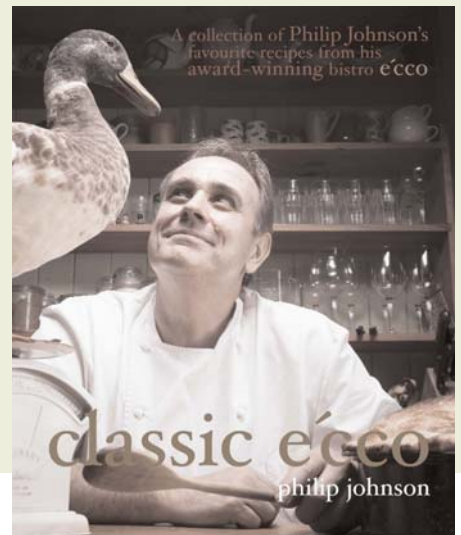


Classic E'cco

Philip Johnson

Title	Classic E'cco
Author	Philip Johnson
ISBN	1740458729
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Extent	336 pages
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Description

Classic E'cco is a compilation of the very best recipes from award-winning chef Philip Johnson. Reflecting his popular signature style, these recipes are a celebration of the dishes that have been a constant favourite over the past ten years with diners in his ever-popular Brisbane bistro, e'cco.

Featuring starters, mains, side dishes and desserts, *Classic E'cco* reflects the true spirit of Philip's repertoire - full-flavoured yet accessible food, using familiar and delicious ingredients to achieve unforgettable results.

From an elegantly grilled quail with wild rocket, mustard fruits and pancetta to steamed oxtail puddings with rosemary and thyme, these dishes are sure to impress. Not to mention the rich and rewarding desserts, such as baked caramel pots with strawberries and honey madeleines, cherry frangiapane or the citrus sauternes cake with mango and Cointreau cream.

Sales Points

- 250 of the best recipes from a critically-acclaimed and award-winning Australian chef with a growing profile
- Classic recipes, beautiful design and gorgeous photography will make this a must-have book for foodies

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 currently based in Brisbane, Australia.

In 1997 he won the Remy Martin Cognac/Australian Gourmet Traveller Restaurant of the Year award for his Brisbane bistro e'cco, which first opened in 1995. He has received national and international acclaim for his simple yet sure approach. His landmark bistro continues to inspire and delight all diners.



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