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chef, Alex Atala is currently an
entrepreneur dedicated to gastronomy.
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creations, in 2009 he made another
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opening of restaurant Dalva e Dito, a
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Brazil

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Brazilian chef Alex Atala, of two-Michelin-starred restaurant D.O.M. in Sao Paulo, still remembers the first time he ventured into the Amazon rainforest as a child in the 1970s.

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Called Alex Atala: Discovering New Brazilian Ingredients, the book will debut in September. The book is based on Atala's lifelong passion for cooking with native ingredients from the Amazon, a topic the chef discussed extensively in a video interview with FDL.

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A creative chef, Alex Atala is known in Brazil and throughout the world for exploring, through classical techniques, the gastronomical possibilities of Brazilian ingredients. Atala began his career when he was 19 in Belgium, at the Ecole Hoteliere de Namur.

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UPDATE: The title of this book has been changed from Alex Atala: Discovering New Brazilian Ingredients to D.O.M: Rediscovering Brazilian Ingredients; the post and cover imagery has been updated ...

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More than a chef, Alex Atala is currently an entrepreneur dedicated to

gastronomy. Besides the D.O.M. Restaurant, a showcase to his more elaborate creations, in 2009 he made another contribution to Brazilian cuisine with the opening of restaurant Dalva e Dito, a premise that presents the concept of affective cuisine with genuine Brazilian soul, and reinforces the belief of chef Alex Atala in ...

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