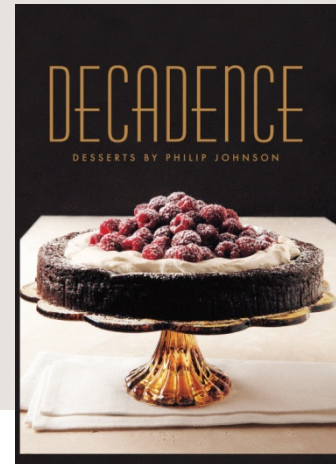


<b>Title</b>	Decadence
<b>Author</b>	Philip Johnson
<b>ISBN</b>	9781741968309
<b>Imprint</b>	Murdoch Books
<b>Binding</b>	Hardcover
<b>Extent</b>	192 pages
<b>Dimensions</b>	230 x 170mm
<b>RRP</b>	\$39.95
<b>Release Date</b>	February 2010
<b>Category</b>	Cooking



## Description

From acclaimed chef Philip Johnson comes this glorious collection of lush, decadent desserts that will have your tastebuds tingling with pleasure.

Dreamy, creamy, chilled, chocolaty, hot ... whatever you are craving, you'll find it here, with over 90 exquisite, show-stealing, mouth-dropping extravaganzas to choose from. Try Philip's French toast with cherries and mascarpone, the delicious burnt caramel ice-cream with pistachio baklava wafers or the mango tart with macadamia nut pastry. Learn how to make the perfect chocolate marquise and crème anglaise and delicious light tuilles.

Whether you're out to impress or just to indulge, this is a book to treasure and adore.

## Sales Points

- This is the second edition of Philip Johnson's popular dessert book in a great new format – the first edition sold over 6,000 copies
- Also available by Philip Johnson: *Classic E'cco* (ISBN: 9781740458726, \$49.95), which now has over 10,000 copies in print
- The mouth-watering chapters are titled: Crazy for Chocolate, Warm Wonders, Cold Comforts, Patisserie, Special Effects, Ice Cream Parlour and Basics
- This is a beautiful recipe collection with sumptuous photography

## Author Profile

New Zealand-born Philip Johnson has become one of Australia's most celebrated chefs. He has worked in London and New Zealand and is now based in Brisbane. In 1997 he won the Australian Gourmet Traveller Restaurant of the Year award for his bistro e'cco, which first opened in 1995 and has become renowned for Philip's sure yet simple approach.