



Oak. Marcelo

Marcelo Ballardín

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Binding	Hardback
Territory	World excluding Belgium, The Netherlands, France, Switzerland & Scandinavia
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- Fusion cuisine from the head chef of Oak in the Belgian city of Ghent
- Simple but flavourful dishes from a master chef that are not too complicated to prepare at home

Head chef Marcelo Ballardín of the restaurant Oak in Ghent delights all the senses with his first book. With a Michelin star and a 16 out of 20 Gault Millau score, Marcelo Ballardín is one of Belgium's top fusion culinary talents. Here he shares recipes for amazing dishes you can prepare at home. His food is simple, but powerful in taste, with striking combinations that use recognisable ingredients.

"The Brazilian/Italian blood of Marcelo Ballardín, his travel experiences and the international appearance of the kitchen team determine the DNA of OAK. The kitchen is detailed and well thought out. The interplay of textures and flavors is subtle. There is a lot of reflection behind the amazing taste associations." – MICHELIN Guide.

"With exciting, personal creations that draw on both South American and Asian culinary traditions, Marcelo Ballardín has made his small restaurant a special place. We remain fans of his unusual combinations and technical finesse." – Gault&Millau

Marcelo Ballardín achieved a Michelin star with his restaurant Oak in Ghent, Belgium. At Gault&Millau he scored 16/20. He is also known for his participation in various culinary TV programmes.