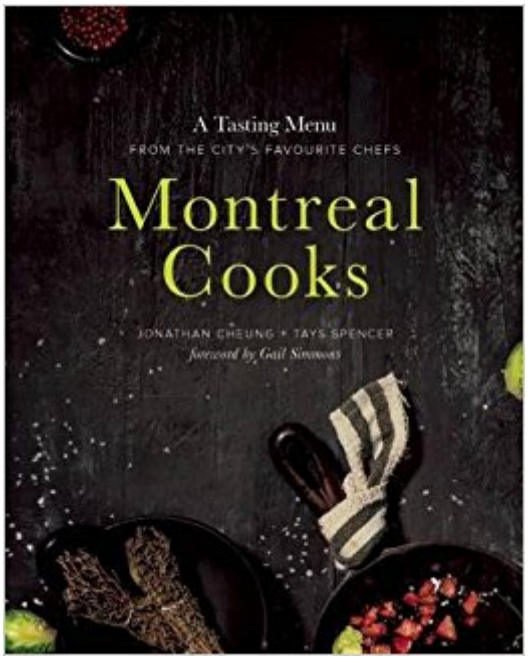
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Montreal Cooks: A Tasting Menu From The City's Leading Chefs



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Synopsis

There has never been a more exciting time to eat in MontrÃƒÂ©al. With the established food scene being joined by an explosion of new, globally minded, locally focused restaurants, MontrÃƒÂ©al has evolved into a city of unparalleled culinary excellence. MontrÃƒÂ©al Cooks presents 80 recipes from 40 of Montreal's most talented and unique chefs. Written with the home cook in mind, this cookbook is designed to make recipes from fan-favorite restaurants achievable for everyone.MontrÃƒÂ©al Cooks is written by Tays Spencer and Jonathan Cheung, owner of Appetite for Books with a foreword by culinary expert, food writer and television personality, Gail Simmons.

Book Information

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Customer Reviews

Jonathan Cheung is originally from Vancouver, BC, but currently calls Montreal home. He is the owner and chef of Appetite for Books, MontrealÃ¢â ¬â„¢s premier cookbook shop and cooking school. From a very young age, Jonathan has been surrounded by food, whether it was hanging out in his grandmotherÃ¢â ¬â„¢s kitchen or eating through a number of his familyÃ¢â ¬â„¢s restaurants in Vancouver and Hong Kong. With over 15 years of professional cooking experience, Jonathan has been featured on Anthony BourdainÃ¢â ¬â„¢s The Layover, Eat St. and CTV Montreal and in the Montreal Gazette and on local radio. He is also a regular presenter on Breakfast Television Montreal.Tays Spencer was born in Montreal and raised on Eastern European cuisine. She has eaten her way across the globe through her extensive travels and her own passion for cooking. Although her career is freelancing as a graphic and interior designer, she has also fallen into the business of food through Jonathan. Tays has co-founded and run a successful food truck business, and she works behind the scenes for Appetite for Books. Her most recent and proud

accomplishment is getting their little toddler to eat his greens.Culinary expert, food writer and television personality Gail Simmons lives in New York City.

I first saw this book in Montreal but didn't have the time to look closely at it other than to see it was a beautiful book. When I returned home I ordered it. It is in fact a beautiful book with stunning photography and interesting texts on the chefs who contributed. As a cookbook it's not very practical unless you live in a city with access to numerous hard to find ingredients. So if you don't live in a city with a regular large open air market with international influence you'll have a hard time with much of this book. The wonderful thing about Montreal is its culinary diversity and this book showcases that, the problem for the home chef is its difficult to replicate. So depending on what your looking for or where you live this book could be incredible or a bit frustrating. Those looking for something similar and more practical from a cooking perspective should look at Made in Quebec by Armstrong

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