

# Book Summary of Flying Pans: Two Chefs, One World

If you have ever wondered what chefs do in their free time, look no further than *Flying Pans*, a new cookbook which chronicles the travels of Chefs Bernard Guillas and Ron Oliver of renowned Marine Room restaurant at The La Jolla Beach and Tennis Club in La Jolla, California.

Their passion for food, culture and culinary travel jumps off the pages. In this book, they translate their discoveries into a language we all understand. We are energized by the beauty of life, the art of cooking, the discovery of travel, and the passion of the human race, according to Bernard and Ron. Writing *Flying Pans* was a way to share our passion with a wide audience.

The book takes readers everywhere from Thailand to Brazil and is written in a conversational, reader friendly style which encourages cooking. The food photography of Gregory Bertolini brings the sight, smell and taste of the chef's exotic recipes to life. Recipes are well researched, kitchen-tested and easy to navigate for the home cook.

*Flying Pans* contains several unique and helpful sections. Kitchen Drawer explores the chef's top 20 favorite tools, Out Of A Bind gives ingredient substitutions, and Stock Options teaches the foundation of sauce making.