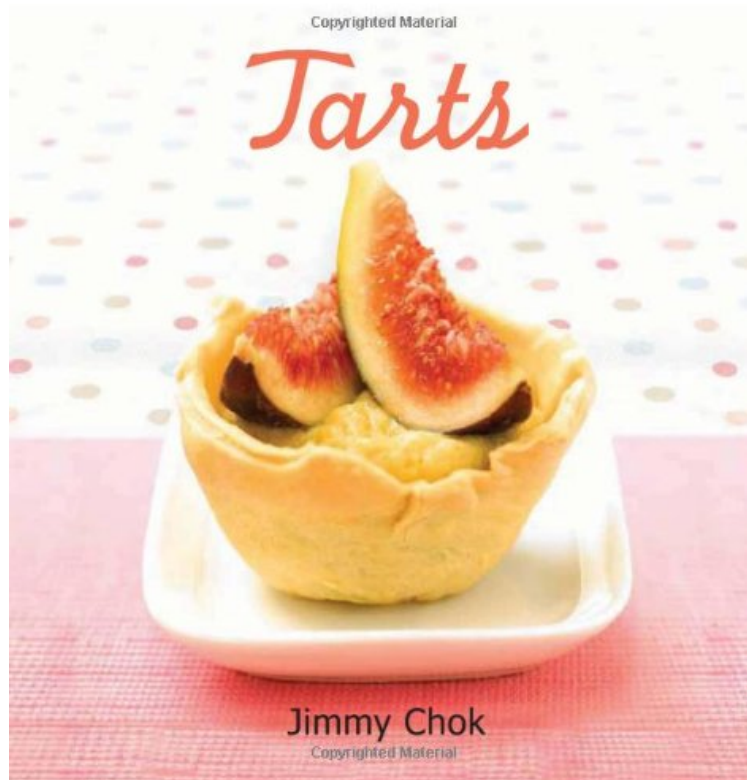


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Tarts

Jimmy Chok

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Tarts is a collection of 60 recipes for scrumptious sweet and savoury tarts. With easy-to-follow instructions on creating traditional and innovative bite-size treats, this cookbook written by chef Jimmy Chok makes it simple for food lovers to make and enjoy a whole spectrum of tarts at home, whether it is country-style short crust based tarts, buttery puff pastry tarts, creamy chocolate based dessert tarts, crisp filo tarts or healthy vegetable-based tarts. These include recipes for Mushroom Ragout Tarts, Grilled Capsicum Vol Au Vont, Eggs and Caviar in New Potato Shells, Fresh Fig Custard Tarts and Banana Tarte Tatin. Filled with stunning photographs, Tarts is an essential guide for cooking enthusiasts looking for fresh ideas for year-round entertaining.

About the AuthorChef Jimmy Chok is one of Singapore s most talented chefs. His culinary career began at Restaurant Salzwaage Zurich in Switzerland, after which he returned to Singapore and worked at some of the country s most prestigious kitchens, including Fig Leaf Restaurant, the Tung Luk Group s House of Mao and Coriander Leaf Restaurant. In 2002, he opened his own restaurant, Salt, which received rave reviews from the media and garnered him

a following. Currently, Jimmy continues to delight fans and foodies alike with his signature East meets West cuisine as the Executive Chef at the Academy Bistro at the Supreme Court. He is the author of *Bite: Tarts to Satisfy Every Craving*, winner of the Gourmand World Cookbook Awards 2007.