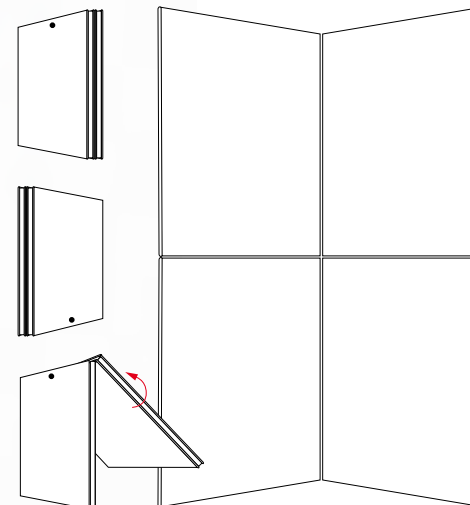


AQUARELA

Brazilian cuisine is like a watercolor painting, a subtle mix of many age-old traditions. **AQUARELA** illustrates this culinary blend, this unique style of cooking, full of flavor and innovation, which preserves the origins of its diverse roots, from the Amazon to Lebanon and from France to Japan, by way of Italy... A veritable ode to the Brazilian gastronomic heritage, **AQUARELA** brings together fifty recipes of the greatest chefs working today in Brazil (Alex Atala, Tsuyoshi Murakami, Jefferso Rueda, Eudes Assis, Carla Pernambuco or Carolina Brandão), all illustrated by the award-winning Brazilian culinary photographer, Sergio Coimbra.

More than an ordinary chef book, **AQUARELA** is a veritable work of art made of two books bound together : the first one is offering a panorama of Brazilian fruits, vegetables, meats and spices. While the second one is devoted to recipes (from traditional dishes to more innovative creations) based on these ingredients. Placing one book on top of the other one reveals a collection of stunning images featuring the extra-large format photographs of Sergio Coimbra.



SPECIFICATIONS

270x350 MM

2x176 PP - HARDCOVER

APPROX. 10,000 WORDS

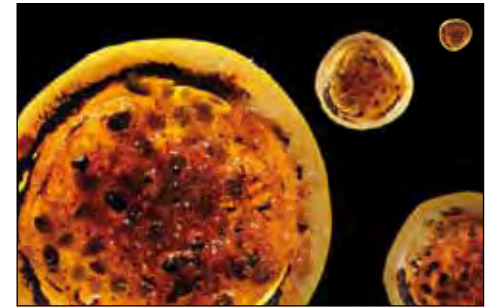
FALL 2012

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book 1



book 2



book 1



book 2

