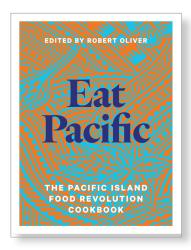


Eat Pacific The Pacific Island Food Revolution Cookbook

EDITED BY ROBERT OLIVER



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DELICIOUS, TASTY, HEALTHY RECIPES FROM ACROSS THE MOANA

Compiled by award-winning chef, judge and TV host Robert Oliver, *Eat Pacific* includes 139 zesty recipes from Fiji, Sāmoa, the Kingdom of Tonga, the Cook Islands, Vanuatu, Niue, Solomon Islands, Tuvalu, Tahiti, New Caledonia and Papua New Guinea, taken from the popular TV series *Pacific Island Food Revolution*, now in its third season.

There's more than healthy, tasty, affordable food, however. This book has a powerful health and food-sovereignty message: local food cultures hold the key to better diets, economic sustainability and combatting diseases such as diabetes and obesity.

ABOUT THE EDITOR

Robert Oliver is a New Zealand chef who was raised in Fiji and Sāmoa. He has developed restaurants in New York, Miami, Las Vegas and Sydney, 'farm to table' resorts in the Caribbean and food programmes in New York City. His books *Me'a Kai* (Random House, 2009) and *Mea'ai Sāmoa* (Random House, 2014) were written with a development mission: to connect Pacific agriculture to the region's tourism sector. Both were honoured in the Gourmand World Cookbook Awards. In 2014 and 2015, Robert was one of the judges in the New Zealand version of *My Kitchen Rules*. In 2015/2016 he co-hosted the cooking show *Marae Kai Masters* on Māori Television and he is now the host of the TV show *Pacific Island Food Revolution*, which is in its third season.

SALES POINTS

- Wide range of delicious recipes
- Includes plant-based recipes and recipes for kids and by kids
- Features many well-known personalities and public figures
- An important health message with high-profile endorsements

ISBN 978-1-99-101680-5







Food sovereignty



Basil and Nene's Tanna Nuanangen Simboro





Simboro, laplap, bunia, tuluk . . . the culinary treasures of Vanuatu are the Pacific's great secret. They are dishes worth travelling for, dishes that unlock the dazzling history of this fascinating nation. Port Vila's amazing market is the best place to start your food journey. If you go once, you'll find yourself going back time and again to this magical country. Tank yu tumas, Vanuatu, for all you have brought to Pacific Island Food Revolution.

Knox and Leo's Purple Yam Soup



Nina and Iggy's Island-baked Fish



United Nations Sustainable **Development** Goals













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