

A Return to Cooking

Michael Ruhlman, Eric Ripert
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ERIC RIPERT

A RETURN TO COOKING

"ONE OF THE MOST TRULY REMARKABLE
COOKBOOKS OF THE LAST TWO DECADES"
ANTHONY BOURDAIN



MICHAEL RUHLMAN

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Michael Ruhlman, Eric Ripert : A Return to Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised A Return to Cooking:

12 of 15 people found the following review helpful. A Cook Cooks Book, Not a Chef's CookbookBy rodboomboomAmazing result of a lifetime famous chef desiring to "cooK." So he and some friends decide to get inspiration by visiting four places in four seasons.Rest is here ... all-star cookbook!Magnificent is this result... from specatacular accompanying photos and wordsmithing of one my fav foodwriters (Ruhlman).Large format.. large taste.. large creativity, e.g. Smoked Salmon Croque-Monsieur; Flash-Marinated Fluke with Lemon Confit; Mango, Passion Fruit, and Tarragon Salad;Chicken Pot-au-Feu with Ginger Cilanto Vermicelli;Portabello and Eggplant Tart; Salmon, Crab and Scallop Chowder; Grilled Magrets with Arugula and Cranberry.Here is not only food to reserve for finest of occassions to labor of love offering; but inspiration to follow conceptually or tangent off of to own creative menu generation.Both will occupy this reviewer for years to come from this exceptional volume.3 of 3 people found the following review helpful. bedtime readingBy foodieThis book is less about recipes, more about the passion for cooking and beautiful ingredients.Ideal for people who read cookbooks for entertainment, like I like to do at bedtime1 of 2 people found the following review helpful. A must have for your culinary collectionBy skhannerThis work enters

the head of the world's greatest chef and allows us precious insight into how he sees, imagines and tastes food, both classics and new dishes. He makes it look so easy, and he is easily inspired and takes a lot of liberties with new foods. The photography that accompanies the work is not short of awesome: food porn if I may take a chance with that phrase. Some of the recipes are accessible to me, but Ruhlman's prose is clear, precise and enjoyable to read. A good gift for any serious foodie.

The greatest work by one of the world's most renowned chefs returns in paperback. Spontaneous meals at home with friends form the foundation of this dazzling collection of recipes that are easy enough for novices yet so inspired they could be restaurant-worthy. The result of a rare sabbatical from this famed chef's 4-star kitchen, *A Return to Cooking* is "an unprecedented look at the creative process of one of the world's best chefs" (Anthony Bourdain) as Eric Ripert prepares simple meals for friends in different locations, using ingredients at hand. Expect to be enchanted by Eric's lack of pretense and his irrepressible joie de vivre as a chef who likes American mayonnaise and alphabet pasta, but can also lecture on subjects as diverse as the power of vinaigrette and the merits of Tabasco, shallots, and coconut milk. And every bit as fascinating is the bird's-eye view of the magic that occurs when decades of cooking experience coalesce with the forces of a chef's intuition.

Eric Ripert, chef and part owner of New York's Le Bernardin, discovered that as his chef star rose he drifted far, far away from cooking. *A Return to Cooking* is his response to this sorry predicament, the result of a self-imposed challenge: to gather together disparate souls--a painter (Valentino Cortazar), a writer (Michael Ruhlman, author of *The Making of a Chef* and *The Soul of a Chef*), photographers (Shimon and Tammar Rothstein), and a personal assistant (Andrea Glick, who would write and test the spontaneously created recipes)--and simply cook. The settings (and fresh food ingredients) are spectacular. Sag Harbor in summer. Puerto Rico in winter. California's Napa Valley in spring. Vermont in fall. Rent a house, shop for food, and make the meals happen. For anyone who has ever wanted to understand how a great cook looks at ingredients and settles on a plan, *A Return to Cooking* is it. In Puerto Rico the reader is treated to Caramelized Pineapple Crepes with Crème Friche; Shrimp with Fresh Coconut Milk, Calabaza, and Avocado; and Seared Tuna with Escabeche of Pear Tomatoes. What Ripert does with food, the Rothsteins do with photos, Cortazar does with paints, and Ruhlman does with words. The stimulating recipes rise out of a young lifetime of experience. This is a big, lush book (330 pages, 150 recipes, nearly 400 color photos and illustrations) dense with information, technique, and flavor. For anyone who has wandered far from the kitchen and the pleasures inherent in cooking, *A Return to Cooking* will bring you right back home.

--Schuyler Ingle
From Publishers Weekly

What happens when chef Ripert exchanges the rarefied atmosphere of New York City's Le Bernardin for the sometimes melodramatic company of artistes- photographers Shimon and Tammar Rothstein, Valentino Cortazar, a Colombian painter who doesn't rise until noon and writer Ruhlman (*Soul of a Chef*) -to experiment in four locales and get back to his roots as a cook? Readers get a peek at the spontaneous inspiration behind such imaginative recipes as Halibut with Grapes and Red Wine-Port Sauce, along with tips for preparation, and colorful paintings and elegant photographs. Ripert cooks in four locales-Sag Harbor, N.Y., Puerto Rico, Napa Valley, and Cavendish, Vt.-though recipes do not always correspond to local produce (a lobster dish in Vermont, eels and frogs legs in Napa, and truffles in Puerto Rico). In Puerto Rico, Ripert's love for everything Latin shines in such recipes as Shrimp with Fresh Coconut Milk, Calabaza. In Napa, emphasizing mushrooms, Ripert makes Portobello and Eggplant Tart and Double-Cut Veal Chops with Morels and Herb Butter, and on Long Island he prepares Snapper with Caramelized and Braised Shallots and Shallot Jus. Ripert offers invaluable insights into sauces-practically everything has a sauce or a pesto. Interspersed throughout are sections on, for example, how to make Lemon Confit and how to humanely kill a lobster. The narrative can become precious: Ripert says "I touch an onion, and something happens inside me." Overall, however, this is a practical and rare look into what happens when a chef comes out of the industrial-sized kitchen and into the fire of his reativity.

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From Library Journal

Ripert, chef of New York City's four-star Le Bernardin, and food writer Ruhlman (*The Soul of a Chef*) collaborated on this handsome, oversized work, which could become the cookbook of the fall season. Filled with gorgeous illustrations and complex flavors common in celebrity chef cookbooks, it is also a meditation on what cooking means and its relationship to art. Ripert found that his success as a restaurateur ironically meant less time to cook, so he embarked on a journey to rediscover cooking, taking along Ruhlman and painter Valentino Cortazar, who provided the illustrations. Ripert selected four locations-Sag Harbor, Puerto Rico, Napa Valley, and Vermont-and at each, he chronicles his recipes and thoughts. Although Ripert initially struggled with being cut off from his New York suppliers, he soon found new connections among his cooking, his environment, and his friends. The recipes are doable for the experienced cook; many call for ingredients that may be hard to obtain, but substituting what's available and fresh is entirely in keeping with the book's philosophy. For all public libraries.

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