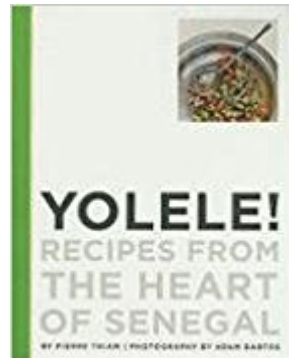




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Yolele! Recipes From The Heart Of Senegal



Synopsis

Situated on the western coast of Africa, Senegal is a multicultural country with culinary influences from all over the world. Author Pierre Thiam grew up in its capital, Dakar, surrounded by bright, flavorful ingredients and passionate home cooks. His debut cookbook celebrates the art of creating family meals using organic, local produce and farm-fresh meats and seafood. An accessible and delicious introduction to the next big thing: African cuisine.

Book Information

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Customer Reviews

Thiam, who was born in Dakar, now lives in Brooklyn, NY, where he owns two restaurants, Yolele and Grand Dakar, and a catering business. He explains that the expression Yolele! is similar to the Creole saying, "Laissez les bon temps rouler" (Let the good times roll) and that in many ways Louisiana's Creole culture and cuisine are similar to those of his native western Africa. The food and ambiance of Dakar, the capital of Senegal, reflect both African and foreign influences, including the early Portuguese colonists and Vietnamese immigrants. Thiam, who also teaches cooking, presents 75 Senegalese recipes, including favorite street foods. The chapter "The Middle Passage" focuses on African dishes that became the basis of American Southern specialties, originally prepared by slave cooks. One of few books on the topic, this is recommended for all collections on African cookery. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

"We would have to be grateful for almost any new contribution to the too-sparse literature of African food. But restaurateur Piere Thiam's book on the richly appealing food of his native Senegal is

beyond the call. Fresh, lively, and intelligent, Thiam's Yolele documents, through good strong recipes, fine writing, and much marvelous photography, a fascinating food tradition and the culture in which it is embedded. Reflecting warmth and pride, this highly personal book connects us to those who know, make, and love this food. A most welcome addition to the kitchen shelf! --Nach Waxman, Kitchen Arts & Letters

I like this better than his first book (Senegal: Modern Senegalese Recipes from the Source to the Bowl) -- more useful recipes. First book is good too (lots of gorgeous pictures and descriptions of culture), but this is better; we're planning a Senegalese dinner and ended up getting both. Good mix of options -- including, say, his vegetarian take on carnivore classics. Hard to stick to Senegalese traditions -- most of the recipes are his chef-takes invented for his restaurant. A mango-apple tart, for example, called Dakar-Paris. Terrific if you're looking for a chef-driven book. Delicious recipes, but from his expat restaurant in Brooklyn, not "from the Heart of Senegal." Cute that he lists .com on his page of recommended sources. Many of his recommended sources don't carry what he says they do -- including .com not currently offering selim pepper -- but Google's finding everything.

My husband is Senegalese, and we really enjoy this book. The recipes are more "inspired by" traditional Senegalese dishes, Thiam's interpretations, than strictly authentic. There are a few recipes that call for a pork product or some alcohol, which you'd basically never see in Senegal (a vastly Muslim society), so that's a little odd, but overall it provides fun ideas and information.

We bought this for a family member who enjoyed my Senegalese husband's cooking. However, once we received it, my husband couldn't bear to give it up; we kept it, and bought a different cook-book for my brother, for Christmas. The book is well organized and the background enjoyable. My husband complained that in the pictures, the food isn't "pretty" enough. It looks good to me, though! I can't wait to try some of the recipes out WITHOUT his help. I may post again on "userability" at a later date. For now, I'm just enjoying reading and learning about my husband's culture and food of origin!

As a professional chef with no background in African cooking this book was transformative. Thiam has great recipes as he should, but his explanations of food culture really paint a complete picture of the food traditions of Senegal and Northern Africa

I can't wait until my husband gets home from traveling to see how he likes this book. He is a native of Senegal and as men don't cook he hasn't been able to teach me to cook dishes from his homeland.

Was an amazing hit with my son in law who was born and raised in Senegal!

Delivered on time as I have come to expect from , Wonderful content, new as reported. Kudos, once again!!

cool book. Gave it away to a friend. He liked it too.

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