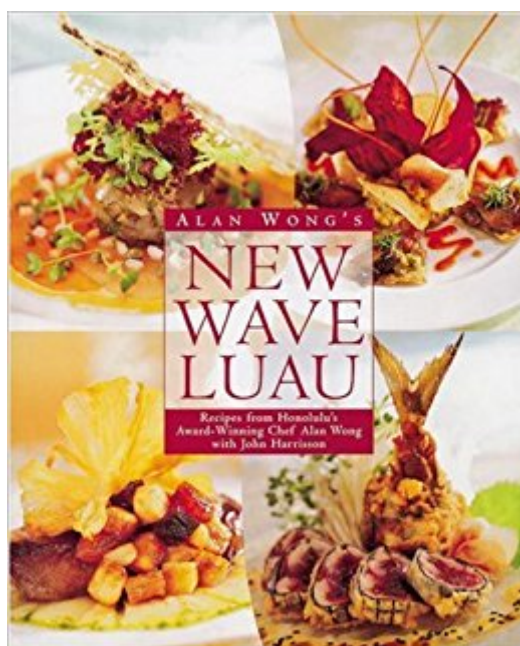


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Alan Wong's New Wave Luau: Recipes From Honolulu's Award-Winning Chef



Synopsis

Now in Paperback! Born in Japan and raised on Honolulu, Alan Wong is one of Hawaii's top chefs and a major influence in creating a unified and distinctive regional cuisine. Wong led the way in capturing the essential flavors and exceptional cultural diversity of his home, earning him a prestigious James Beard nomination for Best Regional Chef. In a unique triumph of East-West style, ALAN WONG'S NEW WAVE LUAU showcases Alan's signature blend of Pacific-Rim styles. His genre-bending fare combines Western culinary techniques with the flavors of China, Japan, Hawaii, and beyond— with tantalizing and innovative results. With delicacies such as Lobster Won-Ton Ravioli in a Curry Potato Sauce and Kona Mocha Brûlée, ALAN WONG'S NEW WAVE LUAU delivers these incredible indulgences to the home cook. More than 20,000 copies sold in hardcover. Reviews— “[A] leading practitioner of Hawaiian regional cooking. Wong is renowned for transforming island staples . . . into elaborately presented fare. —Bon Appétit— “Alan Wong is the master blaster of Hawaiian eats . . . using the basic building blocks of native Hawaiian luau cooking . . . to construct a devastatingly delicious alternative universe of his own. —Gourmet From the Trade Paperback edition.

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Customer Reviews

Alan Wong's New Wave Luau is a glamorous book full of color photos that convey the complexity of his lush and exciting cooking. It is also alive with Chef Wong's passion for his Asian heritage and that of the Hawaiian Islands, where his restaurant has three times been selected Best Restaurant of

the Year by Honolulu magazine. Chosen Best Regional Chef for the Pacific Northwest in 1996 by the James Beard Foundation, Wong is a master of multicultural cooking. Called Hawaiian Regional Cuisine, his dishes fuse local ingredients and traditions with foods and techniques from Europe, Latin America, and Asia. Taking the succulent meat from whole Kalua Pig, pit-roasted luau style, he uses it in a risotto dotted with corn and crunchy water chestnuts, then enriched with truffle butter. He also features this smoky pork in nachos built on crunchy taro chips, topped with chile-spiked guacamole. As you feast on the photos, it is almost possible to taste the artistic creations depicted, each one dense with contrasting flavors and textures. His Surf and Turf, for example, features grilled beef tenderloin and a Kona lobster tail wrapped around a scallop. They are served with a roasted potato topped with wasabi-spiked mashed potatoes. This potato sprouts leaves of tat soi, an Asian green, and spiraling antennae of fried linguini. Grilled marinated mushrooms and asparagus add to the plate, which is drizzled with a sauce combining cream, truffle butter, and soy vinaigrette. Then it is ringed with shining dots of basil oil and finished with a sprinkling of chives and diced tomato. Lest this strenuous cooking intimidate you, it is easy to make Wong's Asian Guacamole flavored with ginger and sake, Five Spice Risotto rich with shiitake mushrooms, and Asian Ratatouille, unexpectedly enhanced with oyster sauce and sesame oil. Each adds immeasurably to a meal of grilled fish or store-bought roast chicken. Anyone with an ice-cream maker must try the recipes for tropical Guava, Lychee-Ginger, and Mango Lime ice cream, and a quartet of memorably exotic, liquored sorbets. --Dana Jacobi

Wong's Hawaiian cooking transcends what most tourists to the islands ever experience as native cuisine. Mark Knoblauch -- Booklist, Chicago, IL June 1, 1999[This book] celebrates the individualistic fusion cuisine of one of Hawaii's top young chefs. The recipes are clear and well written. -- Library Journal June 15, 1999

Interesting reading to better understand Alan Wong's cooking style. I love his food and make it a point to visit when in Honolulu. Alan's food is awesome. If I do not have a dinner guest I frequently sit at the bar and chat with the staff while they are cooking, during my dinner. Clearly Alan Wong's is at the top of my list and I have visited many times.

A fun, but complicated book. Not for those who are lazy in the kitchen or want quick meals. If you're not from Hawaii, you may not understand some of these ingredients or how they work together.

This was a gift for my husband who is a chef, after we had eaten at the restaurant. The book is very well put together with a lot of beautiful images

There are some absolutely great recipes in this book!

loved it, helpful

Good selection of Hawaiian food. Some ingredients hard to find outside of Hawaiian/Asian areas.

love this book

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