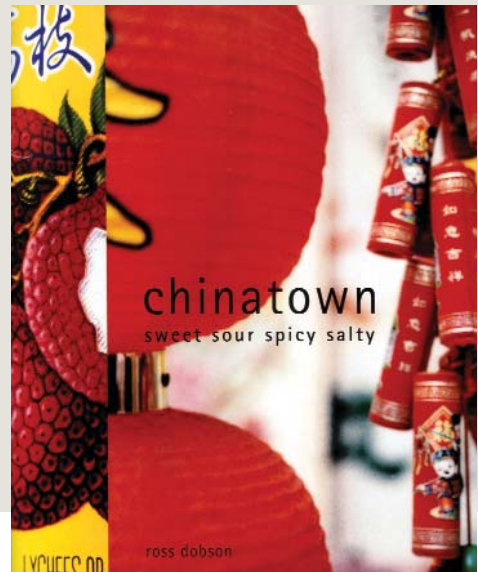


Chinatown

sweet sour spicy salty

Ross Dobson

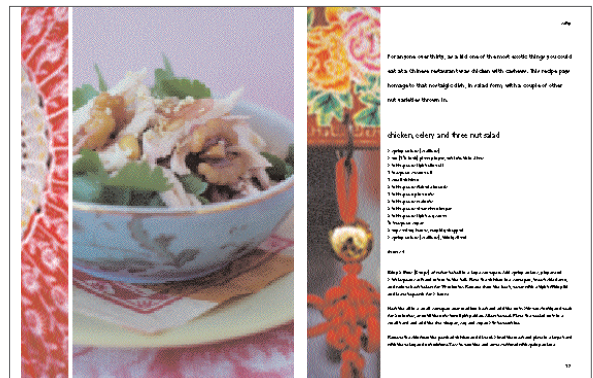
AUTHOR..... Ross Dobson
 ISBN..... 1 74045 397 2
 APN..... 978 1 74045 397 4
 BINDING..... Limp with flaps
 EXTENT..... 192 pages
 DIMENSIONS..... 260 x 215 mm (portrait) 10 x 8¼ inches
 WORD COUNT..... 30,000
 PHOTOGRAPHS..... 100
 RECIPES..... 90
 RRP..... AUS \$36.95 (£16.99)
 PUBLISHING..... August 2005



MURDOCH BOOKS

DESCRIPTION

In most large cities you will find a Chinatown: a hyper-dynamic, buzzing, exciting enclave, alive with exotic colours, sounds, smells, flavours and ingredients. To many of us these ingredients will look, smell and sound mysterious: Szechuan peppercorns, dried tangerine peel, lotus flowers, liquorice root, cinnamon bark and yellow rock sugar to name a few. Chinatown explores some of these magical and exotic ingredients, combining them with fresh produce to create a simple but intensely flavoured cuisine.



KEY SELLING POINTS

- Vivid photography evokes the energy and dynamism of Chinatown as well as the ingredients, colours and smells
- Straightforward recipes make this a practical and inspiring guide
- Chapters follow the four main flavour elements of Chinese food: sweet, sour, spicy, salty

AUTHOR PROFILE

Ross Dobson worked at Bill Granger's eponymous café, bills, before leaving to start up his own café. For the last four years he has worked as a food stylist, recipe writer and food writer for a variety of magazines and newspapers, such as *The Sydney Morning Herald*, *Waitrose Food Illustrated* and Sainsbury's magazine.

MARKETING AND PUBLICITY

- Targeted catalogues
- Targeted food media
- Chapters follow the four main flavour elements of Chinese food: sweet, sour, spicy, salty



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