



Flavors

Donna Hay , Petrina Tinslay (Photographer)

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Focusing on her favorite ingredients and incorporating them into easy recipes for all occasions, Donna Hay brings a range of rich, tangy, mellow and refreshing flavors -- vanilla and chocolate, lemon and lime, ginger and chilli among them -- to your table. With photography that is as fresh and lively as the food and ideas Donna Hay is acclaimed for, this book begins with the basics, adds some inspiration and delivers dishes that you will want to cook and savor the flavor of again and again.

Flavors Details

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Author : Donna Hay , Petrina Tinslay (Photographer)

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Deb says

The first Donna Hay book I purchased back in 2001 and still a favorite. Divided by featured ingredient (lime, ginger, vanilla, etc.) with recipes, quick ideas/tips and styling ideas and the gorgeous food photos that Donna Hay does so well.

On the blog I have featured the Prawn & Ginger Dumplings: <http://kahakaikitchen.blogspot.com/20...> and the Seared Tuna with Lime Crust: <http://kahakaikitchen.blogspot.com/20...>

Both recipes were fast, easy and full of flavor.

Brooke says

Beautiful photography and multiple ideas for each ingredient.

Ilana says

A lot of inspiring recipes: <http://boiledwords.blogspot.de/2013/1...>

MissJi says

My favorite cookbook!

Catherine says

Gorgeous photographs, great-sounding bean dip recipe!

Paige says

Okay, so sorting the book's chapters by flavor rather than type of food is a little gimmicky. But I've found it makes it a little more user-friendly; after all, when I want to make some food, I *do* think, "I want something lemony (or spicy, or chocolatey, or...)" and this book is perfect for those moments. Plus, it has some genuinely original, "why didn't I think of that", terrifically simple ideas that I love. For example, and alternative to maple syrup that I used last week for a crepe-buffet brunch: vanilla syrup. Seeds of 1 vanilla bean + water + sugar + boiling = yum. I want to be Donna Hay!

I should note for merely reference purposes that the chapters are Lemon & Lime, Chocolate, Mint & Basil, Salt & Pepper, Cinnamon & Spice, Vanilla, Ginger & Chili, and Garlic & Onion. Although some of these chapters obviously are all or mostly all sweet or savory (none of that ridiculous chocolate pasta stuff here), there is a really nice balance between the two overall.

Serge Pierro says

I had recently become aware of Donna Hay via a food styling book, and it stated that she was at the forefront of a style considered "The Australian Look". Hay has surrounded herself with able photographers to shoot this "clean look". Petrina Tinslay's photography throughout this book is very nice and many of the shots have full pages devoted to them. The text and accompanying recipes are also nice.

Maureen says

I use this book a lot. When you just feel like something lemony or something with ginger or with basil or mint, you can grab this book and find a savoury or sweet dish to satisfy that longing. Had the chicken in coconut and basil broth this week and it was ready in no time and delicious. A go to book.

Lynelle says

an amazing cookbook, gorgeous photography, useful layout, yummy recipes. Good for yourself or lovely as a gift.
