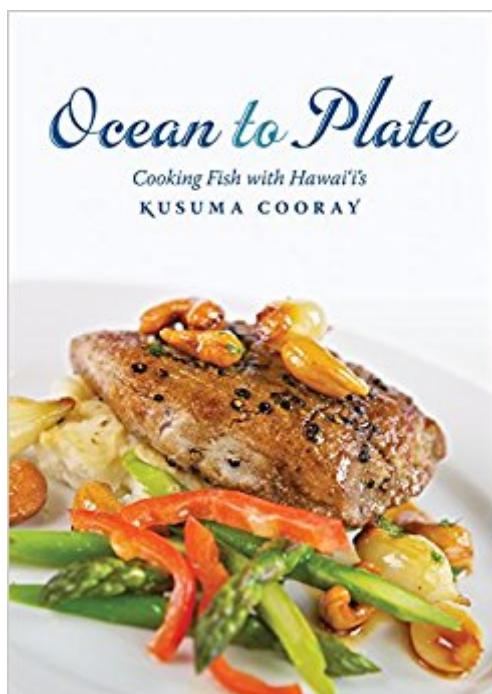


The book was found

# Ocean To Plate: Cooking Fish With Hawai'i's Kusuma Cooray (Latitude 20 Book)



## Synopsis

A native of Sri Lanka and one of Hawaiâ iâ™s most celebrated chefs, Kusuma Cooray is known for innovative recipes that blend exotic herbs and spices with traditional and local ingredients to create exceptionally delicious dishes that tempt both the palate and the eye. In Ocean to Plate: Cooking Fish with Hawaiâ iâ™s Kusuma Cooray, Chef Cooray draws on her years as a chef and culinary instructor to introduce novice and experienced cooks to her flavorful methods of fish preparation. Even skilled cooks are sometimes intimidated by the thought of preparing fresh fish recipes. From understanding how to buy the freshest and tastiest fish to choosing the right recipe to showcase your purchase, Chef Cooray takes the reader carefully through the rewarding process â “ all the way from Ocean to Plate. With more than 200 recipes including everything from appetizers to main dishes, and featuring cooking methods from simple baking to curing and smoking, Chef Cooray shows readers how to prepare the many species available freshly caught from Hawaiâ i and Pacific waters, and provides substitution guidelines if those are unobtainable. As a special treat, she has drawn on her Sri Lankan roots and presents a varied assortment of fish curries and exotically spiced preparations alongside more traditional recipes, all accompanied by tantalizing relishes, chutneys, and sauces. In-depth introductory chapters will help cooks to truly understand tools and techniques, while lavish illustrations provide beautiful guidance on how to present these delicious dishes.

## Book Information

Series: Latitude 20 Book

Paperback: 368 pages

Publisher: Latitude 20 (October 31, 2014)

Language: English

ISBN-10: 0824838904

ISBN-13: 978-0824838904

Product Dimensions: 1 x 7.2 x 10.2 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: Be the first to review this item

Best Sellers Rank: #1,387,547 in Books (See Top 100 in Books) #107 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Hawaii #259 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > West #478 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood

## Customer Reviews

Chef Cooray has written a book that will banish the timid home cook's fear of seafood. In a warm and welcoming tone, she introduces recipes that take the reader continents away, but never outside their cooking comfort zone. The diagrams of fish anatomy, the introductory material, and glossaries alone are worth the price of the book. This is a feast for all who want to add more fish to their home menus but aren't sure how. --Wanda A. Adams, writer, cookbook author, and editor of the award-winning seafood guide, *A Splash of Aloha* I am with great anticipation that I open Kusuma's new cookbook on my favorite culinary subject, fresh fish. There are so many variations and so many varieties. I am ready to dive in! --George Henry Brown Jr., Bailli Delegue des Etats-Unis (National President), Confrerie de la Chaine des Rotisseurs

Chef Kusuma Cooray has written a book that will banish the timid home cook's fear of seafood. In a warm and welcoming tone, she introduces recipes that take the reader continents away, but never outside their cooking comfort zone. The diagrams of fish anatomy, the introductory material, and glossaries alone are worth the price of the book. This is a feast for all who want to add more fish to their home menus but aren't sure how. (Wanda A. Adams, writer, cookbook author, and editor of the award-winning seafood guide, *A Splash of Aloha*)

[Download to continue reading...](#)

Ocean to Plate: Cooking Fish with Hawai'i's Kusuma Cooray (Latitude 20 Book) Smoking Meat: Fish Edition: Top 25 Amazing Smoked Fish Recipes (Smoked Fish Recipes, Smoked Fish Cookbook, Smoked Fish Guide, Unique Smoking Fish Recipe Book, Smoking Meat, BBQ Cookbook) Smoking Meat: Fish Edition. : Delicious Smoking Fish Recipes for Everyone (Book 2, Smoked Fish Recipes Cookbook, Smoked Fish Guide, Unique Smoking Fish Recipe Book, Smoking Meat, BBQ Cookbook) Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Robotic Fish iSplash-MICRO: A 50mm Robotic Fish Generating the Maximum Velocity of Real Fish (High Speed Robotics. Mechanical engineering and kinematics for maximum velocity robot fish. Book 4) One Fish Two Fish Red Fish Blue Fish (I Can Read It All by Myself) Poisson Un Poisson Deux Poisson Rouge Poisson Bleu: The French Edition of One Fish Two Fish Red Fish Blue Fish (I Can Read It All by Myself Beginner Books (Hardcover)) One Fish Two Fish Red Fish Blue Fish (Beginner Books(R)) What Pet Should I Get? and One Fish Two Fish Red Fish Blue Fish The Fish Market: Inside the Big-Money Battle for

the Ocean and Your Dinner Plate Map of Maui: The Valley Isle, 9th edition (Reference Maps of the Islands of Hawaiâ ^i) Ocean County NJ Atlas (Hagstrom Ocean County Atlas) (Hagstrom Ocean County Atlas Large Scale Edition) One Fish, Two Fish, Three, Four, Five Fish (Dr. Seuss Nursery Collection) Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Lake Fish: Modern Cooking with Freshwater Fish Sea Shell Coloring Book: An Adult Coloring Book of 40 Zentangle Sea Shell Designs for Ocean, Nautical, Underwater and Seaside Enthusiasts (Ocean Coloring Books) (Volume 5) Children's Book About The Ocean: A Kids Picture Book About The Ocean with Photos and Fun Facts Healthy Meal Prep: Healthy Cookbook Recipes for Weight Loss, Paleo Diet, Summer Recipes, American Cooking, Cookbook of Fish, Meat, Chicken, Vegetarian, Vegan, Soups & Stews - Cooking Recipe Anthology The Complete Guide to Preserving Meat, Fish, and Game: Step-by-step Instructions to Freezing, Canning, Curing, and Smoking (Back-To-Basics Cooking) (Back to Basics Cooking)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)