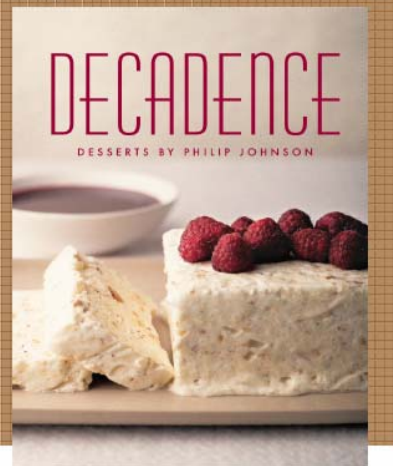


Decadence

By Philip Johnson

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RRP \$34.95



Desserts have long been a passion of mine. Had it been my choice, although I was never trained in pastry, my first book would have been about desserts – this book is number five so I've finally made it! As they say, you need to walk before you can run. Patience is a virtue, and as a chef, timing is everything.

New from acclaimed chef Philip Johnson is this glorious collection of lush, decadent desserts that will have your tastebuds tingling with pleasure.

Dreamy, creamy, chilled, chocolaty, hot ... whatever you are craving, you'll find it here, with over 90 exquisite, show-stealing, mouth-dropping extravaganzas to choose from. Chapters are titled: Crazy for Chocolate, Warm Wonders, Cold Comforts, Patisserie, Special Effects, Ice Cream Parlour and Basics.

Start with a few of Philip's scrumptious basics including caramel shards, cherry syrup and sesame wafers. Then try the luscious French toast with cherries and mascarpone, the burnt caramel ice-cream with pistachio baklava wafers or the mango tart with macadamia nut pastry which are simply mouth-watering. Learn how to make the perfect crème anglaise and delectable light tuilles or for something more adventurous try the spiced quince trifle or caramelised pear terrine with milk gelato and gingerbread. Some other delicious and irresistible treats include the blood orange, almond and pistachio cakes, cherry foccacia, and mandarin tart. A simple bowl of rich, creamy home-made ice cream is sometimes all you need to satisfy those sweet cravings. Choose from either green apple sorbet with apple crisps, classic vanilla bean or caramel balsamic ice cream.

Whether you're out to impress or just to indulge, this is a book to treasure and adore!

New Zealand-born Philip Johnson has become one of Australia's most celebrated chefs. He has worked in London and New Zealand and is now based in Brisbane. In 1997 he won the Australian Gourmet Traveller Restaurant of the Year award for his bistro e'cco, which first opened in 1995 and has become renowned for its sure yet simple approach.

This is the third title by Philip Johnson to be published by Murdoch Books. His previous titles include *Bistro* and *Classic E'cco*. Both available now.

All our senses contribute to the pleasures of eating, but visual appeal is a vital one. These desserts are designed to impress. They'll take some time and patience to prepare, but will ensure a spectacular finale to a memorable meal.



Decadence will be released April 1st and will be available in all major book stores, department stores and selected food emporiums. For more information, please call Tracey at e'cco on 07 3831 8344 or mail@eccobistro.com