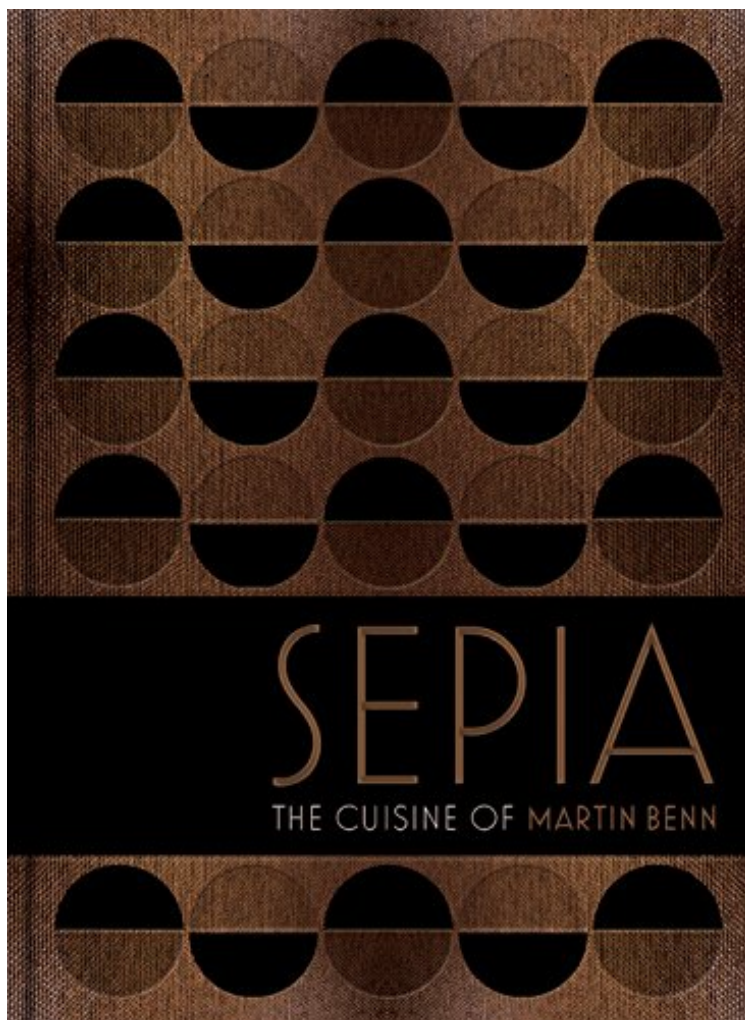


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## Sepia: The cuisine of Martin Benn

*Martin Benn*

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**Martin Benn : Sepia: The cuisine of Martin Benn** before purchasing it in order to gage whether or not it would be worth my time, and all praised Sepia: The cuisine of Martin Benn:

4 of 5 people found the following review helpful. You do have to try it By Vitaly Really good book, informative and creative recipes. Tried some of them, smoked trout marbles didn't work for me, still amazing book, the best since marque from mark best. 0 of 1 people found the following review helpful. Bam! By Robert Hurtado Great work has been coming out of Australia in the restaurant industry, and Sepia definitely proves it. The book is awesome and beautifully written. It's a must buy for any cook or chef. 0 of 1 people found the following review helpful. Amazing book, good pictures By Alejandro G. Garcia Mendoza Amazing book, good pictures, very good recipies, I'm so happy!!!!

Renowned chef Martin Benn takes the reader on a culinary journey through 60 of his exciting dishes. Based around four degustation menus, the book highlights the technical mastery and sheer beauty of Martin's food, with its deep connections to Japanese cuisine and flavors and its focus on texture and contrast. Included is the recipe for Martin's incredibly intricate, exquisite, chocolate forest floor. Text, design, and photography combine to recreate the atmosphere and the sophisticated, art deco feel of his Sydney restaurant, Sepia. Interspersed among the menus are narrative features exploring the workings of the restaurant, and the stories of its staff and clientele, while location photography captures a sense of old-fashioned, cosmopolitan glamour.

"Martin Benn introduces us to some of his most stunning plates...an honest account of the highs and lows of being a world-renowned chef brings Sepia to life, alongside cutting-edge design and page-popping pictures" - Food Travel About the Author Martin Benn began his cooking career as a chef at the Oak Room in London. Since then, he has worked at the Criterion, Sydney's Forty One Restaurant, and Tetsuya's. Martin opened Sepia Restaurant in 2009. In 2011, he was awarded the coveted Sydney Morning Herald Good Food Guide Chef of the Year. In 2012 and 2014 Sepia Restaurant was awarded Sydney Morning Herald Good Food Guide Restaurant of the Year and three chef's hats.