



## The Way of the Savoury

### The Official Umamido Cookbook

**Femke Vandevælde**  
**Guy Quirynen**

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<b>Publisher</b>	Luster
<b>Binding</b>	Hardback
<b>Territory</b>	World excluding Benelux, France, Germany, Switzerland, Austria, Spain, Portugal, and selected Eastern European countries. Scandinavia non-exclusive
<b>Size</b>	250 mm x 200 mm
<b>Pages</b>	208 Pages
<b>Price</b>	£25.00

- Presents authentic Japanese ramen recipes and secrets from the Umamido kitchen, with mouth-watering photos and tips and tricks to create authentic ramen dishes at home

This cookbook is an ode to Japan's real, genuine ramen culture. The recipes are created by Guy Quirynen, the man behind the Umamido ramen shops and restaurants in Belgium and Switzerland. In every shop, Guy and his team aim to immerse their guests in their passion for Japan by serving pure and authentic ramen; in this cookbook you'll discover some of their closely guarded kitchen secrets, along with inspiring and mouth-watering photos.

When **Guy Quirynen** was blown away by the umami flavours he tasted in Kyoto, he was hooked. With a Swiss hospitality training on his résumé and an attention to detail that only comes from working in Michelin-starred kitchens, Guy decided to bring the Japanese ramen culture to Brussels. He opened the first Umamido ramen shop there on April 18, 2013. More ramen shops followed in Belgium (Brussels, Ghent, Antwerp and Leuven) and in Geneva, Switzerland. The recipes in this book are created by Guy Quirynen and written down by **Femke Vandevælde** (*De Morgen*, a.o.); photos by Piet De Kersgieter.

