

Alex Atala Discovering New Brazilian Ingredients

D.O.M.: Rediscovering Brazilian Ingredients Phaidon Press

Learn the ancient art of the grill from a true gaucho. Join Chef Evandro Caregnato on a culinary journey to discover the authentic Gaucho way of living and their rustic traditional style of grilling meats called Churrasco. A native gaucho who grew up in Rio Grande do Sul, the birthplace of churrasco, Chef Caregnato has been the culinary director for the award-winning churrascaria Texas de Brazil since 1998. In Churrasco: Grilling the Brazilian Way, Caregnato shares stories of how the gauchos from southern Brazil prepare and cook meats over open fire, as well as over 70 savory recipes from his hometown and Texas de Brazil's restaurants that have never been released before. Featuring 216 pages of recipes, stories and over 100 mouth-watering photographs, Churrasco: Grilling the Brazilian Way teaches how to master the art of churrasco like a South American cowboy and shows why so many people are falling in love with picanha, chimichurri and caipirinhas!

Bring the Best of Brazil to Your Kitchen. With Some Real Brazilian Cooking. True Brazilian cooking is a medley of rices, spices, meats, and desserts. The Brazilian Cookbook is a collection of the simplest and most tasteful Brazilian recipes you can learn. Enjoy handmade delicious meals that will leave you desiring more. The Brazilian Cookbook, presents an innovative style of cooking that is unmatched by any cookbook. Discover a method of cooking that is new and original. The Brazilian Style of cooking is one to be admired, learn this style, with 50 delicious and easy recipes straight from the heart of South America. Here is a Preview of the Authentic Brazilian Recipes You Will Learn: Brazilian Apple Pastry Creamy Seafood Stew Traditional Beef Hash: (Picadillo) Brazilian Chicken Soup: (Canja) Picadinho'a Brasileira: (Ground Beef) São Paulo Pesto Brazilian Cherry Pecan Cake Carmen's Beijinho de Coco Easy Brazilian Steak: (Churrasco) Rice Casserole Fava Beans Spanish Style Spicy Spanish Beef Stir Fry Brazilian Street Plantain Homemade Piri Piri How to Make Dulce de Leche Estroganafe: (Stroganoff) Much, much more! Related Searches: Brazilian cookbook, Brazilian recipes, Brazilian cuisine, Brazilian food, Brazilian cooking, Brazil recipes, Brazil cookbook

The culinary philosophy of premiere chef André Chiang, whose Restaurant André is in the top 50 world's best restaurants list. Headed up by chef-owner André Chiang, Restaurant André's menu centres around his 'Octaphilosophy' taking into account Chiang's eight elements of gastronomy: salt, texture, memory, purity, terroir, south, artisan and uniqueness. Octaphilosophy, explores one year in his restaurant. Including snacks, mains and sweets over each season, and the stories and processes behind each dish, Chiang will share his unique approach to food combining the technical precision of Asian gastronomy with the Western culinary preference for produce, producers and seasonality. This volume includes 150 recipes, 95 full dishes, 22 fermented juices and 33 basic recipes. Heavily illustrated with photos of the working kitchen, and the final results, Octaphilosophy will be one of the first cookbooks to capture the emerging gastronomic scene in Asia and its leading proponent.

A food critic chronicles four years spent traveling with René Redzepi, the renowned chef of Noma, in search of the most tantalizing flavors the world has to offer. "If you want to understand modern restaurant culture, you need to read this book."--Ruth Reichl, author of Save Me the Plums Hungry is a book about not only the hunger for food, but for risk, for reinvention, for creative breakthroughs, and for connection. Feeling stuck in his work and home life, writer Jeff Gordinier happened into a fateful meeting with Danish chef René Redzepi, whose restaurant, Noma, has been called the best in the world. A restless perfectionist, Redzepi was at the top of his game but was looking to tear it all down, to shutter his restaurant and set out for new places, flavors, and recipes. This is the story of the subsequent four years of globe-trotting culinary adventure, with Gordinier joining Redzepi as his Sancho Panza. In the jungle of the Yucatán peninsula, Redzepi and his comrades go off-road in search of the perfect taco. In Sydney, they forage for sea rocket and sandpaper figs in suburban parks and on surf-lashed beaches. On a boat in the Arctic Circle, a lone fisherman guides them to what may or may not be his secret cache of the world's finest sea urchins. And back in Copenhagen, the quiet canal-lined city where Redzepi started it all, he plans the resurrection of his restaurant on the unlikely site of a garbage-filled lot. Along the way, readers meet Redzepi's merry band of friends and collaborators, including acclaimed chefs such as Danny Bowien, Kylie Kwong, Rosio Sánchez, David Chang, and Enrique Olvera. Hungry is a memoir, a travelogue, a portrait of a chef, and a chronicle of the moment when daredevil cooking became the most exciting and groundbreaking form of artistry. Praise for Hungry "In Hungry, Gordinier invokes such playful and lush prose that the scents of mole, chiles and even lingonberry juice waft off the page."--Time "This wonderful book is really about the adventures of two men: a great chef and a great journalist. Hungry is a feast for the senses, filled with complex passion and joy, bursting with life. Not only did Jeff Gordinier make me want to jump on the next flight (to Mexico, Copenhagen, Sydney) in search of the perfect meal, but he also reminded me to stop and savor the ride."--Dani Shapiro, author of Inheritance

From tamales to tacos, food on a stick to ceviches, and empanadas to desserts, Sandra A. Gutierrez's Latin American Street Food takes cooks on a tasting tour of the most popular and delicious culinary finds of twenty Latin American countries, including Mexico, Cuba, Peru, and Brazil, translating them into 150 easy recipes for the home kitchen. These exciting, delectable, and accessible foods are sure to satisfy everyone. Sharing fascinating culinary history, fun personal stories, and how-to tips, Gutierrez showcases some of the most recognized and irresistible street foods, such as Mexican Tacos al Pastor, Guatemalan Christmas Tamales, Salvadorian Pupusas, and Cuban Sandwiches. She also presents succulent and unexpected dishes sure to become favorites, such as Costa Rican Tacos Ticos, Brazilian Avocado Ice Cream, and Peruvian Fried Ceviche. Beautifully illustrated, the book includes a list of sources for ingredients.

"I recognized that Michael Hunter knows what he is talking about the minute I opened this book. Hunter is the kind of guy--and the kind of work--that you get when you combine passion, creativity, inventiveness, and elbow grease. This book makes me hungry, and Michael Hunter makes me proud to be a hunter and angler." --Steven Rinella, outdoorsman, host of the TV series and podcast MeatEater, and author The MeatEater Fish and Game Cookbook Well-known hunter and respected wild-game chef, Michael Hunter, grew up in the great outdoors. Inspired by the endless bounty of the land, hunting, fishing, foraging, and cooking is a way of life for Hunter. Celebrating the resources of the wild, The Hunter Chef Cookbook features a collection of over 100 recipes and butchery guides, and stunning food and landscape photography. The book includes recipes for cooking big game, from moose and bison, to white tail deer and wild boar. Common small game features include wild turkey, duck, wild goose, ruffed grouse, as well as rabbit and squirrel. Fresh-water and salt-water fish recipes feature pickerel, wild salmon, rainbow

trout, prawns, scallops, and more. A seasoned forager, Hunter offers an array of savoury and sweet recipes, incorporating wild ingredients, everything from mushrooms and leeks to sumac and berries.

Brazil is a vast country with a cornucopia of fabulous ingredients and a wealth of ethnic culinary influences; the result is one of the most exciting cuisines in the world. In this ground-breaking book, acclaimed young chef Thiago Castanho and internationally respected food writer Luciana Bianchi explore the best of Brazilian food and its traditions with more than 100 recipes that you'll want to try at home - wherever you live. The book includes recipes from a team of celebrated 'guest chefs' from all over Brazil, including Roberta Sudbrack, Rodrigo Oliveira and Felipe Rameh. Chapters celebrate the best food that Brazil's diverse cuisine has to offer including Small Bites, Street Food, Fish & Seafood and Meat & Poultry for Fire & Grill. Shot on location in Brazil by Rogerio Voltan, the book is a visual as well as culinary feast. As host nation for the World Cup in 2014 and the Olympics in 2016, Brazil will be the focus of international attention, so now is the perfect time to discover its vibrant food culture and cook some of its gutsy, flavourful dishes at home.

JAMES BEARD AWARD WINNER • Showcasing the new talent of Tokyo's vibrant food scene, Andrea Fazzari profiles 31 chefs who are shaping the future of one of the world's most dynamic cities. In a luxe collection filled with portraits, interviews, and recipes, author and photographer Andrea Fazzari explores the changing landscape of food in Tokyo, Japan. A young and charismatic generation is redefining what it means to be a chef in this celebrated food city. Open to the world and its influences, these chefs have traveled more than their predecessors, have lived abroad, speak other languages, and embrace social media. Yet they still remain distinctly Japanese, influenced by a style, tradition, and terroir to which they are inextricably linked. This combination of the old and the new is on display in Tokyo New Wave, a transporting cookbook and armchair travel guide that captures this moment in Japanese cuisine and brings it to a savvy global audience.

Winner of the Jane Grigson Trust Award 2017 and the Aragonese Academy of Gastronomy's 2017 Prize for Research New Art of Cookery, Drawn from the School of Economic Experience, was an influential recipe book published in 1745 by Spanish friary cook Juan Altamiras. In it, he wrote up over 200 recipes for meat, poultry, game, salted and fresh fish, vegetables and sweet things in a chatty style aimed at readers who cooked on a modest budget. He showed that economic cookery could be delicious if flavors and aromas were blended with an appreciation for all sorts of ingredients, however humble, and for diverse food cultures, ranging from that of Aragon, his home region, to those of Iberian court and New World kitchens. This first English translation gives guidelines for today's cooks alongside the original text, and interweaves a new narrative portraying 18th-century Spain, its everyday life, and food culture. The author traces links between New Art's dishes and modern Spanish cookery, tells the story of her search to identify the book's author and understand the popularity of his book for over 150 years, and takes travelers, cooks, historians, and students of Spanish language, culture, and gastronomy on a fascinating journey to the world of Altamiras and, most important of all, his kitchen.

Why is chocolate melting on the tongue such a decadent sensation? Why do we love crunching on bacon? Why is fizz-less soda such a disappointment to drink, and why is flat beer so unappealing to the palate? Our sense of taste produces physical and emotional reactions that cannot be explained by chemical components alone. Eating triggers our imagination, draws on our powers of recall, and activates our critical judgment, creating a unique impression in our mouths and our minds. How exactly does this alchemy work, and what are the larger cultural and environmental implications? Collaborating in the laboratory and the kitchen, Ole G. Mouritsen and Klavs Styrbæk investigate the multiple ways in which food texture influences taste. Combining scientific analysis with creative intuition and a sophisticated knowledge of food preparation, they write a one-of-a-kind book for food lovers and food science scholars. By mapping the mechanics of mouthfeel, Mouritsen and Styrbæk advance a greater awareness of its link to our culinary preferences. Gaining insight into the textural properties of raw vegetables, puffed rice, bouillon, or ice cream can help us make healthier and more sustainable food choices. Through mouthfeel, we can recreate the physical feelings of foods we love with other ingredients or learn to latch onto smarter food options. Mastering texture also leads to more adventurous gastronomic experiments in the kitchen, allowing us to reach even greater heights of taste sensation.

For many chefs, their gardens are a direct extension of their kitchens. Whether a small rooftop in the city for growing herbs and spices, or a larger plot with fruit trees and vegetables, these fertile spots provide the ingredients and inspiration for countless seasonal dishes. Here, for the first time, The Garden Chef presents fascinating stories and signature recipes from the kitchen gardens of 40 of the world's best chefs, both established and emerging talents, with a wealth of beautiful images to provide visual inspiration. " "An absorbing self‐portrait of an exceptional cook." – Harold McGee Daniel Patterson is the head chef/owner of Coi in San Francisco, one of America's most celebrated restaurants. Patterson mixes modern culinary techniques with local ingredients to create imaginative dishes that speak of place, memory, and emotion. His approach has earned him five James Beard nominations and winner of the James Beard Award's "Best Chef of the West" 2014, two Michelin stars, and a worldwide reputation for pioneering a new kind of Californian cuisine. Now, in his new book Coi: Stories and Recipes, Patterson shares a personal account of the restaurant, its dishes, and his own unique philosophy on food and cooking. 70 recipes are featured with narrative essays, including Chilled Spiced Ratatouille Soup; Carrots Roasted in Coffee Beans; Strawberries and Cream with Tiny Herbs; and Lime Marshmallow with Coal‐Toasted Meringue. This book is beautifully written by Patterson, who is respected for his original food writing in publications such as The New York Times and Lucky Peach, and is also co‐author, along with Mandy Aftel, of Aroma: The Magic of Essential Oils in Food and Fragrance (2004). 150 color photographs by Maren Caruso include atmospheric images of the restaurant and the California landscape. Forewords by Peter Meehan and Harold McGee. "

"We build tools to create culinary happiness" - Foodpairing.com "There is a world of exciting flavour combinations out there and when they work it's incredibly exciting" - Heston Blumenthal Foodpairing is a method for identifying which foods go well together, based on groundbreaking scientific research that combines neurogastronomy (how the brain perceives flavour) with the analysis of aroma profiles derived from the chemical components of food. This groundbreaking new book explains why the food combinations we know and love work so well together (strawberries + chocolate, for example) and opens up a whole new world of delicious pairings (strawberries + parmesan, say) that will transform the way we eat. With ten times more pairings than any other book on flavour, plus the science behind flavours explained, Foodpairing will become THE go-to reference for flavour and an instant classic for anyone interested in how to eat well. Contributors: Astrid Gutsche and Gaston Acurio - Astrid y Gaston - Peru Andoni Luiz Aduriz - Mugaritz - Spain Heston Blumenthal - The Fat Duck - UK Tony Conigliaro - DrinksFactory - UK Sang Hoon Degeimbre - L'Air du Temps - Belgium Jason Howard - #50YearsBim - UK/Caribbean Mingoo Kang - Mingles - Korea Jane Lopes & Ben Shewry - Attica - Australia Virgilio Martinez - Central - Peru Dominique Persoone - The Chocolate Line - Belgium Karlos Ponte - Taller - Venezuela/Denmark Joan Roca - El Celler de Can Roca - Spain Dan Barber - Blue Hill at Stone Barns - USA Kobus van der Merwe - Wolfgat - South Africa Darren Purchase - Burch & Purchase Sweet Studio - Melbourne Alex Atala - D.O.M - Brazil María José San Román - Monastrell - Spain Keiko Nagae - Arôme conseil en pâtisserie - Paris

The world's top 500 food experiences – ranked! We asked the planet's top chefs and food writers to name their favourite gastronomic encounters. Discover Japanese bullet train bento boxes, Israeli shakshuka, San Sebastian pintxos bars and 497 more mouth-watering destinations in this must-own bucket list for foodies and those who love to travel. A treasure trove of essays, recipes, and images exploring the people and food of Marfa and its premier restaurant, The Capri Cooking in Marfa introduces an unusual small town in the West Texas desert and, within it, a fine-dining oasis in a most unlikely place. The Capri excels at serving the spectrum of guests that Marfa draws, from locals and ranchers to artists, museum-board members, and discerning tourists. Featuring more than 80 recipes inspired by local products, this is the story of this unique community told through the lens of food, sharing the cuisine and characters that make The Capri a destination unto itself.

Ben Shewry, from multi-award winning Melbourne restaurant, Attica, is one of Australia's most significant chefs. He draws inspiration for his exquisite dishes from his surroundings and pivotal moments and experiences in his life. Known for his foraging, Ben uses what the earth provides without exploiting its precious resources, and the artisan producers he champions are an important part of his food. The detailed recipes in this book include his famous "Snow crab" and "Potato cooked in the earth it was grown." Origin is Ben's unique and extraordinary account of food, memory, time, and place. Includes dual measurements.

" "Whenever I see that Dos Equis commercial – 'the most interesting man in the world' – I always think, no, that's not true. The most interesting man in the world is Alex Atala." – David Chang "A cuisine unlike anything I've ever had in my life." – Daniel Humm, Eleven Madison Mark At D.O.M. in São Paulo, widely regarded as one of the world's best restaurants, you won't find the traditional staples of fine dining on the menu. For the past 15 years, acclaimed chef Alex Atala – a native of Brazil and the only chef named one of TIME magazine's 100 Most Influential People in the World in 2013 – has refused to import any ingredients traditionally found in the European kitchens where he once trained. Instead, Atala scours the lush bounty of the Amazon for indigenous produce and proteins, crafting a cuisine that is steeped in classical techniques yet distinctly and uniquely Brazilian. D.O.M.: Rediscovering Brazilian Ingredients is Atala's first major cookbook. Here, he offers an in‐depth look at the products and creative process that make up his innovative cuisine. The book features 65 recipes such as Fresh Heart of Palm with Scallops and Coral Sauce; Lightly Toasted Black Rice with Green Vegetables and Brazil Nut Milk; Lamb Hind Shanks with Yam Puree and Pitanga; and Priprioca, Lime, and Banana Ravioli. 150 stunning color photographs bring each dish to life and reveal the lush, vibrant landscapes of Atala's Brazil. The result is an immersive experience that transports readers into the streets of São Paulo and the rain forests of Amazon. Also featuring an introduction by chef Alain Ducasse, D.O.M.: Rediscovering Brazilian Ingredients explores the mind of one of the world's best chefs as he captures flavors that can be found nowhere else in the world. "

The growing popularity of Peruvian cuisine throughout the world has made Lima, the capital of Peru, a destination city for food lovers. Virgilio Martinez is the most famous young chef in Peru. His restaurant Central, in Lima, is among the best in the world and he has opened two LIMA restaurants in the heart of London. With this collection of more than 100 of Virgilio's fuss-free, contemporary recipes you can cook this fresh, vibrant, healthy food at home using your local fish, meat and vegetables - plus the superfoods for which Peruvian food is renowned.

Describes the diversity of Brazilian food and offers recipes for a variety of dishes, including pastel de feira, moqueca bahiana, and arroz de carreteiro.

Renowned French pastry chef Pierre Hermé displays his artistic mastery in this homage to chocolate through recipes that highlight the diversity of the world's favorite ingredient in all its forms. Nicknamed the "Picasso of Pastry" by Vogue magazine, master pâtissier Pierre Hermé has revolutionized traditional pastry-making. Insatiably creative, in this new volume Hermé returns to his first passion—chocolate. Retracing his passionate love affair with the versatile cacao bean, this work reveals daring creations that display the celebrated pastry chef's signature innovative style, which has transformed the realm of pâtisserie. It includes thirty-five recipes, from original combinations such as chocolate, banana, and ginger cake or chocolate and lemon madeleines to rich, iconic desserts like his Infiniment Chocolat Baba Cake, Infiniment Chocolat Macaron, or yuzu-flavored Éclair Azur. Following an intense, synergetic collaboration with photographer Sergio Coimbra, this unique book pays homage to the purity and simplicity of chocolate and its diverse

forms and textures. Under Coimbra's lens, every facet of chocolate is captured in its essence, tempting the reader to enjoy the myriad delights that constitute Pierre Hermé's extraordinary chocolate repertoire.

Bitor Arguinoniz has achieved world fame as a grill genius with his restaurant Etxebarri, located in the farming community of Axpe, a tiny village nestled beneath mountains an hour's drive southeast of Bilbao. When he bought the restaurant building in the center of the village more than twenty-five years ago, he and his family rebuilt it entirely themselves. He is self-taught and has only ever worked in one kitchen - his own - where he designed and built his famous adjustable-height grills. With no other reference than the oldest culinary technique in the world - fire - he grills using utensils designed by himself, uses specific woods and has an obsessive search for the best product, Arguinoniz has revolutionized the way people roast meat, fish or vegetables. He cooks everything over a grill - even dessert - so everything has a unique taste to it. Michelin awarded Asador Etxebarri a Michelin star in 2010, describing the food as 'an unadulterated pleasure for lovers of simply grilled and roasted dishes...' and he is ranked number 6 in the San Pellegrino World's 50 Best Restaurants 2017. He rarely leaves the restaurant except to tend to his farm animals, which supply many of the raw ingredients for his tasting menu. This book describes the man, his kitchen and his recipes in words and stunning photography.

The debut cookbook from the first female American chef to earn two Michelin stars. Atelier Crenn is the debut cookbook of Dominique Crenn, the first female chef in America to be awarded two Michelin stars—and arguably the greatest female chef in the country. This gorgeous book traces Crenn's rise from her childhood in France to her unprecedented success with her own restaurant, Atelier Crenn, in San Francisco. Crenn's food is centered around organic, sustainable ingredients with an unusual, inventive, and always stunning presentation. To put it simply, Crenn's dishes are works of art. Her recipes reflect her poetic nature, with evocative names like "A Walk in the Forest," "Birth," and "The Sea." Even the dishes that sound familiar, like Fish and Chips, or Broccoli and Beef Tartare, challenge the expected with their surprising components and her signature creative plating. Her first cookbook is a captivating treat for anyone who loves food. "Atelier Crenn perfectly captures the creativity, talent, and taste of Dominique Crenn." —Daniel Boulud
New York is a Latino cultural hotbed. With nearly well over 2 million people of Hispanic descent in New York City area, more and more of the city's food, shopping, nightlife, and cultural activity revolves around the Latino communities. Nueva York is the only guidebook that gives you the insider view of Latino culture in the city, from food and nightlife to shopping and cultural events. This book reveals the most authentic Latino cuisine in the city, from where to get the best Mexican tamales to the freshest Peruvian ceviche. With Nueva York in your hand, you'll have a completely new and exhilarating experience of New York City: - Taste one of the seven culinary wonders of the world along Roosevelt Avenue in Queens. - Dance to merengue, bachata, and reggaeton music at the hottest Latino clubs in the city. - Escape the city noise and bustle in rural-style casitas and community gardens in the Lower East Side and East Harlem. - Explore one of the city's vibrant Latino neighborhoods with the book's walking tours and maps. - Celebrate at one of New York's vibrant festivals and parades. - Shop for the city's best Latino foods, clothing, cigars, beauty supplies, candy, and more! - Learn how to speak Spanish, dance the tango, or negotiate with a livery cab driver.

"Cooking for kids is a cookbook for families - featuring real-life recipes from great chefs in thirty countries around the world. These 100 recipes--for breakfast, lunch, snacks, dinner and treats--are what they make for their kids at home. Each chef offers a glimpse into their own kitchen and life, as they cook for culinary-curious and healthy eaters, and serve delicious food that the whole family will enjoy."--Back cover.

The team behind the podcast presents a one-of-a-kind book exploring the influential relationship between chefs and music This first-of-its-kind anthology of personal stories from over 75 of the world's most acclaimed chefs chronicles how music has been a constant force throughout their lives, helping to define themselves individually, opening gateways to understanding their cultures and igniting the creativity behind their work. Featuring all-new candid interviews, never-before-published recipes and custom playlists from each chef, this book provides readers with intimate insights and a wholly fresh perspective on some of today's top culinary minds.

Aska is the debut cookbook from chef Fredrik Berselius, following the reimagining and rebuilding of his two-Michelin-starred restaurant. He celebrates the heritage and tradition of his native Sweden, his land in upstate New York, and a deep appreciation for the restaurant's home in Brooklyn. Berselius shares his culinary journey of Scandinavian flavors and techniques through the courses of his exquisite seasonally-driven tasting menu, which features ingredients from an urban farm and local producers across the Northeast United States. With a stark and poetic Nordic aesthetic, Aska includes 85 recipes, evocative personal writing, and stunning photography. "Mr. Berselius is the rare chef who thinks like an artist and gets away with it." —Pete Wells, New York Times

The long-awaited cookbook by one of the San Francisco Bay Area's star chefs, David Kinch, who has revolutionized restaurant culture with his take on the farm-to-table ethic and focus on the terroir of the Northern California coast. Since opening Manresa in Los Gatos in 2002, award-winning Chef David Kinch has done more to create a sense of place through his food—specifically where the Santa Cruz Mountains meet the sea—than any other chef on the West Coast. Manresa's thought-provoking dishes and unconventional pairings draw on techniques both traditional and modern that combine with the heart of the Manresa experience: fruits and vegetables. Through a pioneering collaboration between farm and restaurant, nearby Love Apple Farms supplies nearly all of the restaurant's exquisite produce year round. Kinch's interpretation of these ingredients, drawing on his 30 years in restaurants as well as his far-flung and well-fed travels, are at the heart of the Manresa experience. In Manresa, Chef Kinch details his thoughts on building a dish: the creativity, experimentation and emotion that go into developing each plate and daily menu—and how a tasting menu ultimately tells a deeper story. A literary snapshot of the restaurant, from Chef Kinch's inspirations to his techniques, Manresa is an ode to the mountains, fields, and sea; it shares the philosophies and passions of a brilliant chef whose restaurant draws its inspiration globally, while always keeping a profound connection to the people, producers, and

bounty of the land that surrounds it.

The definitive Peruvian cookbook, featuring 500 traditional home cooking recipes from the country's most acclaimed and popular chef, Gastón Acurio. One of the world's most innovative and flavorful cuisines, Peruvian food has been consistently heralded by chefs and media around the world as the "next big thing." Peruvian restaurants are opening across the United States, with 20 in San Francisco alone, including Limon and La Mar. Acurio guides cooks through the full range of Peru's vibrant cuisine from popular classics like quinoa and ceviche, and lomo saltado to lesser known dishes like amaranth and aji amarillo. For the first time, audiences will be able to bring the flavors of one of the world's most popular culinary destinations into their own kitchen. Remix classic Ghanaian dishes for the modern kitchen in a cookbook that is "bright, bold, and bursting with flavor" (Bryant Terry) and "provides a new perspective and a sense of wonder for Ghanaian cooking" (Sicily Sierra) Celebrated cook and writer Zoe Adjonyoh passionately believes we are on the cusp of an African food revolution. First published to widespread acclaim in the United Kingdom, Zoe's Ghana Kitchen began as a pop-up restaurant in London featuring dishes such as Pan-Roasted Cod with Grains of Paradise, Nkruma (Okra) Tempura, Cubeb-Spiced Shortbread, and Coconut and Cassava Cake. Soon those dishes evolved into this tempting and celebratory cookbook, newly revised and updated for American cooks. Join Zoe as she shares the beauty of Ghana's markets, culture, and cuisine, and tells the evocative story of using these tastes and food traditions to navigate her own identity. Whether you are familiar with the delights of Ghanaian cuisine or new to the bold flavors of West Africa, this book contains inspiration for extraordinary home cooking, in dishes such as: Simple Fried Plantains Red Red Stew Red Snapper and Yam Croquettes Bofrot Doughnuts Nkatsenkwan (Peanut Butter Stew with Lamb) Jollof Fried Chicken Ghana-fied Caesar Salad and more With flexible recipes for hearty salads, quick and wholesome dinners, flavorful feasts, and much more, Zoe's Ghana Kitchen brings truly exciting and flavor-packed dishes into your kitchen. This is contemporary African food for simply everyone.

Bistro food is the food of happiness. The dishes have universal allure, whether it's steak frites or a perfectly roasted chicken, onion soup or beef bourguignon. These are recipes that have endured for centuries, and they find their most perfect representation in the hands of the supremely talented Thomas Keller. And just as Bouchon demonstrated Keller's ability to distill the sublime simplicity of bistro cooking and elevate it beyond what it had ever been before, the #1 New York Times best-seller Bouchon Bakery is filled with baked goods that are a marvel of ingenuity and simplicity. From morning baguettes and almond croissants to fruit tarts and buttery brioche, these most elemental and satisfying of foods are treated with an unmatched degree of precision and creativity. With this exciting new collection, readers are sure to expand their knowledge, enrich their experience, and refine their technique.

Richly photographed and authentically local, LA Mexicano showcases LA's famously rich and complex Mexican-food culture, including recipes; profiles of chefs, bakers, restaurateurs, and vendors; and neighborhood guides. Part cookbook, part food journalism, and part love song to LA, it's the definitive resource for home cooks, hungry Angelenos, and food-loving visitors. With a foreword by Taco USA's Gustavo Arellano.

Featured on the Netflix documentary series Chef's Table "Elemental, fundamental, and delicious" is how Anthony Bourdain describes the trailblazing live-fire cooking of Francis Mallmann. The New York Times called Mallmann's first book, Seven Fires, "captivating" and "inspiring." And now, in Mallmann on Fire, the passionate master of the Argentine grill takes us grilling in magical places—in winter's snow, on mountaintops, on the beach, on the crowded streets of Manhattan, on a deserted island in Patagonia, in Paris, Brooklyn, Bolinas, Brazil—each locale inspiring new discoveries as revealed in 100 recipes for meals both intimate and outsized. We encounter legs of lamb and chicken hung from strings, coal-roasted delicata squash, roasted herbs, a parrillada of many fish, and all sorts of griddled and charred meats, vegetables, and fruits, plus rustic desserts cooked on the chapa and baked in wood-fired ovens. At every stop along the way there is something delicious to eat and a lesson to be learned about slowing down and enjoying the process, not just the result.

Cook it Raw tells the story of an exciting collection of avant garde chefs who come together to create unique dining experiences that explore and question social, cultural and environmental issues. Held initially in Copenhagen to mark the 2009 climate change summit the first 'Raw' dinner challenged the chefs to examine the issue of sustainability. As the events have developed so too have the issues, themes and general philosophy of the group. Winter and the question of creativity (Collio-Italy), the Wilderness and culinary comradeship (Lapland) and tradition and the artisan (Iskikawa-Japan) have all been explored on the plate by the likes of Rene Redzepi, Albert Adria, Alex Atala, Daniel Patterson, Magnus Nilsson, Inaki Aizparte, Massimo Bottura and Claude Bosi. Normally reserved for a select number of diners this book reveals for the very first time the 'Raw' collective's philosophy and creative endeavours. With contributions from leading food writers and 'Raw' supporters such as Antony Bourdain, Jeffrey Steingarten and Andrea Petrini; plus, over 400 behind-the-scenes images of the events and an inspiring collection of the chefs' own 'Raw' recipes, notes and anecdotes - Cook it Raw is an exclusive window into the world's most progressive culinary collective.

A guide to bold, authentic Thai cooking from Andy Ricker, the chef and owner of the wildly popular and widely lauded Pok Pok restaurants. After decades spent traveling throughout Thailand, Andy Ricker wanted to bring the country's famed street food stateside. In 2005 he opened Pok Pok, so named for the sound a pestle makes when it strikes a clay mortar, in an old shack in a residential neighborhood of Portland, Oregon. Ricker's traditional take on Thai food soon drew the notice of the New York Times and Gourmet magazine, establishing him as a culinary star. Now, with his first cookbook, Ricker tackles head-on the myths that keep people from making Thai food at home: that it's too spicy for the American palate or too difficult to source ingredients. Ricker shares more than fifty of the most popular recipes from Thailand and his Pok Pok restaurants—ranging from Khao Soi Kai (Northern Thai curry noodle soup with chicken) to Som Tam Thai (Central Thai-style papaya salad) to Pok Pok's now-classic (and obsessed-over) Fish-Sauce Wings. But Pok Pok is more than just a collection of favorite recipes: it is also a master course in Thai cooking from one of the most passionate and knowledgeable authorities on

the subject. Clearly written, impeccably tested recipes teach you how to source ingredients; master fundamental Thai cooking techniques and skills; understand flavor profiles that are unique to Southeast Asian cuisine; and combine various dishes to create show-stopping, well-balanced meals for family and friends. Filled with thoughtful, colorful essays about Ricker's travels and experiences, Pok Pok is not only a definitive resource for home cooks, but also a celebration of the rich history, vibrant culture, and unparalleled deliciousness of Thai food.

Modern Peruvian cuisine - with soul Food is a serious business in Lima and restaurateur Martin Morales, whose top Soho restaurant opened to wide acclaim in 2012, has travelled the length and breadth of Peru to discover the country's best dishes. This collection is his life's passion; it will inspire home cooks to try fresh, healthy and delicious new recipes. From sizzling barbecued anticuchos, superfood quinoa salads, delicate baked corn breads, juicy saltados and lucuma ice, CEVICHE brings the colours and tastes of Peru to the home kitchen. With its uniquely tactile design, it is impossible not to love.

The extraordinary cuisine of Peruvian chef Virgilio Martínez of Central, one of the most admired emerging talents in the culinary world This exquisite monograph from acclaimed Peruvian chef Virgilio Martínez follows the innovative and exciting tasting menu at his signature restaurant, Central, in Lima. Organized by altitude, each chapter highlights recipes, food, and documentary photographs, together with personal essays. His journeys and life as a chef are motivated by his insatiable curiosity and passion for the biodiversity of his land. "At Central we cook ecosystems." —Virgilio Martinez

NEW YORK TIMES BESTSELLER • "An absolute delight to read . . . How lucky we are that [Ruth Reichl] had the courage to follow her appetite."—Newsday At an early age, Ruth Reichl discovered that "food could be a way of making sense of the world. If you watched people as they ate, you could find out who they were." Her deliciously crafted memoir Tender at the Bone is the story of a life defined, determined, and enhanced in equal measure by a passion for food, by unforgettable people, and by the love of tales well told. Beginning with her mother, the notorious food-poisoner known as the Queen of Mold, Reichl introduces us to the fascinating characters who shaped her world and tastes, from the gourmand Monsieur du Croix, who served Reichl her first foie gras, to those at her politically correct table in Berkeley who championed the organic food revolution in the 1970s. Spiced with Reichl's infectious humor and sprinkled with her favorite recipes, Tender at the Bone is a witty and compelling chronicle of a culinary sensualist's coming-of-age. BONUS: This edition includes an excerpt from Ruth Reichl's Delicious! Praise for Tender at the Bone "A poignant, yet hilarious, collection of stories about people [Reichl] has known and loved, and who, knowingly or unknowingly, steered her on the path to fulfill her destiny as one of the world's leading food writers."—Chicago Sun-Times "While all good food writers are humorous . . . few are so riotously, effortlessly entertaining as Ruth Reichl."—The New York Times Book Review "Reading Ruth Reichl on food is almost as good as eating it. . . . Reichl makes the reader feel present with her, sharing the experience."—Washington Post Book World "[In] this lovely memoir . . . we find young Ruth desperately trying to steer her manic mother's unwary guests toward something edible. It's a job she does now . . . in her columns, and whose intimate imperatives she illuminates in this graceful book."—The New Yorker "A savory memoir of [Reichl's] apprentice years . . . Reichl describes [her] experiences with infectious humor. . . . The descriptions of each sublime taste are mouthwateringly precise. . . . A perfectly balanced stew of memories."—Kirkus Reviews

Massimo Bottura, the world's best chef, prepares extraordinary meals from ordinary and sometimes 'wasted' ingredients inspiring home chefs to eat well while living well. 'These dishes could change the way we feed the world, because they can be cooked by anyone, anywhere, on any budget. To feed the planet, first you have to fight the waste', Massimo Bottura Bread is Gold is the first book to take a holistic look at the subject of food waste, presenting recipes for three-course meals from 45 of the world's top chefs, including Daniel Humm, Mario Batali, René Redzepi, Alain Ducasse, Joan Roca, Enrique Olvera, Ferran & Albert Adrià and Virgilio Martínez. These recipes, which number more than 150, turn everyday ingredients into inspiring dishes that are delicious, economical, and easy to make.

Winner, IACP Cookbook Award for Culinary Travel Named a Best & Most Beautiful Cookbook of the Year by Bon Appétit, Cooking Light, Departures, Fine Cooking, Food52, Fort Worth Star-Telegram, Los Angeles Times, San Francisco Chronicle, T: The New York Times Style Magazine, Vice, Yahoo!, and more The best things happen when people pursue their dreams. Consider the story of Eric Werner and Mya Henry, an intrepid young couple who gave up their restaurant jobs in New York City to start anew in the one-road town of Tulum, Mexico. Here they built Hartwood, one of the most exciting and inspiring restaurants in the world. Mya Henry took on the role of general manager, seeing to the overall operations and tending to the guests, while Eric Werner went to work magic in the kitchen. The food served at Hartwood is "addictive," says Noma chef René Redzepi, adding, "It's the reason people line up for hours every single day to eat there, even though their vacation time is precious." Werner's passion for dazzling flavors and natural ingredients is expertly translated into recipes anyone can cook at home. Every dish has a balance of sweet and spicy, fresh and dried, oil and acid, without relying heavily on wheat and dairy. The flavoring elements are simple—honeys, salts, fresh and dried herbs, fresh and dried chiles, onions, garlic—but by using the same ingredients in different forms, Werner layers flavors to bring forth maximum deliciousness. The recipes are beautifully photographed and interspersed with inspiring, gorgeously illustrated essays about this setting and story, making Hartwood an exhilarating experience from beginning to end.

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