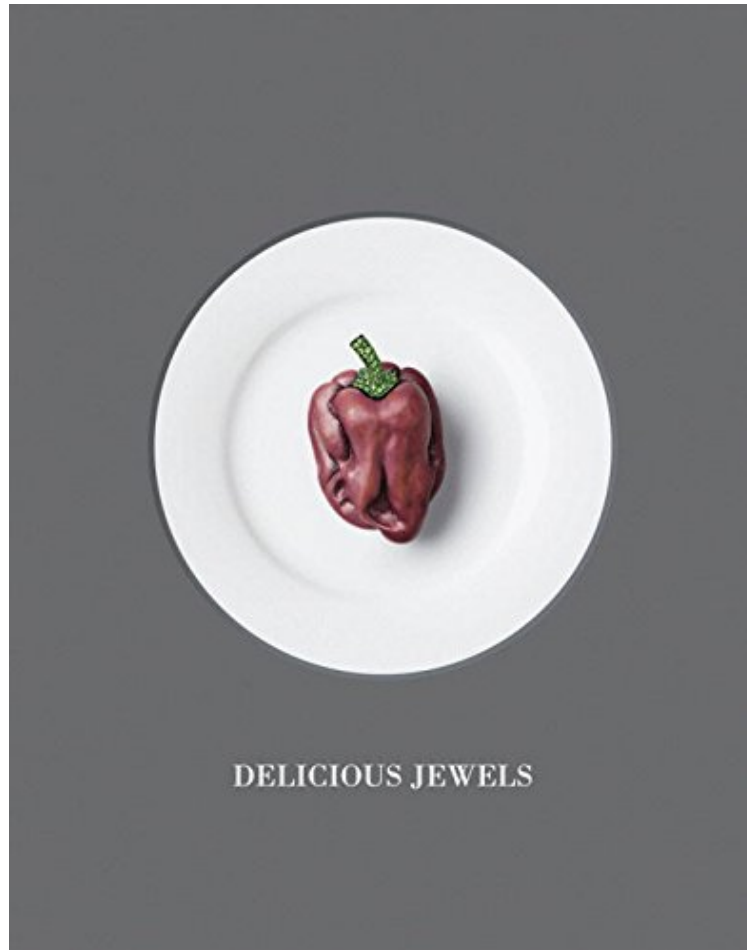


Delicious Jewels

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From Prestel : Delicious Jewels before purchasing it in order to gage whether or not it would be worth my time, and all praised Delicious Jewels:

2 of 2 people found the following review helpful. Interesting combinationBy Sarah CollinsI love Hemmerle, but I didn't love this book, or perhaps I didn't get it. I read the description, but still ordered it. I think I was expecting more Hemmerle photos, but this really is an avant-garde presentation of recipes, not jewelry.0 of 0 people found the following review helpful. Five StarsBy Lindy MatulaFabulous and innovative presentation

The extraordinary jewelry presented in this book is inspired by the beauty of the earth's natural treasures. The ingredients are diamonds, garnets, gold, silver, copper, jade, and sapphires, and they are shaped in the forms of eggplant, red pepper, Savoy cabbage, green peas, and squash. This unique and stunning book pairs the newest line of jewelry from the acclaimed Hemmerle company with simple and elegant recipesby British chef Tamasin Day-Lewis. The name Hemmerle has been synonymous with fine jewelry for more than a century. Each piece of jewelry is

exquisitely photographed alongside a sumptuous vegetable-centered dish, for which an easy-to-follow recipe is provided. Filled with the brilliant reds, greens, yellows, and purples that make vegetables and gems so appealing, this cookbook-cum-catalog is a feast for the eyes as well as the palate.

From the Inside FlapThe extraordinary jewelry presented in this book is inspired by the beauty of the earth's natural treasures.**About the Author**The Munich-based jewellery company HEMMERLE is one of the most esteemed and important designers of jewellery in the world today. TAMASIN DAY-LEWIS is a renowned chef and food writer. She is the author of several cookbooks; her recipes and articles have appeared in *Vanity Fair*, *Vogue*, *Food Illustrated*, and *The Daily Telegraph*.