

The World's Best Brunches: Where to Find Them and How to Make Them

Lonely Planet

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Brunch. Is any meal more luxurious? Caviar and truffles may be less appealing to most diners than a long, lazy meal with friends and cozy, homey food. In his foreword to *The World's Best Brunches*, Aussie restaurateur Bill Granger describes brunch as a relaxing meal of “unfussy offerings” with “good, fresh ingredients put together in a simple, pleasing way—and coffee. Always coffee.”

Lonely Planet recognized that people the world over are crazy about this kind of leisurely feasting, so they devoted the third installment of their “The World’s Best” series to exploring brunch from many disparate cuisines. There are photographs and food lore for each of the 100 recipes (including advice on which restaurant or neighborhood serves the best version of each), and the recipes are coded to indicate ease of preparation, healthy or indulgent, vegetarian, and whether hands, chopsticks, or cutlery are involved.

The standards are all here, like the Full English Breakfast, Eggs Benedict, and Buttermilk Pancakes, but how about brunch in the Maldives? Or Turkey? Or Argentina? You can lean on Lonely Planet to find out.

RACHEL JAGARESKI (Summer 2015)

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