



## Savour: Salads for All Seasons

By Peter Gordon

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**Savour: Salads for All Seasons** By Peter Gordon

*"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 – 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.

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## **Savour: Salads for All Seasons** By Peter Gordon Bibliography

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## **Editorial Review**

### Review

"With global flavours, meat/fish/poultry ideas and stunning photographs, salad steps centre stage."

"a compilation of salads for every season."

"The traditional salad gets an all-year-round, inventive makeover from the chef often regarded as the godfather of fusion."

"This, his eighth book, dishes up a dazzling, Technicolour new world"

"Like so many cookbooks these days there's emphasis on seasonality, and flicking quickly through the book gives you a tantalising glimpse of dishes spanning each shade of the British seasonal colour palette...whether you tackle the dishes faithfully or simply use them to feel inspired this book deserves a place on every foodie's bookshelf."

"Forget all of your current pre-conceptions about Salads, this book will change all of that."

"While it is a book about salads, it is not in any sense a single-focus cookbook: it encompasses meals for different seasons, different occasions and even when I don't have access to a particular ingredient he suggests for a dish, there's not a recipe that doesn't inspire me."

"beautifully photographed . great-looking recipes (for veggies and meat-eaters alike)."

"The 'Godfather of Fusion' Peter Gordon combines global flavours to create compelling dishes ... deliciously-innovative recipes"

"Acclaimed chef Peter Gordon's innovative, vibrant salads combine exciting ingredients in original and flavoursome combinations - no soggy lettuce or tired tomatoes in sight!"

"This looks more like a work of art than a cookbook ... dedicated to the humble salad."

"Savour: Salads for all Seasons combines flavours and textures in unexpected, tastebud tingling ways."

"real eye-openers to what's possible within the standard menu repertoire"

"this book will help you to understand that it's finding that winning combination which is the formula to creating a stunning salad."

"this luscious book ... Stylish, innovative and effortless - perfect for summer parties"

"[Savour] is bursting with salad concoctions involving some very creative combinations."

"This book will help you to understand that it's finding that winning combination which is the formula to

creating a stunning salad.' - **Great British Food**

'Real eye-openers to what's possible within the standard menu repertoire' - **The Caterer**

*Savour: Salads for all Seasons* combines flavours and textures in unexpected, tastebud tingling ways.' - **Fabric magazine**

'This looks more like a work of art than a cookbook ... dedicated to the humble salad.' - **The Yorkshire Post**

'Acclaimed chef Peter Gordon's innovative, vibrant salads combine exciting ingredients in original and flavoursome combinations – no soggy lettuce or tired tomatoes in sight!' - **Vegetarian Living**

'The 'Godfather of Fusion' Peter Gordon combines global flavours to create compelling dishes ... deliciously-innovative recipes' - **Good Things magazine**

'Beautifully photographed ... great-looking recipes (for veggies and meat-eaters alike)' - **Square Meal Lifestyle**

"[Savour] is bursting with salad concoctions involving some very creative combinations." - **Emerald Street**

"this luscious book ... Stylish, innovative and effortless - perfect for summer parties" - **The Lady**

'Peter Gordon's latest book elevates the salad to hitherto unknown heights with fusion recipes that use an impressive array of ingredients' - **Restaurant magazine**

'If you think you're not a salad lover, *Savour* will change your mind...and the beautiful photography will certainly inspire your creativity!' - **Prima**

'Peter Gordon's latest book elevates the salad to hitherto unknown heights with fusion recipes that use an impressive array of ingredients' - **Restaurant magazine**

"Forget all of your current pre-conceptions about Salads, this book will change all of that."

"a compilation of salads for every season."

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#### About the Author

Peter Gordon is heralded as the Godfather of Fusion food and came to the culinary world's attention as the founding chef of The Sugar Club restaurants in Wellington, New Zealand in 1986, followed by two British incarnations in London's Notting Hill and West Soho. In 2001 he opened The Providores and Tapa Room Restaurant on Marylebone High Street with three friends. In 2004, he set up Dine by Peter Gordon restaurant in the SKYCITY Grand Hotel in Auckland NZ, soon followed by Bellota tapas bar in 2006. In 2013 he opened the 4th, and current The Sugar Club on the 53rd floor of Auckland's Sky Tower. He is a co-founder of Crosstown doughnuts - perhaps the London's most loved doughnuts. Peter has self-authored eight books and writes regularly for *The New Zealand Herald*.

#### Users Review

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