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The Fat Duck Cookbook Heston Blumenthal

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Heston Blumenthal takes The Fat Duck Down UnderHeston on his passions and influences. And why the Fat Duck gets better and better.
3 Michelin star The Fat Duck creates poached lamb loin with cucumber, pepper and caviar oil recipes
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The Fat Duck Cookbook: Blumenthal, Heston: 8601404373992 ...
Overview. The cookbook hailed by the Los Angeles Times as a "showstopper" and by Jeffrey Steingarten of Vogue as "the most glorious spectacle of the season...like no other book I have seen in the past twenty years" is now available in a reduced-price edition. With a reduced trim size but an identical interior, this lavishly illustrated, stunningly designed, and gorgeously photographed masterpiece takes you inside the head of maverick restaurateur Heston Blumenthal.

The Fat Duck Cookbook by Heston Blumenthal, Hardcover ...
Chef Heston Blumenthal has been described as a culinary alchemist for his innovative style of cuisine.His work researches the molecular compounds of dishes to enable a greater understanding of taste and flavor. His restaurant the Fat Duck, in Bray, Berkshire, England, was awarded three Michelin stars in 2004, and voted the Best Restaurant in the World by an international panel of 500 culinary ...

The Fat Duck Cookbook by Heston Blumenthal, Hardcover ...
“The Big Fat Duck Cookbook is the biggest (10 pounds with box), the most expensive ($250) and the most flamboyant (four brightly colored silk marker ribbons, uncountable full-page color illustrations and gatefolds, mainly caricatures of Mr. Blumenthal gliding through a dreamland of foods) cookbook in a bumper year. But like its author, who turns out to be a clear and even affecting writer, there is gravity holding the rocket in orbit.

The Big Fat Duck Cookbook: Blumenthal, Heston ...
In August 1995 self-taught chef Heston Blumenthal opened the Fat Duck restaurant, which gained three Michelin stars in January 2004 when Heston was only thirty-seven-years old. In April 2005 the Fat Duck received worldwide recognition for its unique approach to gastronomy and was proclaimed The Best Restaurant in the world by the "50 Best" Academy of over 600 international food critics ...

The Big Fat Duck Cookbook: Heston Blumenthal: Bloomsbury USA
The Fat Duck Cookbook includes recipes, but of course they're the ones used at the Fat Duck, with all the esoteric ingredients and high tech equipment required. There is also Heston's history of becoming the respected driving force of "one of the best restaurant in the world", and a whole bunch of science of cookery stuff.

The Fat Duck Cookbook by Heston Blumenthal
Fat Duck Cookbook, Hardcover by Blumenthal, Heston, ISBN 0747597375, ISBN-13 9780747597377, Like New Used, Free shipping in the US

The most desirable restaurant book ever published, now in a smaller format edition

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The Fat Duck Cookbook: Amazon.co.uk: Blumenthal, Heston ...
Anthology. Along with our Fable Tree menu, over the next twelve months we will feature, successively, four menus – or ‘volumes’ – each of which presents some of Heston’s unique dishes and the thinking behind them. By walking in Heston’s footsteps, you will discover for yourself the story of the Fat Duck, with all its ground-breaking originality, experimentation and innovation.

The Fat Duck, Bray, Berkshire
Nobody goes to Heston Blumenthal's restaurant because they are feeling a bit peckish (though it happens that a visit to the Fat Duck will sate your hunger). Likewise, no one should open The Big Fat...

Review: The Big Fat Duck Cookbook by Heston Blumenthal
In this beautiful book, we hear the full story of the meteoric rise of Heston Blumenthal and The Fat Duck, birthplace of snail porridge and bacon-and-egg ice cream, and encounter the passion, perfection and weird science behind the man and the restaurant.

The Big Fat Duck Cookbook by Heston Blumenthal
By walking in Heston’s footsteps, you will discover for yourself the story of the Fat Duck, with all its ground-breaking originality, experimentation and innovation.

The Fat Duck, Bray, Berkshire
The Fat Duck is a fine dining restaurant in Bray, Berkshire, England. It is run by celebrity chef proprietor Heston Blumenthal. Housed in a 16th-century building that had previously been the site of The Bell pub, The Fat Duck opened on 16 August 1995.

The Fat Duck - Wikipedia
In this enormous, beautiful book, we hear the full story of the meteoric rise of Heston Blumenthal and The Fat Duck, birthplace of snail porridge and bacon-and-egg ice cream, and encounter the passion, perfection and weird science behind the man and the restaurant. Heston Blumenthal is widely acknowledged to be a genius, and The Fat Duck has twice been voted the Best Restaurant in the World by a peer group of top chefs.

The Big Fat Duck Cookbook: Heston Blumenthal: Bloomsbury ...
www.bloomsbury.com/hestonblumenthalHeston Blumenthal talks to Paul O'Grady about the The Big Fat Duck Cookbook.In August 1995 self-taught chef Heston Blument...

Heston Blumenthal - The Big Fat Duck Cookbook - YouTube
Heston Blumenthal A lavishly photographed volume of recipes by the award-winning restaurateur is complemented by historical information and explanations of the scientific principles behind many of his most popular dishes.

The Fat Duck Cookbook | Heston Blumenthal | download
The Fat Duck Cookbook Hardcover – Oct. 20 2009. The Fat Duck Cookbook. Hardcover – Oct. 20 2009. by Heston Blumenthal (Author) 4.7 out of 5 stars 182 ratings. See all 4 formats and editions. Hide other formats and editions. Amazon Price. New from.

The Fat Duck Cookbook: Blumenthal, Heston: 8601404373992 ...
Booktopia has The Big Fat Duck Cookbook by Heston Blumenthal. Buy a discounted Boxed, Slipcased or Casebound of The Big Fat Duck Cookbook online from Australia's leading online bookstore. Don't wait - order IN STOCKitems by Dec-9 for Christmas delivery.

Back by popular demand, a lower-priced version of the must-have book from the genius behind the Fat Duck, the restaurant named best in the world by Restaurant magazine. The cookbook hailed by the Los Angeles Times as a “showstopper” and by Jeffrey Steingarten of Vogue as “the most glorious spectacle of the season…like no other book I have seen in the past twenty years” is now available in a reduced-price edition. With a reduced trim size but an identical interior, this lavishly illustrated, stunningly designed, and gorgeously photographed masterpiece takes you inside the head of maverick restaurateur Heston Blumenthal. Separated into three sections (History; Recipes; Science), the book chronicles Blumenthal’s improbable rise to fame and, for the first time, offers a mouth-watering and eye-popping selection of recipes from his award-winning restaurant. He also explains the science behind his culinary masterpieces, the technology and implements that make his alchemical dishes come to life. Designed by acclaimed artist Dave McKean—and filled with photographs by Dominic Davies—this artfully rendered celebration of one of the world’s most innovative and renowned chefs is a foodie’s dream.

In this enormous, beautiful book, we hear the full story of themeteoric rise of Heston Blumenthal and The Fat Duck, birthplace ofsnail porridge and bacon-and-egg ice cream, and encounter the passion,perfection and weird science behind the man and the restaurant. HestonBlumenthal is widely acknowledged to be a genius, and The Fat Duck hastwice been voted the Best Restaurant in the World by a peer group oftop chefs. But he is entirely self-taught, and the story of hisrestaurant has broken every rule in the book. His success has beenborne out of his pure obsession, endless invention and a childishcuriosity into how things work-whether it's how smell affectstaste, what different flavours mean to us on a biological level, or howtemperature is distributed in the centre of a soufflé. In the first section of The Big Fat Duck Cookbook,we learn the history of the restaurant, from its humble beginnings toits third Michelin star (the day Heston received the news of this hehad been wondering how exactly he would be able to pay his staff thatmonth). Next we meet 50 of his signature recipes - sardine on toastsorbet, salmon poached with liquorice, hot and iced tea, chocolate wine- which, while challenging for anyone not equipped with ice baths,dehydrators, vacuum pumps and nitrogen on tap, will inspire home cooksand chefs alike. Finally, we hear from the experts whose scientificknow-how has contributed to Heston's topsy-turvy world, on subjects asdiverse as synaesthesia, creaminess and flavour expectation. Withan introduction by Harold McGee, incredible colour photographsthroughout, illustrations by Dave McKean, multiple ribbons, real clothbinding and a gorgeous slip case, The Big Fat Duck Cookbookisnot only the nearest thing to an autobiography from the world's mostfascinating chef, but also a stunning, colourful and joyous work ofart.

The greatest British dishes, as reinvented by Heston Blumenthal, chef and proprietor of the three-Michelin-starred The Fat Duck--presented in a gloriously lavish package.

The book that redefines home cookery for the twenty-first century

風味如同字彙，掌握得越多，組合出的味道就越豐富。 80年代，大廚在食材外觀玩起花樣 90年代，前衛料理與分子廚藝現身 現在，大廚開始學習食物的語言，不再以食譜記錄經典菜餚 以風味為字彙，創意為文法 組合出美味又令人驚豔的料理 《風味聖經》的出版，前後共花了八年時間。出版的時間，正好見證全球廚藝領域達到一個新的轉捩點：廚師，無論是專業或業餘，都意識到食譜對廚藝的限制。他們不再滿足於既有的風味組合，而試著創造出自己的料理。 另一項歷史性的轉變是：食材無國界，料理也不再用地域來界定，而是以「風味」來定義。 當我們解析料理文化，會發現其根源正是風味組合：只要把某些食材放在一起，便能搭配出特定的文化風味。
料理經歷這般革新，廚師帶著新的理解來運用食材，烹飪的天地因而變得更開闊；對食客來說，新的知識也帶來新的口腹之樂，我們學會更多「語彙」去理解口中感受到的風味。也因此我們需要新類型的「烹飪書」，不再以食譜來記載經典菜餚，而是藉由大廚的創造力，激發出各種和諧的風味組合。 《風味聖經》是一本導遊書，以數十位美國最富創意大廚的多年經驗，帶你認識香草、香料和其他調味料等數百種食材，以及這些食材的組合，為料理開創最大的可能性，並創造出多元的感官之樂。 ‧ 一一探索鹹、酸、苦、甜四種主要味道，以及調和這些味道的方法。 ‧ 認識哪些風味是相近的，依據直覺發揮不同食材的特色。 ‧ 運用特定食材和技巧製造出層次感，讓風味變得更深厚或更清爽。 ‧ 平衡烹調在物理、情感、理智、心靈各方面的元素，教你製作出一頓別開生面的出色佳餚。 ‧ 優遊於全美大廚的烹飪祕訣、思考以及私房菜。 作者簡介 | 凱倫‧佩吉與安德魯．唐納柏格近來在法國 L"Ame et L"Esprit 雜誌上，獲選為「國際廚藝傑出人物」。兩人撰寫的食物類用書本本精采，不但具突破性，更推動美國廚藝界的革命。作品包括What to Drink with What You Eat、Becoming a Chef、Dining Out、The New American Chef。這些作品並榮獲「美食家世界食譜書大獎」（Gourmand World Cookbook Awards）、喬治杜伯夫（Georges Duboeuf）2007年最佳用書、國際專業廚師學會（IACP）2007年最佳烹飪用書、詹姆士比爾德基金會（JBF）2009年最佳用書。2007年，凱倫和安德魯亦成為《華盛頓郵報》的葡萄酒專欄作家。 凱倫‧佩吉畢業於西北大學和哈佛商學院，安德魯．唐納柏格則在傳奇性人物馬德蓮‧卡曼（Madeleine Kamman）創立的「美國主廚學校」中學習廚藝，並在紐約和波士頓等頂尖餐廳擔任專業廚師。 作者目前住在紐約市，個人網站：www.becomingachef.com 攝影者｜ 貝瑞‧薩爾茲曼（Barry Salzman） 生活、食物、旅遊類的專業攝影師，曾獲得國際性的「金光獎」（Golden Light Award）。作品散見於各大出版品如《浮華世界》、《VOGUE Entertaining + Travel》等。個人網站：www.barrysalzman.net 譯者簡介 | 黎敏中、蕭秀姍，合譯有《到底要吃什麼》、《笛卡兒的祕密手記》等。長年旅居比利時，天天下廚，但在翻譯此書期間，才開始真正看懂餐館菜單。

★美食界奧斯卡「詹姆士．比爾德基金會大獎」2018最佳不分類食譜書獎 ★國際烹飪專業協會（ICAP）食譜書獎 ★《紐約時報》暢銷書、《週日泰晤士報》飲食類年度選書 【重點特色】 ★從初學者到料理專家都能讓廚藝更上層樓的革命性創新烹調技法。 ★收錄三張超實用世界風味地圖拉頁，以輪狀地圖完整、分類標示不同地區料理使用的油、酸、香料，只要正確搭配，不需食譜也能做出道地異國美味！ ★輕鬆又清楚說明料理基本四元素：鹽、油、酸、熱的作用以及對其他食材的影響。 ★插畫家溫蒂．麥克諾頓（Wendy MacNaughton）精心繪製視覺化圖表工具，簡潔清晰歸納食材的色香味特性、風味、區域性與產季，一目瞭然。
★示範掌握基本四元素的活用原則與食材搭配，前所未見的矩陣式食譜，教人用簡單食材與基本技巧就能重現各國經典菜色及變化版本。 【內容介紹】 這是一本烹飪界的文法書，帶領所有美食愛好者拋開食譜束縛，從根本邏輯學會靈活變化，成為更出色的料理人！ 專業主廚師暨飲食專欄作家，莎敏．納斯瑞特創造出一套革命性且富有哲理的簡單烹調方法，從中學生、初學者到天天做飯的主婦、甚至專業廚師，都能輕鬆理解、自行學習，讓廚藝不斷升級，而訣竅就在掌握四個基本元素： ※ 鹽（salt）：引出鮮甜美味 ※ 油（fat）：傳遞香氣、增添口感 ※ 酸（acid）：平衡味道 ※ 熱（heat）：控制食物的質感本書為讀者揭開廚藝技法四大關鍵要素的神祕面紗，介紹輕鬆易懂的廚房科學、實用的料理技巧，還有幫助循序漸進練習四大要素的100道必備食譜，加上數十種延伸變化。你將能從千變萬化的沙拉與油醋醬、蔬菜料理、香氣飽滿的高湯與湯品、義大利麵五大家族、口感豐潤的燉肉，以及鬆軟可口的各式糕點之間，細細體會鹽、油、酸、熱如何交織出豐富迷人的層次。身為專業主廚的作者將告訴你，頂級料理是怎麼做出來的，又為什麼讓人垂涎三尺。跟著她的腳步彷彿親身走進星級餐廳的廚房體驗料理，不論你置身家中或在專業廚房，都能表現新鮮食材的豐富內涵。她的食譜就像是樂譜，融會貫通之後你也能即興發揮，變化出自己的獨特風味。
一般人跟著食譜學做菜，最困擾的就是搞不清楚適量到底是多少、或吃起來總覺得少了一味，到底問題出在哪裡？本書將讓你在廚房中信心滿滿地做出更好的決定、找到明確的方向，無論使用任何材料、在任何地點、時間，都可端出讓人意猶未盡、難以忘懷的美味。 【專業推薦】 國際名廚江振誠 烹飪書籍作者及譯者松露玫瑰 貓下去敦北俱樂部&俱樂部男孩沙龍負責人陳陸寬 飲食旅遊作家韓良憶 《低烹慢煮》作者、咖啡與法式餐飲顧問蘇彥彰 《雜食者的兩難》（The Omnivores Dilemma）作者麥可．波倫（Michael Pollen）專文推薦 《食滋味》（The Art of Simple Food）作者愛麗絲．華特斯（Alice Waters）《耶路撒冷》（Jerusalem）作者尤坦．奧圖蘭吉（Yotam Ottolenghi） 《A Girl and Her Pig》作者、米其林二星主廚艾波．布倫費爾德（April Bloomfield） 《改變人類醫療史的海拉》作者芮貝卡．史克魯特（Rebecca Skloot） 《廚藝之樂》（Joy of Cooking）第四代作者約翰．貝克（John Becker）與梅根．史考特（Megan Scott） 《Super Natural Cooking》作者海蒂．史汪森（Heidi Swanson） 【各界好評】 ★美國亞馬遜書店雄霸烹飪、食譜暢銷書#1 ★美國公共廣播電台（NPR）、 BuzzFeed、《大西洋》雜誌（The Atlantic）、《華盛頓郵報》（The Washington Post）、《芝加哥論壇報》（Chicago Tribune）、《Rachel Ray Every Day》、《舊金山紀事報》（San Francisco Chronicle）、《Vice大廚小吃》（Vice Munchies）、Elle.com、《Glamour》時尚雜誌、Eater、《新聞日報》（Newsday）、 《明星論壇報》（Minneapolis Star Tribune）、《西雅圖時報》（The Seattle Times）、《坦帕灣時報》（Tampa Bay Times）、Tasting Table, 《現代農夫》雜誌（Modern Farmer）、《出版人週刊》（Publishers Weekly）等各大媒體盛讚為2017年度好書。 ★Netflix同名紀錄片《鹽、油、酸、熱》2018年10月於全球147個國家上架播映。 這本美好親切的書不只教你料理，還幫你抓住料理的感覺，引導你探索、創造並樂在其中。莎敏用真實的食物料理：追求有機、當季與新鮮，更以她奔放的熱情與好奇心贏得讚賞。 ——愛麗絲．華特斯（Alice Waters） 莎敏．納斯瑞特將「我們如何料理」這個既龐大又複雜的主題整理歸納為四個字：「鹽、油、酸、熱」，即將令所有人眼界大開。 ——尤坦．奧圖蘭吉（Yotam Ottolenghi）
想要精進廚藝的人必讀《鹽、油、酸、熱》。莎敏．納斯瑞特，加上溫蒂．麥克諾頓有趣的插畫，教導大家認識料理的基礎，歸納出讓食物出色美味的四大元素。幫自己一個忙，買下這本書，保證你一定不會後悔！ ——艾波．布倫費爾德（April Bloomfield） 如同從莎敏．納斯瑞特的廚房端出的神奇美食，《鹽、油、酸、熱》也結合了所有高品質的元素：美麗的故事、清楚的科學知識、對食物的熱愛，以及溫蒂．麥克諾頓打動人心的插畫藝術。 ——芮貝卡．史克魯特（Rebecca Skloot） 《鹽、油、酸、熱》是一本很重要的書，不只是因為其中包含了許多傑出的食譜，也不是因為作者曾在Chez
Panisse工作，雖然這些都是事實。這本書的重要性在於它給予家庭料理人指引的方針，可以悠遊於各自的廚房，並相信讀者能善加運用這些原則。莎敏．納斯瑞特隨和、跟著感覺走的料理方式，不會令人感到難以接近或門檻太高。這本書是引導你不再依賴食譜，也能在廚房裡揮灑自如的好幫手。 ——約翰．貝克（John Becker）與梅根．史考特（Megan Scott） 《鹽、油、酸、熱》是一本資訊多元、新時代的烹飪參考書。莎敏．納斯瑞特豐富的經驗在這裡集結為迷人的故事、真誠的建言、插畫與靈感。對新手或資深廚師來說，成功的條件都是一樣的，無論你在廚房的何處遇到這本書，都能找到對的方向。 ——海蒂．史汪森（Heidi Swanson）
讚嘆。這完全就是一本為廚事迷途羔羊們所譜寫的超級指南。 ——陳陸寬 風味是料理的靈魂，只有精準的科學與邏輯才能讓妳（或你）做菜時是站在磐石上而非枯葉上。 ——蘇彥彰 出版社 積木文化 (城邦)

暢銷書《風味事典》作者妮姬．薩格尼特全新力作 有限食材的無限組合，在廚房中以直覺和本能玩出萬千創意！ ——世界名廚、《耶路撒冷》(Jerusalem) 作者 尤坦・奧圖蘭吉（Yotam Ottolenghi）專文推薦—— 你知道嗎？ 會做日式炸天婦羅麵衣，就能做出法式可麗餅； 有一鍋高湯，就能做出道地義式燉飯、西班牙燉豆； 掌握北平烤鴨餅皮配方，就能做出印度馬鈴薯薄餅。 ★ 結合烹飪的科學與知識、飲食歷史，以及專業廚師的創意。 ★ 十二組基礎食譜，一系列料理延伸轉換間，歸納個別配方的共通處，建構料理人的「水平式思考」邏輯。 ★ 提出祕訣與建議，觸類旁通自由組合風味。
《風味事典》作者妮姬．薩格尼特延續前作的料理美學邏輯，寫下這部有用且有趣的料理百科。將料理思維從「以食譜為導向」轉為「以食材為導向」，菜餚配方不再只留在食譜中，更深入腦海與想像中，從此就能靈活創造個人專屬美食，同時學會更善用廚房裡現有資源，減少食材浪費。 【各界讚譽】 很難用言語形容本書的驚人成就。薩格尼特是真人美食百科，眼界既深又廣，全書內容涵蓋各大洲的料理。任何時候翻開書中任何一頁都能讓我沉迷其中，這是讓個人廚藝終生受惠的作品，也能從中不斷學到新知。——美食作家奈潔拉．勞森（Nigella Lawson）無論是否具有實驗精神，能夠教給你眾多知識的料理書籍都很珍貴。這樣的書假如寫得夠好，會讓你熱切地想一讀再讀，而《風味達人的文字味覺》就是這麼一本書。——比．威森，《泰晤士報文學增刊》（Times Literary Supplement） 一本嚴謹且實用的聖經……構想優越且內容廣泛。——傑．瑞納《觀察家報》（Observer） 薩格尼特是非常聰穎的料理作家，她似乎已吃遍世界上的每道美食，不過讀這本書的真正趣味來自於她出色的筆觸，就像在聆聽一位風趣的朋友說話。——《星期日泰晤士報》（Sunday Times） 經典好書……我覺得每個廚師都該有一本。——美食作家伊麗莎白．盧德（Elisabeth Luard）一本幽默風趣且具知識性的料理書籍，注重風味和技巧，內容豐富且實用，必定會成為許多人的廚房聖經。——《衛報》2018年度好書（Guardian 'Best Books of 2018'） 風趣、好玩又淺顯易懂。——美食作家黛安娜．亨利《星期日電訊報》（Sunday Telegraph） 可說是極為出色年度風雲書籍……薩格尼特的筆調引人入勝，親切有趣又能引經據典。——《倫敦標準晚報》（Evening Standard） 在眾多料理書籍出版的2018年裡，這是會被排在第一位的書籍。——《獨立報》（Independent） 這是我期待已久的一本書。——甜點名廚海倫．高（Helen Goh） 出版社 商周出版 (城邦)

Celebrity chef Heston Blumenthal is the man who turned the world of cuisine on its head and became a national hero with an OBE and three Michelin stars. This is the full inspirational story of the self taught genius, from a life-changing childhood holiday in France, through to his brief apprenticeship in Raymond Blanc's restaurant. Heston is a gastronomic alchemist who sees the kitchen as a laboratory where he loves to experiment for the new ways to tantalise the taste-buds of diners at his legendary Fat Duck restaurant and the newly opened Dinner at the Mandarin Oriental. Taking a look behind the scenes of Heston's hit television shows including In Search of Perfection and Big Chef Takes on Little Chef, this book shows what drives this remarkable man. With signature dishes including snail porridge and egg and bacon ice cream Heston Blumenthal is an intriguing and bizarre chef. Appearing in a number of TV shows his unique style of cooking is well known, however very little is known about the man himself.

The SAGE Encyclopedia of Food Issues explores the topic of food across multiple disciplines within the social sciences and related areas including business, consumerism, marketing, and environmentalism. In contrast to the existing reference works on the topic of food that tend to fall into the categories of cultural perspectives, this carefully balanced academic encyclopedia focuses on social and policy aspects of food production, safety, regulation, labeling, marketing, distribution, and consumption. A sampling of general topic areas covered includes Agriculture, Labor, Food Processing, Marketing and Advertising, Trade and Distribution, Retail and Shopping, Consumption, Food Ideologies, Food in Popular Media, Food Safety, Environment, Health, Government Policy, and Hunger and Poverty. This encyclopedia introduces students to the fascinating, and at times contentious, and ever-so-vital field involving food issues. Key Features: Contains approximately 500 signed entries concluding with cross-references and suggestions for further readings Organized A-to-Z with a thematic “Reader’s Guide” in the front matter grouping related entries by general topic area Provides a Resource Guide and a detailed and comprehensive Index along with robust search-and-browse functionality in the electronic edition This three-volume reference work will serve as a general, non-technical resource for students and researchers who seek to better understand the topic of food and the issues surrounding it.

A visual tour-de-force graphic novel from artist and writer Dave McKean (Black Dog, The Sandman). The Raptor, Sokol, flickers between two worlds: a feudal fantastical landscape where he must hunt prey to survive, and Wales in the late 1800s where a writer of supernatural tales mourns the passing of his young wife. He exists between two states, the human and the hawk. He lives in the twilight between truth and lies, life and death, reality and the imagination. World Fantasy, Harvey, British Science Fiction Association, and V+A Book Award winner Dave McKean's first creator-owned character is a wandering spirit for our times.

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