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Emeril's There's a Chef in my World: Recipes That Take You Places

AnnMarie Hamar

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Reviewer: AnnMarie Hamar  
Reading Level: Intermediate  
Rating: Excellent  
Genre: Informational books;  
Subject: Cookery, International--Juvenile literature; Books--Reviews;

Famous chef Emeril Lagasse introduces children to a variety of interesting and tempting international recipes. The recipes are broken down into seven sections, including breakfast, main dishes, breads, and side dishes. As with his other cookbooks, Lagasse includes an extensive introduction to cooking terminology, kitchen tools and kitchen safety. Each recipe occupies a double-page spread, and, while the arrangement might sometimes seem too busy, the instructions themselves are detailed, clear and easy to follow. Lagasse gives the country of origin for each recipe and uses icons to show which require adult supervision, the use of sharp kitchen utensils, and so on. The recipes range from the fairly simple, like a Spanish version of French toast, to the more complicated and challenging, like Australian Pavlovas with Fresh Berries.

Most of the dishes use common ingredients although a few might require one or two that are more expensive or hard to find. Colorful, cartoon-like drawings illustrate each recipe. The variety of recipes is impressive and includes some from Africa and Asia as well as from Europe and the Americas. A guide at the end of the book lists websites where readers can find more recipes, cookware and gourmet foods. This reviewer especially likes that the recipes encourage young readers and their families to try different foods.