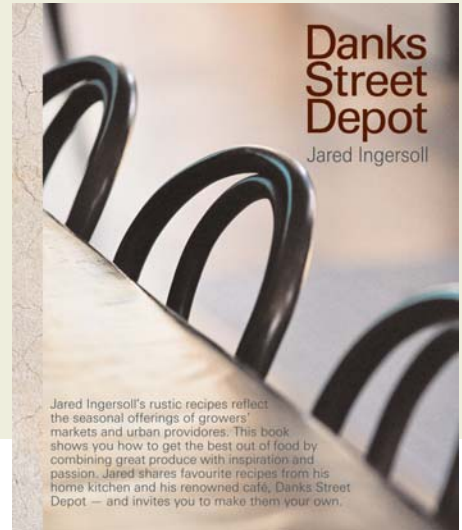


Danks Street Depot

Jared Ingersoll

Title	Danks Street Depot
Author	Jared Ingersoll
ISBN	1740455983
Imprint	Murdoch Books
Binding	Hardback
Extent	156 pages
Dimensions	240 x 200mm
Word count	30,000
Photographs	80
Recipes	80
RRP	\$34.95
Release Date	March 2006



Description

Urban meets country, street food meets comfort food, in this striking and original cookbook. Jared Ingersoll's rustic recipes reflect the seasonal offerings of growers' markets and urban providores. Favourites are potato soup with gorgonzola, Lyonnaise sausage and lentil stew and spaghetti with cauliflower, breadcrumbs and olives.

This book shows you how to get the best out of food by combining great produce with inspiration and passion. Jared shares favourite recipes from his home kitchen and his renowned café, Danks Street Depot, and invites you to make them your own.

Sales Points

- Recipes from one of Sydney's best cafés
- Inspiring introductions to all recipes, written in a refreshing and honest style
- Stylish location photography with stunning pictures, rich in colour and texture, of all of the food
- Keen interest from food media

Author profile

After his first exposure to an industrial kitchen at the age of nine, Jared Ingersoll forged a path in the restaurant industry. He began work in New Zealand before travelling to London and working at The Square, which was awarded two Michelin stars.

Jared then moved to Sydney and set up his own café, Danks Street Depot, in 2002. From its inception, it has received rave reviews, including winning the award for Best Café in 2003 in the respected *Sydney Morning Herald Good Food Guide Awards*. This is Jared's first book.