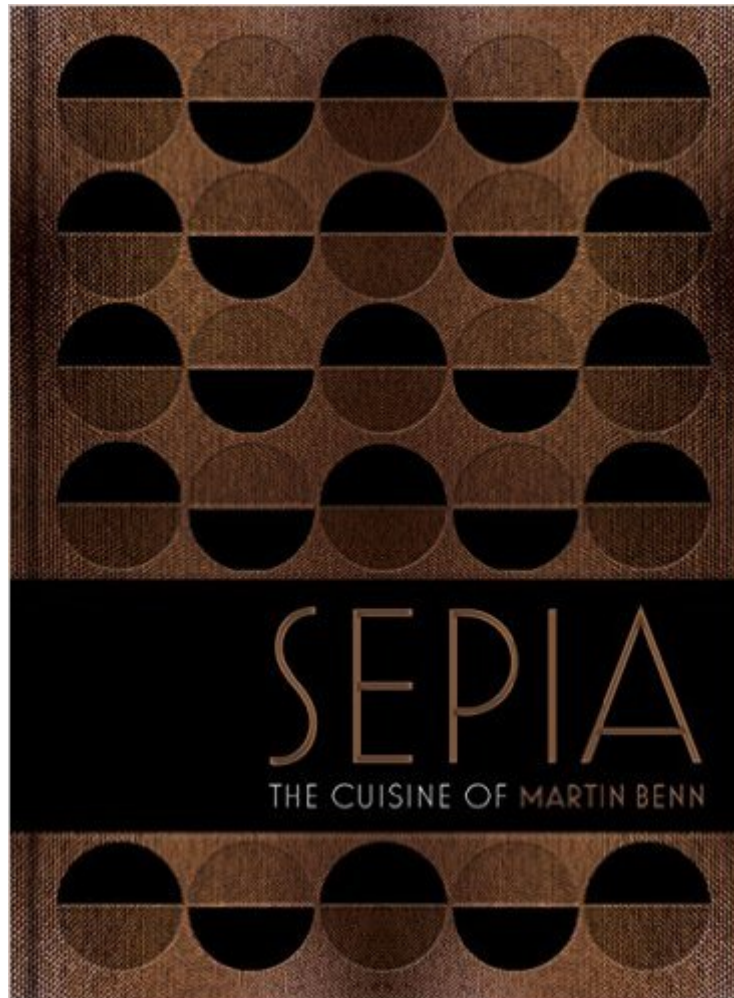


The book was found

Sepia: The Cuisine Of Martin Benn



Synopsis

A culinary journey through 60 exciting dishes from renowned chef Martin Benn Based around four degustation menus, this book highlights the technical mastery and sheer beauty of Martin Benn's food, with its deep connections to Japanese cuisine and flavors and its focus on texture and contrast. 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. Recipes include dual measurements.

Book Information

Hardcover: 292 pages

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Shipping Weight: 4.5 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (8 customer reviews)

Best Sellers Rank: #774,613 in Books (See Top 100 in Books) #215 in [Books > Cookbooks, Food & Wine > Asian Cooking > Japanese](#) #757 in [Books > Cookbooks, Food & Wine > Celebrities & TV Shows](#) #7587 in [Books > Cookbooks, Food & Wine > Regional & International](#)

Customer Reviews

Australia's best and most creative chef demonstrates how food has become art - this is a beautiful book and captures perfectly the art of Martin Benn's food. If you are fan of Ren  Redzepi, Heston Blumenthal or Grant Achatz then you'll be blown away by the creativity and originality of Benn's dishes. The book has a brief biography of where Benn started and how he ended up in Australia - it's all very interesting but the real joy is captured in the amazing photographs of his food by Jennifer Soo. It's a masterpiece and leaves you wondering how Benn can top this amazing book.

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.

Wonderful book! The knowledge of Japanese cuisine and ingredients with the impeccable western technique and associations of flavors are always mistifying! Great work, can't wait to visit Sepia and Martin's kitchen!

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.

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