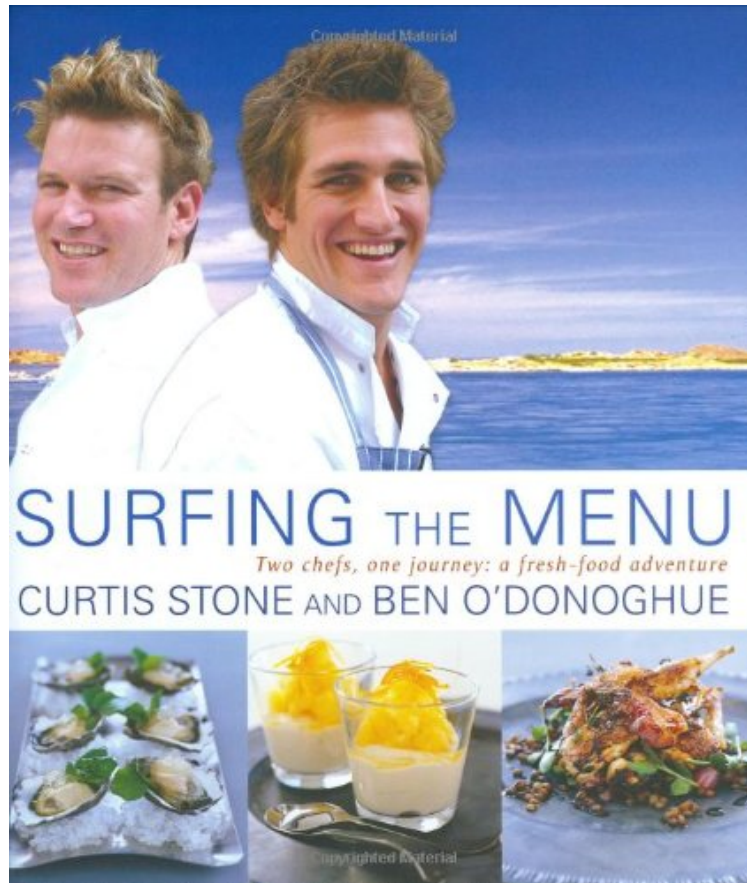


(Free) Surfing the Menu: Two Chefs, One Journey: A Fresh Food Adventure

## Surfing the Menu: Two Chefs, One Journey: A Fresh Food Adventure

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**Curtis Stone, Ben O'Donoghue : Surfing the Menu: Two Chefs, One Journey: A Fresh Food Adventure** before purchasing it in order to gage whether or not it would be worth my time, and all praised Surfing the Menu: Two Chefs, One Journey: A Fresh Food Adventure:

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Surfing the Menu is based on the exciting eight-part cookery series of the same name, in which two talented chefs,

Curtis Stone and Ben O'Donoghue, travel the rugged land and scenic coastline of Australia, sourcing local produce and cooking up a storm. Each chapter is drawn from one program of the series, incorporating the recipes used, the places visited, and the people met along the way. With Australia now considered a hot spot for innovative cooking and including stunning location shots, this book is a ideal for foodies and fans of this beautiful continent. The culinary creativity of the Stone and O'Donoghue are wonderfully evident in these dishes, from Pink-Eye Potato, Olive and Caper Salad (Tasmania) to Barbecued Hot and Sour Tuna Escalopes (the Abrolhos Islands) to Pear and Macadamia Nut Crumble (Byron Bay). It's all regional, seasonal, and scrumptious, presented step-by-step and illustrated with captivating color photographs throughout.

About the Author CURTIS STONE, a former head chef in a major London restaurant, is the host-chef of the cable television show *Take Home Chef*. His charm and creativity, hallmarks of his show, translate well into print. Australian-born BEN O'DONOGHUE started off his career working in a number of restaurants throughout Australia. These included *Jessica's* in Perth, *Goodfellas*'s restaurant in the trendy Newtown area of Sydney and the much-acclaimed *Tribeca* restaurant in Double Bay, Sydney. He then went to the UK and worked at the *River Cafe* and, before moving to become head chef at the exclusive *Monters*'s Club in Knightsbridge.