vegetables available on Hawaii and in many mainland grocery stores. His photographs of presentation are eye-candy, inspirational and reflect simple to elegant food styling presentations quite doable for many home chefs of moderate talents. It's one thing to improvise, from his recipes when I do not have Opah (moonfish), or fresh mahi mahi, living on the mainland as I do, and still enjoy the recipe...It's another thing to visit one of his restaurants as I just did, "A Pacific Cafe" on Kauai, order the tasting menu, and actually watch him meticulously prepare, plate and

quickly serve (on warmed plates) breathtakingly delicious crisp, fresh and perfectly cooked and spiced foods, with delicate sauces complementing, rather than overpowering the main item. So what's the difference between then, when this book was published, and now? Well, judging only from one night a week ago, looking at my and other raving patron's plates, Chef Josselin has a greater use of decorations and sauces, conveniently dispensed from squeeze bottles for precise patterns of visual delight, with tastes or subtle accents that complement the main item, much as other fine chefs currently choose to enhance their presentations. I expect (hopefully) his next book reflects these contributions, as well as having many newer recipes from the last decade. These are recipes for a chef with generally moderate skills, willing to happily substitute, as many chefs do, one fish or vegetable for another (and he has already made substitute suggestions already!) in those few recipes that have unusual ingredients. When there's unusual cooking styles (such as cooking in an "imu"- an underground lava rock lined oven), he offers a simpler way to cook the item in a home oven, using banana leaves or tinfoil. These are recipes for wonderful tasting and appearing food, with an exotic Hawaiian-French touch. This is a book reflecting a slice in time of an artistic and multitalented chef, whose recipes, and presentations, are both priceless and timeless.

This is a great addition to the cookbook shelf. It's nice having a polynesian alternative and this is accessible and diverse. I'll keep it even when purging other cookbooks.

I was surprised at how traditional the recipes were in this detailed book by Jean-Marie Josselin. He arrived in Hawaii many years ago with a background for French cooking but fell in love with the Islands and Pacific cooking. I have only made one recipe but it came out just perfect: Stir-Fried Wild Mushrooms with Bacon, Garlic and Coriander. It might be hard to find the 4 different types of mushrooms but worth the effort. My next recipe will be the Asian Linguine with Shitake Mushroom and Chinese Pesto. I also like how the author "talks story" too!

It got here quickly and in great shape. Thanks a bunch, Suzette! This is exactly the book I wanted it was inexpensive by comparison. Thanks, Suzette!

Thanks for the interesting book. It will get passed on to my niece, who is recently married. Thanks a lot!

Jean-Marie has created a comprehensive guide to better eating. His creations aren't for the faint of

heart in the kitchen, but if you have the patience, it pays beautifully. I have always been more of a "presentation person" and found his recipes were easy to dress and enjoy equally.

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