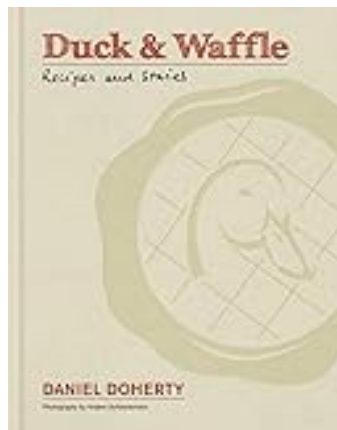


<b>Title:</b>	Duck & Waffle: Recipes and stories
<b>BookID:</b>	683
<b>ISBN-10(13):</b>	9781845339418
<b>Publisher:</b>	Mitchell Beazley
<b>Number of pages:</b>	224
<b>Language:</b>	English
<b>Price:</b>	Does not exist
<b>Rating:</b>	

**Picture:**



**Description:**

### Product Description

Duck & Waffle has been one of the most talked-about restaurant openings in recent years. Located on the 40th floor of Heron Tower on Bishopsgate (so the best views in town) it's London's only upscale 24-hour restaurant, serving an average of 4,000 customers a week. 29-year old Daniel Doherty, winner of Tatler's Rising Star Chef award at the 2013 Restaurant Awards, is the executive chef and his cooking has turned the restaurant into an instant success.

Daniel's modern take on European cuisine showcases his culinary diversity, with an emphasis on local, rustic, seasonal and sustainable British ingredients. Signature dishes include Spicy Ox Cheek Doughnut with Apricot Jam, Roasted Essex Beetroot with Goat Curd, Honeycomb & Watercress and of course Duck & Waffle with Crispy Leg Confit, Fried Duck Egg & Maple Syrup.

Photographed by celebrated photographer Anders Schønnemann, the book provides a collection of 100 recipes for breakfast and brunch dishes, small plates (a key part of

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the Duck & Waffle dining experience), main courses, desserts and cocktails, while also capturing the atmosphere of the restaurant as the sky, cityscape and clientele subtly shift through a 24-hour period.