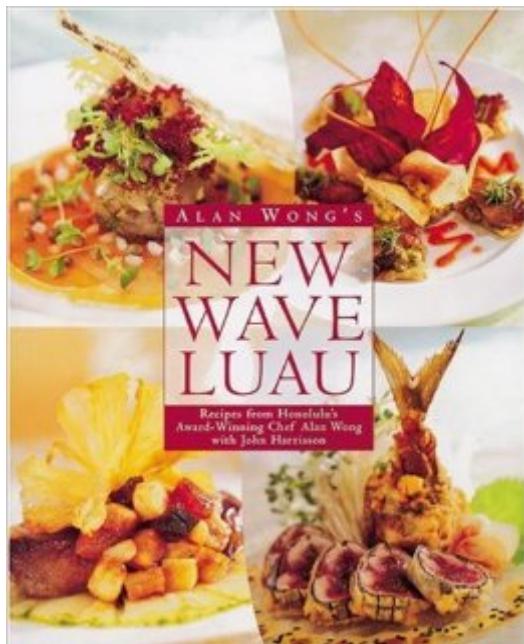


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# Alan Wong's New Wave Luau: Recipes From Honolulu's Award-Winning Chef



## Synopsis

Now in Paperback! Born in Japan and raised on Honolulu, Alan Wong is one of Hawaii's top chefs and a major influence in creating a unified and distinctive regional cuisine. Wong led the way in capturing the essential flavors and exceptional cultural diversity of his home, earning him a prestigious James Beard nomination for Best Regional Chef. In a unique triumph of East-West style, ALAN WONG'S NEW WAVE LUAU showcases Alan's signature blend of Pacific-Rim styles. His genre-bending fare combines Western culinary techniques with the flavors of China, Japan, Hawaii, and beyondâ "with tantalizing and innovative results. With delicacies such as Lobster Won-Ton Ravioli in a Curry Potato Sauce and Kona Mocha BrÃ»lÃ©e, ALAN WONG'S NEW WAVE LUAU delivers these incredible indulgences to the home cook. More than 20,000 copies sold in hardcover. Reviewsâ œ[A] leading practitioner of Hawaiian regional cooking. Wong is renowned for transforming island staples . . . into elaborately presented fare.â •â "Bon AppÃ©titâ œAlan Wong is the master blaster of Hawaiian eats . . . using the basic building blocks of native Hawaiian luau cooking . . . to construct a devastatingly delicious alternative universe of his own.â •â "GourmetFrom the Trade Paperback edition.

## Book Information

Hardcover: 224 pages

Publisher: Ten Speed Press (June 1, 1999)

Language: English

ISBN-10: 0898159636

ISBN-13: 978-0898159639

Product Dimensions: 9 x 0.9 x 11.1 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 starsÂ See all reviewsÂ (17 customer reviews)

Best Sellers Rank: #837,859 in Books (See Top 100 in Books) #55 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Hawaii #95 inÂ Books > Cookbooks, Food & Wine > Asian Cooking > Pacific Rim #1410 inÂ Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference

## Customer Reviews

Sometimes there are cookbooks that you can taste and then there are the ones that prefer a more clinical approach to cooking . Alan Wong's New Wave Luau is a very good exposition of Pacific Rim Cuisine. This book along with Sam Choy and Roy Yamaguchi give the cook/reader a flavorful and

expansive overview of what is the cuisine of the islands and the Pacific Rim. The recipes explore Hawaii's culinary influences and then creates a few influences of his own. The book is not for beginners. For those who are interested in learning more about contemporary cuisine this is a great read. The ingredients can now be found in most international markets, and if not then with a little research you can find just about everything through an online retailer. The recipes do work if you follow the directions. There is much to learn from New Wave Luau and all you have to do is read, study the photos, learn about how the flavors interact and then cook your way through them. It's a lot of fun. I have had the book for several years now and still return to it every now and then for a few inspirations and guides when researching new foods that I am interested in. This is a book for the serious cook. And then, once you get past the hard stuff it is all fun and adventure, really. Hawaiian cuisine is a marvel of color, flavor and aroma. Of course seafood is king in any book of island recipes, and it should be. Alan Wong's New Wave Luau just jumps off of the page inviting the reader into the grocery store and the kitchen, and sometimes into the fishing boat. What is New Wave Luau? Well, go to page 86 and cook the Steamed Opakapaka and Gingered Vegetables in Truffle Broth, and there you have it.

First off, let me say this book is not for everyone. I have been cooking for years, and have always been into culinary. I do not have a culinary degree, but have a very good handle on things in a kitchen and do consider myself somewhat of a chef. That being said, this book is amazing. I found the recepies to be extremely balanced and complex in color, tastes and textures. Not for an untrained palate. The dishes are excellent. I continually use these recipies, and even tweak and deviate from some to create a style of my own. Despite what others comment, ingredients are not hard to find. With new supermarkets such as Whole Foods, Wegmans, and local international markets, it is fairly easy (expensive, yes) to find what you need, you just have to dig a little and know where to look. Not going to find most of these in your every day local supermarket. As far as impractical, I didn't find that at all. I found many of the recipies to be moderate, some were easy, and some more challenging (but I like to be challenged in the kitchen, so I enjoyed it). As far as replication, you will NEVER be able to perfectly replicate any of these recipies and have them turn out like the pictures. Alan Wong is a world renoun award winning chef, and is known as one of the co-founders of Hawaiian Regional Cuisine. He has cooked for President Obama. Think about that. You can give me a brush and tell me how to paint a Picasso. Doesn't mean it's going to turn out like one. Come on people. Best advice? This book is not for a novice chef, a family trying to prepare a quick meal for themselves and children, or someone with a weak palate. It is not for someone who

doesn't have time, someone who isn't creative or someone who dabbles every now and then in the kitchen.

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