



Sola
Hiroki Yoshitake
Chihiro Masui
Photographs by Richard Haughton

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Hiroki Yoshitake
**One of the most exciting
and innovative Michelin
starred chefs in Paris.** CHÊNE

- French and Japanese fusion cuisine from SOLA's brilliant chef Hiroki Yoshitake
- Delectable recipes from the Michelin-starred restaurant

Hiroki Yoshitake: one of the most talented Michelin starred Chefs in Paris, designated as the best chef under 35 years old in Japan. He worked for three years at the French restaurant La Rochelle in Sakai (Japan). In 2009 he moved to Paris and worked for the trendiest kitchens at that time: Ze Kitchen Galerie, Magnolias and L'Astrance. He was then appointed Head Chef at Sola when the restaurant opened in 2010. In 2012 he received his first Michelin star.

This beautiful book reveals the perfect harmony orchestrated by Hiroki Yoshitake between French and Japanese cuisine. The recipes are inspirational, and presented season by season.

Contents: Earth to Heaven; Spring; Summer; Winter; Glossary; Index of dishes.

Chihiro Masui is an author, translator and journalist for both Japanese and French press. She has written many articles on great French chefs and already published *Petits Gâteaux* (2011), *Pommes de terre* (2012), *Astrance* (2012), *Tartes* (2013), *Kei* (2014) and *Amandine Chaignot* (2014) with éditions du Chêne. Richard Haughton is an Irish food photographer based in London.