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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.

A cookbook featuring more than 65 recipes that make use of the parts of vegetables that typically get thrown away, including stalks, tops, ribs, fronds, and stems, with creative tips for making the most of seasonal ingredients to stretch the kitchen dollar. Make the Most of Your Produce! Don't discard those carrot tops, broccoli stalks, potato peels, and pea pods. The secret that creative restaurant chefs and thrifty great-grandmothers share is that these, and other common kitchen scraps, are both edible and wonderfully flavorful. Root-to-Stalk Cooking provides savvy cooks with the inspiration, tips, and techniques to transform trimmings into delicious meals. Corn husks and cobs make for rich Corn-Pancetta Puddings in Corn Husk Baskets, watermelon rinds shine in a crisp and refreshing Thai Watermelon Salad, and velvety green leek tops star in Leek Greens Stir Fry with Salty Pork. Featuring sixty-five recipes that celebrate the whole vegetable, Root-to-Stalk Cooking helps you get the most out of your seasonal ingredients. By using husks, roots, skins, cores, stems, seeds, and rinds to their full potential, you'll discover a whole new world of flavors while reducing waste and saving money.

From Sarah and Evan Rich, the proprietors of Michelin-starred Rich Table—one of San Francisco's most coveted reservations—this debut cookbook brings recipes from the restaurant together with the food the Riches cook for friends and family at home. With humor and inventiveness, these delicious recipes merge the duo's sensibilities (hers Louisiana, his New Jersey) with a respect for the ingredients of Northern California into food that you'll love, wherever you like. Full-color photographs and a textured cover with foil stamping capture the rustic elegance of the food and the restaurant, while 85 meticulously tested recipes span salads, vegetables, meat and fish, sweets, drinks, and the pasta dishes that send diners into raptures. This is thoughtful, innovative cooking for those who want to set a rich table at home.

Dessert for Two takes well-loved desserts and scales them down to make only two servings! Who doesn't love towering three-layer cakes with mounds of fluffy buttercream? Who can resist four dozen cookies fresh from the oven? Wouldn't you love to stick your spoon into a big bowl of banana pudding? But what about the leftovers? Dessert recipes typically serve eight to ten people. Finding the willpower to resist extra slices of cake can be difficult; the battle between leftover cookies and a healthy breakfast is over before it starts. Until now. Dessert for Two takes well-loved desserts and scales them down to make only two servings. Cakes are baked in small pans and ramekins. Pies are baked in small pie pans or muffin cups. Cookie recipes are scaled down to make 1 dozen or fewer. Your favorite bars—brownies, blondies, and marshmallow-rice cereal treats—are baked in a loaf pan, which easily serves two when cut across the middle. Newly married couples and empty-nesters will be particularly enthralled with this miniature dessert guide. To everyone who lives alone: now you can have your own personal-sized cake and eat it, too.

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.

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.

The Whole Fish Cookbook is the bestselling cookbook that has changed the way we think about fish. Jamie Oliver called Josh Niland one of the most impressive chefs of a generation and Yotam Ottolenghi voted the book one of his favourites – ever. Add to that a swag of awards, including: The Australian Book Industry Association's Illustrated Book of the Year in 2020; André Simon Food Book Award 2019; and two James Beard awards in 2020 – Restaurant and Professional and the prestigious Book of the Year. The Whole Fish Cookbook was also shortlisted as debut cookbook of the year in the Fortnum & Mason food & drink awards in 2020 and longlisted as Booksellers' choice in the adult non-fiction category by the Australian Booksellers' Association. As well, photographer Rob Palmer won the National Photographic Portrait Prize in 2020 with a stunning photo of Josh from the book. 'My cookbook of the year.' – Yotam Ottolenghi, The Guardian 'A mind-blowing masterpiece from one of the most impressive chefs of a generation.' – Jamie Oliver 'Josh Niland is a genius.' – Nigella Lawson We all want to eat more fish, but who wants to bother spending the time, effort and money cooking that same old salmon fillet on repeat when you could be trying something new and utterly delicious? In The Whole Fish Cookbook, Sydney's groundbreaking seafood chef Josh Niland reveals a completely new way to think about all aspects of fish cookery. From sourcing and butchering to dry ageing and curing, it challenges everything we thought we knew about the subject and invites readers to see fish for what it really is – an amazing, complex source of protein that can, and should, be treated with exactly the same nose-to-tail reverence as meat. Featuring more than 60 recipes for dozens of fish species ranging from Cod Liver Pate on Toast, Fish Cassoulet and Roast Fish Bone Marrow to – essentially – the Perfect Fish and Chips, The Whole Fish Cookbook will soon have readers seeing that there is so much more to a fish than just the fillet, and that there are more than just a handful of fish in the sea.

The first book on San Francisco's three‐Michelin starred restaurant Benu and its chef Corey Lee, hailed by David Chang as one of the best chefs on earth. Since striking out on his own from Thomas Keller's acclaimed French Laundry in 2010, Corey Lee has crafted a unique, James Beard Award‐winning cuisine that seamlessly blends his South Korean heritage with his upbringing in the United States. Benu provides a gorgeously illustrated presentation of the running order of one of Lee's 33‐course tasting menus, providing access to all the drama and pace

of Benu's kitchen and dining room. Forewords by Thomas Keller and David Chang are accompanied by additional short prose and photo essays by Lee, detailing the cultural influences, inspirations, and motivations behind his East‐meets‐West approach.

An Exquisite Seasonal Tasting Menu from the Heart of South Philly Laurel, the first book from restaurateur and Top Chef winner Nicholas Elmi, promises to be as engrossing and delicious as its restaurant namesake, a culinary stronghold in South Philly. Elmi's French background and training informed Laurel from the start, but Laurel is a true American restaurant with a modern feel. The acclaimed nine-course tasting menu is unmatched in Philadelphia. Elmi does seasonality just right. Fall brings Apple-Yuzu Consommé, Marinated Trout Roe, and Bitter Greens. Winter serves up Bourbon-Glazed Grilled Lobster, Crunchy Grains, and Apple Blossom, Spring is evidenced by Black Sea Bass, Peas, and Rhubarb Summer is distilled in Marigold-Compressed Kohlrabi, Buckwheat, and Cured Egg. The book is also a letter of gratitude to the restaurant's suppliers, whose work colors every dish they serve. Each chapter is a full nine-course tasting menu with accompanying cocktail, and almost as delicious on the page as the meal itself.

A woman loses years of memories after a traumatic accident—and begins to suspect it was no accident—in a thriller by the New York Times–bestselling author . . . The last thing Maura Thomas remembers from before her car careened over a steep embankment is having dinner with her college roommate . . . over twenty years ago. Everything in between is a blank. Maura has no recollection of her husband, her daughter, or her busy, glamorous existence as owner of a Beverly Hills boutique. Maura can't even be sure that everyone around her is who they claim to be. Is it paranoia or self-preservation that makes her uneasy? And then there are the images starting to fill her head—pictures of a life at odds with everything she's been told. As Maura begins to piece together the fragments of her previous life, she grows convinced that her car crash was no accident. But the moment she remembers the truth she'll find herself at the mercy of a killer determined to silence her forever . . .

A full-color cookbook featuring 100 fish and seafood recipes as well as information about each variety of seafood from Hawaiian chef Roy Yamaguchi. Owner of the critically acclaimed Roy's restaurants, public television host and celebrated chef Roy Yamaguchi is considered one of today's greatest seafood chefs and has been credited with reinventing Hawaiian cuisine. In ROY'S FISH AND SEAFOOD, Chef Yamaguchi explains the uses, flavors, cooking qualities, and specific varieties of 25 key types of seafood, including tuna, mahi-mahi, ehu, opah, sea bass, lobster, squid, and scallops as well as their potential substitutions. Chef Yamaguchi has created incredible recipes for each variety of seafood, such as Roy's Signature Blackened Ahi with Soy-Mustard Sauce, Crab and Potato-Crusted Ono with Creamed Spinach and Bacon, Pan-Seared Butterfish with Coconut Sauce and Kalua Pork Miso, and Spicy Tempura Shrimp with Mango-Avocado Salad. This collection of delicious recipes and indispensable preparation information will inform and inspire any lover of seafood.

Winner of the 2015 International Association of Culinary Professionals (IACP) Cookbook Award Forewords by Alice Waters and Michael Pollan In this dazzling, full color cookbook and kitchen manual filled with lush photographs and beautiful drawings, the chef of Alice Waters' Chez Panisse offers basic techniques and essential recipes that will transform anyone into a confident home cook. When his oldest son was leaving for college, Cal Peternell, the chef of San Francisco's legendary Chez Panisse, realized that, although he regularly made dinners for his family, he'd never taught them the basics of cooking. Based on the life-altering course of instruction he prepared and honed through many phone calls with his son, *Twelve Recipes* is the ultimate introduction to the kitchen. Peternell focuses on the core foods and dishes that comprise a successful home cook's arsenal, each building skill upon skill—from toast, eggs, and beans, to vinaigrettes, pasta with tomato, and rice, to vegetables, soup, meats, and cake. *Twelve Recipes* will help home cooks develop a core

repertoire of skills and increase their culinary confidence. Peternell tells you what basic ingredients and tools you need for a particular recipe, and then adds variations to expand your understanding. Each tip, instruction, and recipe connects with others to weave into a larger story that illuminates the connection between food and life. A deeply personal book, it was written by the chef alone and it glows with warmth and humor as he mulls over such mundane items as toast and rice to offer surprising new insights about foods that only seem exceedingly ordinary. It's a book you're as likely to keep by your bedside as your stovetop. With Peternell as your guide, the journey is pure pleasure and the destination is delicious. Twelve Recipes features gorgeous color photos and inset illustrations by Peternell's wife and sons (all artists), and forewords by celebrated chef Alice Waters and New York Times columnist and bestselling author Michael Pollan.

From award-winning chef Gabriel Kreuther, the definitive cookbook on rustic French cooking from Alsace Gabriel Kreuther is the cookbook fans of the James Beard Award-winning chef have long been waiting for. From one of the most respected chefs in the United States, this cookbook showcases the recipes inspired by Kreuther's French-Swiss-German training and refined global style, one that embraces the spirits of both Alsace, his homeland, and of New York City, his adopted home. Sharing his restaurant creations and interpretations of traditional Alsatian dishes, Kreuther will teach the proper techniques for making every dish, whether simple or complex, a success. Recipes include everything from the chef's take on classic Alsatian food like the delicious Flammekueche (or Tarte Flambée) and hearty Baeckeoffe (a type of casserole stew) to modern dishes like the flavorful Roasted Button Mushroom Soup served with Toasted Chorizo Raviolis and the decadent Salmon Roe Beggar's Purse garnished with Gold Leaf. Featuring personal stories from the chef's childhood in France and career in New York as well as stunning photography, Gabriel Kreuther is the definitive resource for Alsatian cooking worthy of fine dining.

The debut book from Dan Hunter, the celebrated award-winning pioneer of modern Australian food In the countryside outside Melbourne, Chef Dan Hunter has transformed a rustic farmhouse into the award-winning Brae, one of Australia's most exciting dining destinations. Brae attracts diners from around the world with its fine-dining approach to hyper-local cuisine. In this, his first book, Hunter explores the theme of place and its impact on him and on his unique style of cooking. Set against the dramatic backdrop of Australia's landscape, his story is reflected in lush colour photography of his food and the environment.

Alex Talbot and Aki Kamozaawa, husband-and-wife chefs and the forces behind the popular blog Ideas in Food, have made a living out of being inquisitive in the kitchen. Their book shares the knowledge they have gleaned from numerous cooking adventures, from why tapioca flour makes a silkier chocolate pudding than the traditional cornstarch or flour to how to cold smoke just about any ingredient you can think of to impart a new savory dimension to everyday dishes. Perfect for anyone who loves food, Ideas in Food is the ideal handbook for unleashing creativity, intensifying flavors, and pushing one's cooking to new heights. This guide, which includes 100 recipes, explores questions both simple and complex to find the best way to make food as delicious as possible. For home cooks, Aki and Alex look at everyday ingredients and techniques in new ways—from toasting dried pasta to lend a deeper, richer taste to a simple weeknight dinner to making quick "micro stocks" or even using water to intensify the flavor of soups instead of turning to long-simmered stocks. In the book's second part, Aki and Alex explore topics, such as working with liquid nitrogen and carbon dioxide—techniques that are geared towards professional cooks but interesting and instructive for passionate foodies as well. With primers and detailed usage guides for the pantry staples of molecular gastronomy, such as transglutaminase and hydrocolloids (from xanthan gum to gellan), Ideas in Food informs readers how these ingredients can transform food in miraculous ways when used properly. Throughout, Aki and Alex show how to apply their findings in unique and appealing recipes such as Potato Chip Pasta, Root Beer-Braised Short Ribs, and Gingerbread Soufflé. With Ideas in Food, anyone curious about food will find revelatory information, surprising techniques, and helpful tools for cooking more cleverly and creatively at home.

New York Times best seller Winner, James Beard Foundation Award, Best Book of the Year in American Cooking Winner, IACP Julia Child First Book Award Sean Brock is the chef behind the game-changing restaurants Husk and McCrady's, and his first book offers all of his inspired recipes. With a drive to preserve the heritage foods of the South, Brock cooks dishes that are ingredient-driven and reinterpret the flavors of his youth in Appalachia and his adopted hometown of Charleston. The recipes include all the comfort food (think food to eat at home) and high-end restaurant food (fancier dishes when there's more time to cook) for which he has become so well-known. Brock's interpretation of Southern favorites like Pickled Shrimp, Hoppin' John, and Chocolate Alabama Stack

Cake sit alongside recipes for Crispy Pig Ear Lettuce Wraps, Slow-Cooked Pork Shoulder with Tomato Gravy, and Baked Sea Island Red Peas. This is a very personal book, with headnotes that explain Brock's background and give context to his food and essays in which he shares his admiration for the purveyors and ingredients he cherishes.

Togethercelebrates the power of cooking to connect us to one another.In the aftermath of the Grenfell Tower fire, a group of local women gathered together to cook fresh food for their families and neighbours.Over the chatter and aromas of the kitchen they discovered the power of cooking and eating together to create connections, restore hope and normality, and provide a sense of home. This was the start of the Hubb Community Kitchen.Togetheris a storybook of this West London community, showcasing over 50 delicious recipes from the women of the Hubb Community Kitchen and including a foreword by HRH The Duchess of Sussex.The women invite you to make their favourite simple dishes - many handed down over generations - from the Middle East, North Africa, Europe and Eastern Mediterranean for you and your loved ones.Every dish tells a story of history, culture and family, and each has been developed to use few ingredients and easy methods so that anyone can cook these personal recipes.Togetherfeatures mouthwatering recipes including Green Chilli and Avocado Dip, Coconut Chicken Curry, Aubergine Masala, Persian Chicken with Barberry Rice, Caramelised Plum Upside-Down Cake, Spiced Mint Tea and lots more.This stunning charity cookbook is a homage to life, friendship and togetherness.

Michelle Lopez—the wildly popular and critically acclaimed blogger behind Hummingbird High—teaches busy people how to make cookies, pies, cakes, and other treats, without spending hours in the kitchen. If anyone knows how to balance a baking obsession with a demanding schedule, it's Michelle Lopez. Over the past several years that she's been running her blog Hummingbird High, Lopez has kept a crucial aspect of her life hidden from her readers: she has a full-time, extremely demanding job in the tech world. But she's figured out how to have her cake and eat it too. In Weeknight Baking, Lopez shares recipes for drool-worthy confections, along with charming stories and time-saving tips and tricks. From everyday favorites like "Almost No Mess Shortbread" and "Better-Than-Supernatural Fudge Brownies" to showstoppers like "a Modern Red Velvet Cake" and "Peanut Butter Pretzel Pie" (it's vegan!), she reveals the secrets to baking on a schedule. With rigorously tested recipes, productivity hacks, and gorgeous photographs, this book is destined to become a busy baker's go-to. Finally, dessert can be a part of every everyday meal!

THERE'S ONLY ONE THING THAT COOLIO'S BEEN DOING LONGER THAN RAPPING: COOKING Coolio started making thirty-minute meals when he was ten years old and has since developed a whole new cuisine: Ghetto Gourmet. His recipes are built around solid comfort foods with a healthy twist that don't break the bank. Start your Ghetto Gourmet adventure with some "Soul Rolls," follow-up with "Finger-Lickin', Rib-Stickin', Fall-Off-the-Bone-and-into-Your-Mouth Chicken," and finish with "Banana Ba-ba-ba-bread" sweetened with golden honey. Chapters such as "How to Become a Kitchen Pimp," "Chillin' and Grillin'," and "Pasta Like a Rasta" will guide you through creating 5 star meals at a 1 star price. You can't find fusions like Blasian (black Asian) or Ghethtalian (ghetto Italian) in restaurants, but you can have them cooking away in your kitchen faster and easier than ordering takeout. As Coolio says, "All you need is a little bit of food, and a little bit of know-how."

2014 marks the twentieth anniversary of the acclaimed French Laundry restaurant in the Napa Valley—"the most exciting place to eat in the United States" (The New York Times). The most transformative cookbook of the century celebrates this milestone by showcasing the genius of chef/proprietor Thomas Keller himself. Keller is a wizard, a purist, a man obsessed with getting it right. And this, his first cookbook, is every bit as satisfying as a French Laundry meal itself: a series of small, impeccable, highly refined, intensely focused courses. Most dazzling is how simple Keller's methods are: squeezee the moisture from the skin on fish so it sautées beautifully; poaching eggs in a deep pot of water for perfect shape; the initial steeping in the shell that makes cooking raw lobster out of the shell a cinch; using vinegar as a flavor enhancer; the repeated washing of bones for stock for the cleanest, clearest tastes. From innovative soup techniques, to the proper way to cook green vegetables, to secrets of great fish cookery, to the creation of breathtaking desserts; from beurre monté to foie gras au torchon, to a wild and thoroughly unexpected take on coffee and doughnuts, The French Laundry Cookbook captures, through recipes, essays, profiles, and extraordinary photography, one of America's great restaurants, its great chef, and the food that makes both unique. One hundred and fifty superlative recipes are exact recipes from the French Laundry kitchen—no shortcuts have been taken, no critical steps ignored, all have been thoroughly tested in home kitchens. If you can't get to the French Laundry, you can now re-create at home the very experience Wine Spectator described as "as close to dining perfection as it gets."

From chef James Syhabout of two-Michelin-star restaurant Commis, an Asian-American cookbook like no other—simple recipes for cooking home-style Thai and Lao dishes James Syhabout's hugely popular Hawker Fare restaurant in San Francisco is the product of his unique family history and diverse career experience. Born into two distinct but related Asian cultures—from his mother's ancestral village in Isan, Thailand's northeast region, and his father's home in Pakse, Laos—he and his family landed in Oakland in 1981 in a community of other refugees from the Vietnam War. Syhabout at first turned away from the food of his heritage to work in Europe and become a classically trained chef. After the success of Commis, his fine dining restaurant and the only Michelin-starred eatery in Oakland, Syhabout realized something was missing—and that something was Hawker Fare, and cooking the food of his childhood. The Hawker Fare cookbook immortalizes these widely beloved dishes, which are inspired by the open-air "hawker" markets of Thailand and Laos as well as the fine-dining sensibilities of James's career beginnings. Each chapter opens with stories from Syhabout's roving career, starting with his mother's work as a line cook in Oakland, and moving into the turning point of his culinary life, including his travels as an adult in his parents' homelands. From building a pantry with sauces and oils, to making staples like sticky rice and padak, to Syhabout's recipe for instant ramen noodles with poached egg, Hawker Fare explores the many dimensions of this singular chef's cooking and ethos on ingredients, family, and eating well. This cookbook offers a new definition of what it means to be making food in America, in the full and vibrant colors of Thailand, Laos, and California.

As seen in Food52, Los Angeles Times, and Bloomberg Two masters of composition—a chef and a perfumer—present a revolutionary new approach to creating delicious food. Michelin two-star chef Daniel Patterson and celebrated natural perfumer Mandy Aftel are experts at orchestrating ingredients. Yet even in a world awash in cooking shows and food blogs, they noticed, home cooks get little guidance in the art of flavor. In this trailblazing guide, they share the secrets to making the most of your ingredients via an indispensable set of tools and principles: • The Four Rules for creating flavor • A Flavor Compass that points the way to transformative combinations • The flavor-heightening effects of cooking methods • "Locking," "burying," and other aspects of cooking alchemy • The Seven Dials that let you fine-tune a dish With more than eighty recipes that demonstrate each concept and put it into practice, The Art of Flavor is food for the imagination that will help cooks at any level to become flavor virtuosos.

"A cookbook and wine guide from the San Francisco restaurant A16 that celebrates the traditions of southern Italy"--Provided by publisher.

An Eater Best Cookbook of Fall 2020 • This groundbreaking new cookbook from chef, bestselling author, and TV star Marcus Samuelsson celebrates contemporary Black cooking in 150 extraordinarily delicious recipes. It is long past time to recognize Black excellence in the culinary world the same way it has been celebrated in the worlds of music, sports, literature, film, and the arts. Black cooks and creators have led American culture forward with indelible contributions of artistry and ingenuity from the start, but Black authorship has been consistently erased from the story of American food. Now, in The Rise, chef, author, and television star Marcus Samuelsson gathers together an unforgettable feast of food, culture, and history to highlight the diverse deliciousness of Black cooking today. Driven by a desire to fight against bias, reclaim Black culinary traditions, and energize a new generation of cooks, Marcus shares his own journey alongside 150 recipes in honor of dozens of top chefs, writers, and activists—with stories exploring their creativity and influence. Black cooking has always been more than "soul food," with flavors tracing to the African continent, to the Caribbean, all over the United States, and beyond. Featuring a mix of everyday food and celebration cooking, this book also includes an introduction to the pantry of the African diaspora, alongside recipes such as: Chilled corn and tomato soup in honor of chef Mashama Bailey Grilled short ribs with a piri-piri marinade and saffron tapioca pudding in homage to authors Michael Twitty and Jessica B. Harris Crab curry with yams and mustard greens for Nyesha Arrington Spiced catfish with pumpkin leche de tigre to celebrate Edouardo Jordan Island jollof rice with a shout-out to Eric Adjepong Steak frites with plantain chips and green vinaigrette in tribute to Eric Gestel Tigernut custard tart with cinnamon poached pears in praise of Toni Tipton-Martin A stunning work of breadth and beauty, The Rise is more than a cookbook. It's the celebration of a movement.

In My Portugal, George Mendes, chef and owner of Michelin-starred Aldea, introduces us to the world of Portuguese cuisine, offering 125 mouthwatering recipes that showcase the wide range of dishes that come from this coastal country. The collection balances Mendes's popular restaurant recipes, such as his signature Duck Rice and Garlic Seared Shrimp, with his takes on classic Portuguese dishes, such as Salt, Cod, Potato, and Egg Casserole; Mozambique Shrimp and Okra with

Piri Piri; Eggs Baked with Peas, Linguiça, and Bacon; Butter Cookies; and more. His stories illustrate the wealth of culinary resources in Portugal—fresh seafood, savory meats, and crisp vegetables. With delicious recipes and stunning photographs of the country, *My Portugal* takes the reader on an unforgettable journey.

“Not since Michael Pollan has such a powerful storyteller emerged to reform American food.” —The Washington Post Today’s optimistic farm-to-table food culture has a dark secret: the local food movement has failed to change how we eat. It has also offered a false promise for the future of food. In his visionary New York Times–bestselling book, chef Dan Barber, recently showcased on Netflix’s *Chef’s Table*, offers a radical new way of thinking about food that will heal the land and taste good, too. Looking to the detrimental cooking of our past, and the misguided dining of our present, Barber points to a future “third plate”: a new form of American eating where good farming and good food intersect. Barber’s *The Third Plate* charts a bright path forward for eaters and chefs alike, daring everyone to imagine a future for our national cuisine that is as sustainable as it is delicious.

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.

“Clever versions of the American classic” from the James Beard Award winner for *The All American Cheese and Wine Book* (Publishers Weekly). Brie and apricot jam on a baguette; spinach and goat cheese on a croissant; blue cheese and fresh figs on crusty Italian bread: this is not your mother’s grilled cheese sandwich. In *Great Grilled Cheese*, cheese expert and award-winning cookbook author Laura Werlin presents fifty scrumptious grilled cheese and panini recipes that range from the traditional to the contemporary. In addition to the more inventive combinations, including grilled cheese for dessert, there’s always room at the table for the classics: grilled American on white, or apple, ham, and cheddar on sourdough. Werlin discusses techniques—nonstick versus cast-iron pan, whether to cover during cooking, how to use the ultrapopular panini machine. Maren Caruso’s tantalizing photographs perfectly convey the appeal of creamy melted cheese pressed between two slices of crisp, buttery bread. For cheese aficionados, parents whose kids insist on grilled cheese at every meal, and the kid in all of us who craves comfort food, *Great Grilled Cheese* will satisfy everyone’s cheese dreams.

The definitive guide to an American classic through the lens of New York Times journalists Frank Bruni and Jennifer Steinhauer’s culinary friendship. Frank Bruni and Jennifer Steinhauer share a passion for meatloaf and have been exchanging recipes via phone, email, text and instant message for decades. *A MEATLOAF IN EVERY OVEN* is their homage to a distinct tradition, with 50 killer recipes, from the best classic takes to riffs by world-famous chefs like Bobby Flay and Mario Batali; from Italian polpettone to Middle Eastern kibbe to curried bobotie; from the authors’ own favorites to those of prominent politicians. Bruni and Steinhauer address all the controversies (Ketchup, or no? Sauté the veggies?) surrounding a dish that has legions of enthusiastic disciples and help you to troubleshoot so you never have to suffer a dry loaf again. This love letter to meatloaf incorporates history, personal anecdotes and even meatloaf sandwiches, all the while making you feel like you’re cooking with two trusted and knowledgeable friends.

There are some books we publish which, from the outset, you know are going to be special. This was true of this exciting book from Philip Howard: a collection of recipes from his restaurant, *The Square*. We knew we wouldn’t be able to do the recipes justice in one volume, so it became two - a

first volume, *Savoury*, followed by *Sweet*. We knew we couldn’t limit it to the conventional two pages per recipe and food photo, so they each became either 4 or 6 pages. We knew we couldn’t illustrate anything less than every one of those recipes, so one of the world’s finest food photographers, Jean Cazals, did just that. And yet these measures are only a small part of why this book is so special. It is special because it represents a collection of recipes from 21 years of one of the country’s finest and most consistently fine restaurants. Special because the chef who has been at the helm of that restaurant for all of those years is recognised as one of the very best of his generation. But most of all, it is special because that chef has that rare ability to translate a genius in the restaurant kitchen into the words of a book. This was evident from the day we received the first written recipe, and, with it, Phil’s fiercely intelligent vision for how the book - and every recipe within it - should be structured. It is also manifest in the dozen or so essays that weave throughout, that show a profound consideration and passion for every aspect of his craft and industry. This is a landmark publication and has become a must-have book for every chef and for every serious foodie. It can’t fail to impress and inspire anyone with a desire for cooking and a thirst for food knowledge. It is nothing less than an incredible achievement and a book of truly unbounded culinary ambition.

A beautifully illustrated and authoritative guide to the art and science of fermented foods, featuring 70+ recipes that progress from simple fermented condiments like vinegars and mustards to more advanced techniques for using wild yeast, fermenting meats, and curing fish. Although fermentation has an ancient history, fermented foods are currently experiencing a renaissance: kombucha, kefir, sauerkraut, and other potent fermentables appeal not only for their health benefits, but also because they are fun, adventurous DIY projects for home cooks of every level. *Mastering Fermentation* is a beautifully illustrated and authoritative guide to the art and science of fermented foods, featuring more than seventy recipes that allow you to progress from simple fermented condiments like vinegars and mustards to more advanced techniques for using wild yeast starters, fermenting meats, and curing fish. Cooking instructor and author Mary Karlin begins with a solid introduction to the wide world of fermentation, explaining essential equipment, ingredients, processes, and techniques. The diverse chapters cover everything from fermented dairy to grains and breads; legumes, nuts, and aromatics; and fermented beverages. Last but not least, the book concludes with more than twenty globally-inspired recipes that incorporate fermented foods into enticing finished dishes like Grilled Lamb Stuffed with Apricot-Date Chutney and Saffron Yogurt Sauce. Offering an accessible, recipe-driven approach, *Mastering Fermentation* will inspire and equip you to facilitate the transformative, fascinating process of fermentation, with delicious results.

In *Something to Food About*, drummer, producer, musical director, culinary entrepreneur, and New York Times bestselling author, Questlove, applies his boundless curiosity to the world of food. In conversations with ten innovative chefs in America, Questlove explores what makes their creativity tick, how they see the world through their cooking and how their cooking teaches them to see the world. The conversations begin with food but they end wherever food takes them. Food is fuel. Food is culture. Food is history. And food is food for thought. Featuring conversations with: Nathan Myhrvold, *Modernist Cuisine Lab*, Seattle; Daniel Humm, *Eleven Madison Park*, and *NoMad*, NYC; Michael Solomonov, *Zahav*, Philadelphia; Ludo Lefebvre, *Trois Mec*, L.A.; Dave Beran, *Next*, Chicago; Donald Link, *Cochon*, New Orleans; Dominique Crenn, *Atelier Crenn*, San Francisco; Daniel Patterson, *Coi* and *Loco!*, San Francisco; Jesse Griffiths, *Dai Due*, Austin; and Ryan Roadhouse, *No-doguro*, Portland

Learn to cook classic Italian recipes like a native with the long-awaited debut cookbook from Rossella Rago, creator of the popular web TV series *Cooking with Nonna!* For Rossella Rago, creator and host of *Cooking with Nonna TV*, Italian cooking was never just about the amazing food or Sunday dinner; it was also about family, community, and tradition. Rossella grew up cooking with her Nonna Romana every Sunday and on holidays, learning the traditional recipes of the Italian region of Puglia, like focaccia, braciola, zucchini alla poverella, and pizza rustica. In her popular web TV series, Rossella invites Italian-American grandmothers (the unsung heroes of the culinary world) to cook with her, learning the classic dishes and flavors of each region of Italy and sharing them with eager fans all over the world. Now you can take a culinary journey through Italy with Rossella and her debut cookbook, *Cooking with Nonna*, featuring over 100 classic Italian recipes, along with advice and stories from 25 beloved Italian grandmothers. With easy-to-follow step-by-step instructions and mouthwatering photos, *Cooking with Nonna* covers appetizers, soups, salads, pasta, meats, breads, cookies, and desserts, and features favorite recipes including: Sicilian Rice Balls Fried Calamari Stuffed Artichokes *Orecchiette* with Broccoli Rabe Veal Stew in a Polenta Bowl

Struffoli Ricotta Cookies *Homemade Pasta* *Handcrafted Spaghetti with Meatballs* *Four-Cheer Lasagna* If you are ready to bring back Sunday dinner and learn how to make Italian food just like nonna, then look no further!

A personal chef monograph, and the first book, from globally-acclaimed chef Ana Roš of *Hiša Franko* in Slovenia Set near the Italian border in Slovenia’s remote Soča valley, in the foothills of mountains and beside a turquoise river full of trout, Ana Roš tells the story of her life. Through essays, recollections, recipes, and photos, she shares the idyllic landscape that inspires her, the abundant seasonal ingredients from local foragers, the tales of fishing and exploring, and the evolution of her inventive and sophisticated food at *Hiša Franko* - where she has elevated Slovenian food and become influential in the global culinary landscape.

Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of *Miette* bakery and *Blue Bottle Coffee* fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all they need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian’s well-known composition, this collection of uniquely delicious recipes for cookies, parfait, gelées, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art’s most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator’s perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), *Modern Art Desserts* will inspire a kitchen gallery of stunning treats.

The definitive guide to perfect pastry from the former *eBulli* apprentice and his destination restaurant in Bali Will Goldfarb showcases a menu of desserts and fine pastry work at *Room4Dessert* in Ubud, Bali, with an approach inspired by local ingredients and stunning surroundings. In this, his first book, with a foreword by Albert Adrià, Goldfarb lifts the curtain on his creativity, revealing the processes that form the basis of his stand-out desserts, exploring taste, texture, and flavor. Home cooks can master basic recipes with the aid of step-by-step photography, then enter his creative world to see how staples can be turned into stunning masterpieces.

"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. "

Tel Aviv is colourful, cosmopolitan and modern; a city full of contrasts, fragrances, stories and flavours. It is a vibrant melting pot of cultures, religions and delicious culinary traditions. Haya Molcho and her four sons take us on a journey to meet Tel Aviv’s local chefs and story-tellers - from the epicures and the urban forager, to the magician and the survivor - capturing the special spirit of the city’s many cuisines and inhabitants. Haya revisits the recipes of her home town, re-creating the flavours of her childhood: knafeh, green shakshuka, sarma, Israeli paella, pickled lemons and much more.

The multi-award-winning debut cookbook by Sat Bains. Winner of Best in the World Cookbook Design at the Gourmand World Cookbook Awards in Paris, and 7 other prestigious international awards. This linen-covered limited edition of *Too Many Chiefs Only One Indian* is packaged in an outer slipcase and mailing box and each copy is individually numbered.

A chef’s tale of love, loss, hopes, dreams, fears, fires & oil. Who among us has the courage to keep chasing our dreams, even when those dreams shatter into a million pieces? In *Chasing Harvest*,

culinary wunderkind Kevin O'Connor charts his remarkable journey from Californian hometown teen prodigy to globe-trotting Chef-at-Large for international olive oil producer Cobram Estate. Anchored around the company's olive harvests in both Northern and Southern Hemispheres, it re-

veals the trials and tribulations that led to this anointment, and the incredible produce, places and passions that continue to stoke the fires of his love for food. Part memoir and journal, part cook-

book--all heart--it is a captivating and visually sumptuous meditation on oil and flame as well as a searingly honest, gloriously unrefined account of a chef's search for meaning, one plate of food at a time.