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**GuardianUnlimited The Guardian**



## The world on your plate

Some of the most passionate - not to say stomach-churning - writing about food is now found online. Vicky Frost offers a taste of the best of the blogs

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[The Guardian](#)

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### Chocolate and Zucchini

Not some wronger-than-wrong fusion cooking site, but a blog (in English) built around the twin culinary passions of its 26-year-old Parisian writer, Clotilde Dusoulier: fresh, healthy eating and, well, the magical dark stuff. It is real escapist, drool-on-your-keyboard stuff as Dusoulier drifts around Paris on a waft of sugar-scented air, stumbling across delicious delicacies. Her gentle musings fall just the charming side of whimsy. Great photography and inspiring recipes - if someone whipped me up a gâteau au chocolat et pralines roses I would swear undying love on the spot.

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## **Chez Pim**

In the food blogging world, there is one queen: Pim Techamuanvivit. Pim's restaurant review list reads like a fantasy eating guide. El Bulli, the Fat Duck, St John, Le Meurice, the French Laundry - it should be enough to make you hate her. Except, annoyingly, Pim knows her own tastebuds, and very fine they are too. Fans include the Observer's Jay Rayner: "The most important thing about blogs is whether they are well written, and she's a great writer," he says. Praise indeed.

[www.chezpim.typepad.com](http://www.chezpim.typepad.com)

## **Andy Hayler**

Andy Hayler's site looks as if it was made with a typewriter and Pritt Stick and somehow glued into the web. But Hayler knows food like, well, like a chef knows food, which is why they read his restaurant reviews. According to Mark Jankel, head chef of the Notting Hill Brasserie, "I read it when I want to get some new ideas because it goes into such detail that you can see what the guys in Europe are doing."

[www.homestead.com/andyhayler](http://www.homestead.com/andyhayler)

## **Noodlepie**

Fancy a little culinary tour of Saigon? Graham Holliday, a British journalist living in Vietnam, will guide you through the street-snack vendors of the city and their produce. Tiny pastry pockets of minced pork, steaming broths dotted with noodles, pancakes and crispy spring rolls are all documented in full Technicolor glory alongside photo-essays of Saigon's markets and restaurant reviews. Luscious pictures - and some equally delicious words - mean that Noodlepie racks up recommendations at the same rate Holliday Hoovers up mouthfuls of Vietnamese yumminess. And, what is more, he also contributes to Guardian Unlimited's Comment is Free blog.

[www.noodlepie.com](http://www.noodlepie.com)

## **101 Cookbooks**

Have you got a shelf groaning with cookbooks and about 20 recipes you actually use? It's a good job someone is doing something about it. Heidi Swanson has been on a mission to stop buying more books and start doing some cooking. Warmly praised across the food blogging community, the sensible archiving system makes the unseemly after-work scramble for a decent supper recipe seem more like a relaxing stroll.

[www.101cookbooks.com](http://www.101cookbooks.com)

## **eGullet**

Not actually a blog at all, but arguably the best food resource on the web, used by foodies, chefs, critics ... if they name one site, it is often this. And nestled within the forums of what is officially the eGullet Society for Culinary Arts (you have to apply to join for full posting/searching rights) are a series of week-long food blogs- a wide-eyed, belly-rumbling look at an ordinary eating week, kids' lunchboxes and all, for someone who cares what they chow.

[www.egullet.org](http://www.egullet.org)

## **Megnut**

Dispensing with the " ... and then I ate" school of food blogging, Meg Hourihan's site pulls together foodie stories, news, and recipes from across the web, and her own reviews and features to make a comfortably substantial site. Regular updates, and a surfeit of information keeps the appetite whetted nicely. The site focuses on the American side of things as, like many food bloggers, Meg is US-based, but there is plenty to peruse for foodies this side of the pond. As a bonus, archives stretch back to 2002.

[www.megnut.com](http://www.megnut.com)

## **Deep End Dining**

Live lobster sashimi, anyone? Cranking the eeeew! factor up by about a million, these extreme-foodies, led by blogger Eddie Lin, dash around tasting (mainly Chinese) dishes that squeamishness would normally outlaw. The blog is a bit stunty - what with still-moving tentacles, bugs etc - but saved from sheer shock factor by some great comic writing. A description of (not yet inebriated) drunken prawns jumping from the dish and around the restaurant knocks most other food blogs into a cocked hat. Buried in the archives, you will also uncover information about various bits of offal and dishes you might even get as far as ordering. Decidedly icky, but horribly compulsive.

[www.deependdining.blogspot.com](http://www.deependdining.blogspot.com)

## **Chubby Hubby**

Singapore-based Aun Koh steals a march on his fellow bloggers with food photography that is so beautiful you want to chuck out your dinner and head back to the kitchen for some of what he is having. Perfectly composed pictures accompany knowledgeable musings on European and Asian food and some inspirational recipes; this man has an interest in food bordering on the obsessive and

kitchen kit that you didn't even know existed. Valentina Harris, cookery writer and consultant chef at Amici Bar and Italian Kitchen, is a fan - something to do with the sublime dishes, such as braised duck pasta sauce, that litter the site, I imagine.

[www.chubbyhubby.net](http://www.chubbyhubby.net)

### **Is My Blog Burning?**

People going on about their latest dinner/ recipe/meal - it is all very well, but sometimes food blogs need a bit more focus. Luckily, there is a site to herd them in the right direction. On Is My Blog Burning? a theme is chosen - ie, cupcakes or terrines or seafood (things are diverse) - and then signed-up food bloggers create something to fit with it. The results can be incredible, with some cracking offerings as bloggers pull out all the stops. Whether you are on the prowl for new recipes, a voyage of blogging discovery, or just want to work out which writers you are really in tune with, this is a sure-fire way to do it.

[www.ismyblogburning.com](http://www.ismyblogburning.com)

### **Other foodie blogs**

[www.bakingforbritain.blogspot.com](http://www.bakingforbritain.blogspot.com)

Traditional British regional cooking

[www.cookingwithamy.blogspot.com](http://www.cookingwithamy.blogspot.com)

Warm, friendly food musings

[www.russelldavies.typepad.com](http://www.russelldavies.typepad.com)

The best caffs and breakfasts

[www.foodblogscool.blogspot.com](http://www.foodblogscool.blogspot.com)

Learn how to food blog properly

[www.majbros.blogspot.com](http://www.majbros.blogspot.com)

Well-written, mainly London reviews

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[Special report: weblogs](#)

### **Guardian Unlimited weblogs**

[Newsblog](#)

[Onlineblog](#)

[Gamesblog](#)

[Guideblog](#)

### **Weblog resources**

18.12.2003: [Weblog glossary](#)

25.09.2003: [How to set up a weblog](#)

18.12.2003: [Rebecca Blood: The revolution should not be](#)