



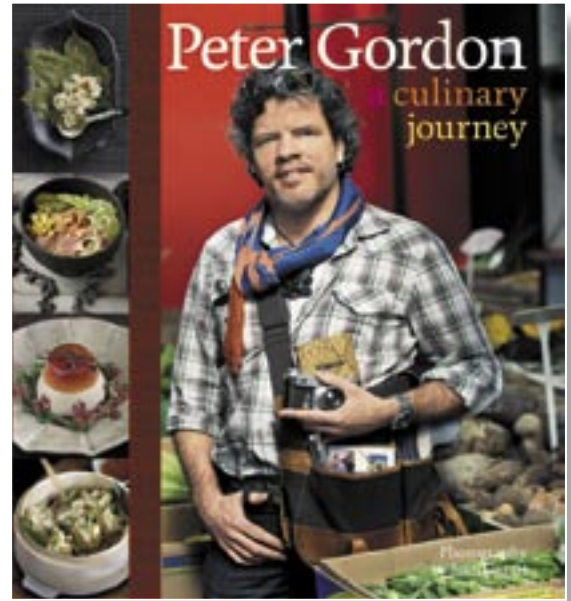
## New Zealand's 'father of Fusion cuisine', world renowned chef Peter Gordon to release his signature cookery book.

Penguin Group NZ are proud to publish **Peter Gordon: A Culinary Journey** (28 September 2009), a landmark cookery book publication by Kiwi Peter Gordon, with photography by Jean Cazals.

Growing up in a small town in New Zealand, Peter Gordon didn't discover avocados or sushi until he moved to Australia in his late teens. From there he travelled to Asia where a whole new culinary world opened before his eyes.

Often dubbed the 'father of Fusion cuisine' — a culinary style that integrates various regional flavours and cooking techniques in order to create innovative new tastes — Peter reveals in *Peter Gordon: A Culinary Journey* how he developed his unique culinary philosophy, influenced by his travels around the world, exploring different cuisines, foods, tastes and cooking ideas.

Illustrated with stunning photography from renowned photographer Jean Cazals, Peter takes us on a journey through Asia, Europe and the Pacific and presents 80 delicious recipes plus the key ingredients that epitomise Fusion cuisine.



*'The style of food I love cooking, the food that is my life's passion and which, ultimately, I find the most exciting and rewarding of all, is Fusion cuisine.'* - Peter Gordon

### **Peter Gordon**

UK based, Peter Gordon co-owns The Providores and Tapa Room in London with Michael McGrath, consults to Istanbul's Changa and Muzedechanga restaurants, and has a signature restaurant, dine by Peter Gordon, and Bellota tapas bar in Auckland, New Zealand.

New Zealand born, Peter has published five cookbooks previously. *Peter Gordon: A Culinary Journey* is his signature cookbook. He has also appeared on various TV programmes on BBC, Discovery, Channel 4 and the Carlton Food Network, as well as on networks in New Zealand and the US and writes for a number of publications around the world. For further details see overleaf and [www.peter-gordon.net](http://www.peter-gordon.net).

### **Jean Cazals**

Jean Cazals is a London-based food photographer. He shoots from his studio based in Notting Hill when he isn't travelling overseas for his international clients. His approach is clean, graphic and moody, based on natural light, and elegant styling and food presentation. Jean's time is divided between editorial, advertising and books.

*'It's a real honour and delight to be publishing Peter Gordon's signature cookbook. Peter is famous for pioneering innovative East-meets-West style cuisine. Kiwi born, his influence is felt throughout the world — through his food writing, his award-winning restaurants and his glittering events for charities.'*  
- Alison Brook, Publisher, Penguin Group NZ.

...1/3

To celebrate the release of his book, Peter will be in New Zealand conducting a series of luncheon events held in association with *NZ House & Garden* magazine in Auckland, Wellington and Christchurch. For more information see [www.penguin.co.nz](http://www.penguin.co.nz).

**PETER GORDON IS AVAILABLE FOR INTERVIEW  
EXTRACTS AVAILABLE BY NEGOTIATION**

***Peter Gordon: A Culinary Journey***  
**Published by Penguin Group (NZ) | RRP\$70 | Released 28 September 2009**  
**Media contact: [Philippa.Muller@nz.penguin.com](mailto:Philippa.Muller@nz.penguin.com); Ph 09 442 7463**

## Key dates in Peter Gordon's career:

- 1963, born Wanganui, NZ
- 1981, moved to Melbourne, Australia, aged 18
- Completed a four-year cookery apprenticeship, attending William Angliss College
- Travelled through Asia extensively
- 1986, returned to Wellington to set up the kitchen of Wellington's The Sugar Club
- 1989, moved to London (where he has predominantly been based for the past 20 years)
- 1993-1995, Executive chef: Mayfair private members club Green Street
- 1995-1999, Executive chef: The Sugar Club, London (Notting Hill & Soho)
- 1999- Consultant chef: Changa, Istanbul
- 2001- Peter & three friends opened The Providores and Tapa Room, London
- 2001- Consultant chef: Gourmet Burger Kitchen, London
- 2005- Consultant chef: Muzedechanga, Istanbul
- 2005- Consultant Executive chef: dine by Peter Gordon at 5 star SKYCITY Grand Hotel, Auckland.  
Peter returns to New Zealand 4 times a year to introduce seasonal menu changes with his team.
- 2006, Peter and partners launched Waitaki Braids Vineyard in North Otago
- 2006- Executive chef: Belotta Spanish tapas bar (also part of SKYCITY group)
- Peter has been consultant chef to Air New Zealand for 15 years

## A peak inside Peter Gordon: A Culinary Journey:

...2/3





## RECIPES AVAILABLE FOR EXTRACT:

Should you wish to arrange a recipe extract from *Peter Gordon: A Culinary Journey* you are welcome to select from the list below. Two recipes are available to be extracted per feature (at no charge), additional extracts available by negotiation. Please note extract stipulations and copyright details.

### STIPULATIONS:

- Full copyright details must be present with extract
- Cover of the book must be present with extract

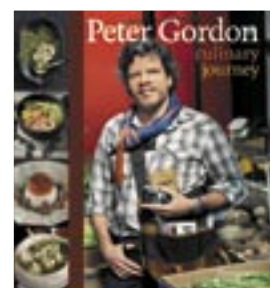
### COPYRIGHT DETAILS:

An extract from *Peter Gordon: A Culinary Journey* with photography by Jean Cazals. Published by Penguin Group NZ. RRP \$70.00. Available at all good booksellers nationwide. Copyright © Peter Gordon and Jean Cazals, 2009.

- Lime leaf-wrapped duck fritters with beetroot pesto (p40)
- Smoked ham hock & seared scallop salad with green mango, pecans, palm heart, peas & avocado (p72)
- Scallop sashimi with watermelon & feta dressing (p74)
- Chilled avocado, kumara, coconut & ginger soup with radish (p100)
- Five-spice roast crispy pork belly with apple & sweet potato mash, roast shallots & coriander salsa verde (p124)
- Rack of lamb on Israeli cous cous with tomato, tamarind & coriander relish (p130)
- Feta & Manchego omelette with spinach, chorizo & sumac (p184)
- Spiced lemon myrtle & macadamia baklava (p214)
- Lime, clove & pine nut shortbread (p220)
- Pomegranate panna cotta with pear & basil jelly (p236)

Please contact Philippa Muller for permission and files.

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