

The Complete Thomas Keller The French Laundry Cookbook Bouchon The Thomas Keller Library

• More than 500 appearances on national bestseller lists • #1 Wall Street Journal, New York Times, and USA Today • Won 12 book awards • Translated into 35 languages • Voted Top 100 Business Book of All Time on Goodreads People are using this simple, powerful concept to focus on what matters most in their personal and work lives. Companies are helping their employees be more productive with study groups, training, and coaching. Sales teams are boosting sales. Churches are conducting classes and recommending for their members. By focusing their energy on one thing at a time people are living more rewarding lives building their careers, strengthening their finances, losing weight and getting in shape, deepening their faith, and nurturing successful marriages and personal relationships. YOU WANT LESS. You want fewer distractions and less on your plate. The daily barrage of e-mails, texts, tweets, messages, and meetings distract you and stress you out. The simultaneous demands of work and family are taking a toll. And what's the cost? Second-rate work, missed deadlines, smaller paychecks, fewer promotions--and lots of stress. AND YOU WANT MORE. You want more productivity from your work. More income for a better lifestyle. You want more satisfaction from life, and more time for yourself, your family, and your friends. NOW YOU CAN HAVE BOTH — LESS AND MORE. In *The ONE Thing*, you'll learn to * cut through the clutter * achieve better results in less time * build momentum toward your goals * dial down the stress * overcome that overwhelmed feeling * revive your energy * stay on track * master what matters to you. *ONE Thing* delivers extraordinary results in every area of your life--work, personal, family, and spiritual. WHAT'S YOUR ONE THING?

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.

Kids can be the big cheese in the kitchen with this cookbook of kid-friendly, Ratatouille-inspired recipes. The concealed wire binding allows the book to lie flat for ease of use while preparing such fun dishes as Remy's Famous Omelets and Emile's Seviche Sandwiches. This silly cookbook is sure to please...down to the last crumb!

Just as Hugh Acheson brought a chef's mind to the slow cooker in *The Chef and the Slow Cooker*, so he brings a home cook's perspective to sous vide, with 90 recipes that demystify the technology for readers and unlock all of its potential. NAMED ONE

FALL'S BEST COOKBOOKS BY FOOD & WINE Whether he's working with fire and a pan, your grandpa's slow cooker, or a cutting-edge sous vide setup, Hugh Acheson wants to make your cooking life easier, more fun, and more delicious. And while cooking sous vide—a method where food is sealed in plastic bags or glass jars, then cooked in a precise, temperature-controlled water bath—used to be for chefs in high-end restaurants, Hugh is here to help home cooks bring this rather friendly piece of technology into their kitchens. The beauty of sous vide is its ease and consistency—it can cook a steak medium-rare, or a piece of fish to tender, just-doneness every single time . . . and hold it there until you're ready to eat, whether dinner is in ten minutes or eight hours away. But to unlock the method's creative secrets, Hugh shows you how to get the best sear on that steak after it comes out of the bath, demonstrates which dishes play best with extra-long, extra-slow cooking, and opens up the whole world of vegetables to a technology most known for cooking meat and fish. Praise for *Sous Vide* "High-end cooking comes to the home kitchen in this fun, clear approach to a gourmet technique. . . . [Hugh] Acheson writes with such charm that he can make water interesting."—Publishers Weekly

Fäviken

To the Bone

In Search of What Matters

The Complete Keller

20 Leading Chefs Choose 100 Emerging Chefs

Charlie Trotter's

In this meditation on the culinary life that blends elements of memoir and cookbook, Paul Liebrandt shares the story of his own struggle to become a chef and define his personal style. *To the Bone* is Liebrandt's exploration of his culinary roots and creative development. At fifteen, he began his foray into the restaurant world and soon found himself cooking in the finest dining temples of London, Paris, and ultimately, New York. Taking inspiration from the methods and menus of Marco Pierre White, Raymond Blanc, Jean-Georges Vongerichten, and Pierre Gagnaire, Liebrandt dedicated himself to learning his craft for close to a decade. Then, at New York City's Atlas, he announced himself as a worldclass talent, putting his hard-earned technique to the test with a startlingly personal cuisine. He continued to further his reputation at restaurants such as Gilt, Corton, and now the Elm, becoming known for a singular, graphic style that has captured the public's imagination and earned him the respect of his peers. Punctuated throughout with dishes that mark the stages of his personal and professional life, all of them captured in breathtaking color photography, this is Liebrandt's literary tasting menu, a portrait of a chef putting it together and constantly pushing himself to challenge the way he, and we, think about the possibilities of food.

A revolution in cooking Sous vide is the culinary innovation that has everyone in the food world

talking. In this revolutionary new cookbook, Thomas Keller, America's most respected chef, explains why this foolproof technique, which involves cooking at precise temperatures below simmering, yields results that other culinary methods cannot. For the first time, one can achieve short ribs that are meltingly tender even when cooked medium rare. Fish, which has a small window of doneness, is easier to finesse, and shellfish stays succulent no matter how long it's been on the stove. Fruit and vegetables benefit, too, retaining color and flavor while undergoing remarkable transformations in texture. The secret to sous vide is in discovering the precise amount of heat required to achieve the most sublime results. Through years of trial and error, Keller and his chefs de cuisine have blazed the trail to perfection—and they show the way in this collection of never-before-published recipes from his landmark restaurants—The French Laundry in Napa Valley and per se in New York. With an introduction by the eminent food-science writer Harold McGee, and artful photography by Deborah Jones, who photographed Keller's best-selling *The French Laundry Cookbook*, this book will be a must for every culinary professional and anyone who wants to up the ante and experience food at the highest level. "Debut cookbook from Alinea restaurant in Chicago, with recipes organized by season"--Provided by publisher.

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.

The French Laundry Cookbook & Ad Hoc at Home

50 Years of Mentoring Great American Chefs

Under Pressure

The ONE Thing

Better Home Cooking: A Cookbook

Today's Special

#1 New York Times Bestseller Winner, IACP Cookbook Award for Food Photography & Styling (2013) Baked goods that are marvels of ingenuity and simplicity from the famed Bouchon Bakery The tastes of childhood have always been a touchstone for Thomas Keller, and in this dazzling amalgam of American and French baked goods, you'll find recipes for the beloved TKOs and Oh Ohs

(Keller's takes on Oreos and Hostess's Ho Hos) and all the French classics he fell in love with as a young chef apprenticing in Paris: the baguettes, the macarons, the mille-feuilles, the tartes aux fruits. Co-author Sebastien Rouxel, executive pastry chef for the Thomas Keller Restaurant Group, has spent years refining techniques through trial and error, and every page offers a new lesson: a trick that assures uniformity, a subtlety that makes for a professional finish, a flash of brilliance that heightens flavor and enhances texture. The deft twists, perfectly written recipes, and dazzling photographs make perfection inevitable.

Voted The World's Best Restaurant 2019 on The World's 50 Best Restaurants list by a panel of more than 1,000 culinary experts, Mirazur has also been named one of the best French cookbooks ever by Forbes. It is in Menton, where the geographical boundaries between Italy and France waver, where Mirazur rests overlooking the Mediterranean sea. Michelin star chef Mauro Colagreco shares in his first book the gastronomic vision inspired by the stunning surroundings and abundance of locally sourced ingredients.

Throughout these pages, we discover the local producers who supply Mauro with a beautiful array of goods that he then transforms into sublime and delectable works of art. The book offers 65 recipes, along with stunning photography portraying the dishes, the restaurant, and the magical environment comprising the Mediterranean Sea, the Maritime Alps, and the orchards and gardens cultivated by the locals, every reader can transport and immerse themselves in the world of Mirazur. A “frontier cuisine,” where the focus is centered on the provenance of the produce and reflecting the history and tradition of the artisan universe that inhabits the region.

Chef and restaurateur Charlie Trotter shares seventy-two of his favorite recipes; including salmon roulade, scallop ceviche, spicy tuna tartare, rabbit rilette, squab salad, and crispy quinoa pudding. Includes photographs.

Thomas Keller, chef/proprietor of Napa Valley's French Laundry, is passionate about bistro cooking. He believes fervently that the real art of cooking lies in elevating to excellence the simplest ingredients; that bistro cooking embodies at once a culinary ethos of generosity, economy, and simplicity; that the techniques at its foundation are profound, and the recipes at its heart have a powerful ability to nourish and please. So enamored is he of this older, more casual type of cooking that he opened the restaurant Bouchon, right next door to the French Laundry, so he could satisfy a craving for a perfectly made quiche, or a gratinéed onion soup, or a simple but irresistible roasted chicken. Now Bouchon, the cookbook, embodies this cuisine in all its sublime simplicity. But let's begin at the real beginning. For Keller, great cooking is all about the virtue of process and attention to detail. Even in the humblest dish, the extra thought is evident, which is why this food tastes so amazing: The onions for the onion soup are caramelized for five hours; lamb cheeks are used for the navarin; basic but essential refinements every step of the way make for the cleanest flavors, the brightest vegetables, the perfect balance—whether of fat to acid for a vinaigrette, of egg to liquid for a custard, of salt to meat for a duck confit. Because versatility as a cook is achieved through learning foundations, Keller and Bouchon executive chef Jeff Cerciello illuminate all the key points of technique along the way: how a two-inch ring makes for a perfect quiche; how to recognize the right hazelnut brown

for a brown butter sauce; how far to caramelize sugar for different uses. But learning and refinement aside—oh those recipes! Steamed mussels with saffron, bourride, trout grenobloise with its parsley, lemon, and croutons; steak frites, beef bourguignon, chicken in the pot—all exquisitely crafted. And those immortal desserts: the tarte Tatin, the chocolate mousse, the lemon tart, the profiteroles with chocolate sauce. In Bouchon, you get to experience them in impeccably realized form. This is a book to cherish, with its alluring mix of recipes and the author's knowledge, warmth, and wit: "I find this a hopeful time for the pig," says Keller about our yearning for the flavor that has been bred out of pork. So let your imagination transport you back to the burnished warmth of an old-fashioned French bistro, pull up a stool to the zinc bar or slide into a banquette, and treat yourself to truly great preparations that have not just withstood the vagaries of fashion, but have improved with time. Welcome to Bouchon.

A Treasury of Great Recipes

Cooking Sous Vide

Appellation Napa Valley

Culinary Artistry

Le Livre Blanc

Sous Vide

The Complete Keller Artisan Books

James Beard Award Winner IACP Award Winner Thomas Keller, chef/proprietor of Napa Valley's French Laundry, is passionate about bistro cooking. He believes fervently that the real art of cooking lies in elevating to excellence the simplest ingredients; that bistro cooking embodies at once a culinary ethos of generosity, economy, and simplicity; that the techniques at its foundation are profound, and the recipes at its heart have a powerful ability to nourish and please. So enamored is he of this older, more casual type of cooking that he opened the restaurant Bouchon, right next door to the French Laundry, so he could satisfy a craving for a perfectly made quiche, or a gratinéed onion soup, or a simple but irresistible roasted chicken. Now Bouchon, the cookbook, embodies this cuisine in all its sublime simplicity. But let's begin at the real beginning. For Keller, great cooking is all about the virtue of process and attention to detail. Even in the humblest dish, the extra thought is evident, which is why this food tastes so amazing: The onions for the onion soup are caramelized for five hours; lamb cheeks are used for the navarin; basic but essential refinements every step of the way make for the cleanest flavors, the brightest vegetables, the perfect balance—whether of fat to acid for a vinaigrette, of egg to liquid for a custard, of salt to meat for a duck confit. Because versatility as a cook is achieved through learning foundations, Keller and Bouchon executive chef Jeff Cerciello illuminate all the key points of technique along the way: how a two-inch ring makes for a perfect quiche; how to recognize the right hazelnut brown for a brown butter sauce; how far to caramelize sugar for different uses. But learning and refinement aside—oh those recipes! Steamed mussels with saffron, bourride, trout grenobloise with its parsley, lemon, and croutons; steak frites, beef bourguignon, chicken in the pot—all exquisitely crafted. And those immortal desserts: the tarte Tatin, the chocolate

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Features over eight hundred easy-to-follow, step-by-step recipes that include updated versions of classic French dishes, a variety of regional specialties, and family favorites, all adapted for the home cook and contemporary palate.

In her stunningly beautiful debut book Claire Clark takes the reader on a mouth-watering journey through her repertoire of some of the most delectable desserts, cakes and puddings from around the world. From classic homely baking to gorgeous patisserie, voluptuous ice creams and delicate petit fours. Jean Cazal's exquisite photography acts as the perfect showcase for Clark's inimitable recipes.

Rebel Chef

Food Inspired by Nature

Ma Gastronomie. Fernand Point

The Surprisingly Simple Truth Behind Extraordinary Results

A Cookbook for Kids

Mirazur (English)

Much-anticipated book from culinary genius Peter Gilmore, one of the top 50 chefs in the world. Quay's stunning design and photography perfectly echoes Peter's nature-based philosophy and organic presentation.

Named a Best Book of 2020 by Publisher's Weekly Named a Best Cookbook of 2020 by Amazon and Barnes & Noble "Every elegant page projects Keller's high standard of 'perfect culinary execution'. . . . This superb work is as much philosophical treatise as gorgeous cookbook." —Publishers Weekly, STARRED REVIEW Bound by a common philosophy, linked by live video, staffed by a cadre of inventive and skilled chefs, the kitchens of Thomas Keller's celebrated restaurants—The French Laundry in Yountville, California, and per se, in New York City—are in a relationship unique in the world of fine dining. Ideas bounce back and forth in a dance of creativity, knowledge, innovation, and excellence. It's a relationship that's the very embodiment of collaboration, and of the whole being greater than the sum of its parts. And all of it is captured in The French Laundry, Per Se, with meticulously detailed recipes for 70 beloved dishes, including Smoked Sturgeon Rillettes on an Everything Bagel, "The Whole Bird," Tomato Consommé, Celery Root Pastrami, Steak and Potatoes, Peaches 'n' Cream. Just reading these recipes is a master class in the state of the art of cooking today. We learn to use a dehydrator to intensify the flavor and texture of fruits and vegetables. To make the crunchiest coating with a cornstarch-egg white paste and potato flakes. To limit waste in the kitchen by fermenting vegetable trimmings for sauces with an unexpected depth of flavor. And that essential Keller trait, to take a classic and reinvent it: like the French onion soup, with a mushroom essence stock and garnish of braised beef cheeks and Comté mousse, or a classic crème brûlée reimagined as a rich, creamy ice cream with a crispy sugar tuile to mimic the caramelized coating. Throughout, there are 40 recipes for the basics to elevate our home cooking. Some are old standbys, like the best versions of beurre manié and béchamel, others more unusual, including a ramen broth (aka the Super Stock) and a Blue-Ribbon Pickle. And with its notes on technique, stories about farmers and purveyors, and revelatory essays from Thomas Keller—"The Lessons

of a Dishwasher,” “Inspiration Versus Influence,” “Patience and Persistence”—The French Laundry, Per Se will change how young chefs, determined home cooks, and dedicated food lovers understand and approach their cooking.

IACP Award Winner 2019 marks the twenty-fifth 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: squeeze 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.”

" "Magnus is one of the brightest chefs that I have ever met." – René Redzepi, NOMA Fäviken is the first major cookbook by Magnus Nilsson, the 28‐year old chef whose restaurant is located on a 20,000 acre farm and hunting estate in Northern Sweden. It has recently been called "the most daring restaurant in the world" by Bon Appétit. In Fäviken, Nilsson writes about how he only cooks with ingredients that are raised, farmed and hunted in the immediate vicinity of his remote restaurant. The food served at Fäviken – from the dairy to the meat to the vegetables – is harvested, butchered and preserved by hand using the most natural and primitive methods possible, and Nilsson is in factor of simple cooking methods such as roasting over open coals. This approach results in the highly creative food and intense flavors of which, far from seeming traditional, are remarkable. Fäviken features 100 recipes and 150 color photographs, featuring the finished dishes, unique local ingredients and beautiful landscapes of the farm. The book will inspire chefs and food‐lovers to think differently about the ingredients that are available to them. Many of the basic recipes for yogurt, bread, vinegar, pickles and preserve are straightforward enough for anyone to attempt at home, and the advice on the natural preservation methods can be followed by anyone. The book also includes an introduction by food writer Bill Buford. "

100 simple and delicious recipes to fire up your favourites!

The Essential Thomas Keller

Notes from a Young Black Chef

Officially Dead

Ad Hoc at Home

The Complete Robuchon

Certified Master Chef Roland G. Henin has been our nation's top culinary mentor for the past fifty years, training such prestigious chefs as Chef Thomas Keller of French Laundry and Per Se and Certified Master Chef Ron DeSantis. For the first time, his story is being told—from his own perspective and through the lens of some of America's most prominent chefs. Read about how Certified

Master Chef Rich Rosendale was inspired by Henin to turn a decommissioned nuclear bunker into a training kitchen. Discover Thomas Keller's motivation for becoming a chef—a philosophy he learned from Henin. This fascinating memoir includes more than fifty interviews from mentees and colleagues who were shaped in some way by Chef Henin. Full of humorous anecdotes and behind-the-scenes glimpses into the elite culinary world, this is a rare and fascinating look at the life and legacy of a culinary genius. Chef Henin was among the first European chefs to cross the Atlantic and bring classical cuisine to American culture. Pioneering chefs like Roland Henin and Jean-Jacques Rachou were subversive radicals of their Old World. You won't be disappointed by this unique memoir. As Chef Henin says, "If it's worth doing, it's worth doing right."

Le Livre Blanc is a cookbook that reinvents cuisine. Anne-Sophie Pic has taken the long-established culinary traditions of her family and her country, and re-imagined them through a contemporary and exhilarating approach to texture, form and flavor. The book includes 50 recipes that, like those of another culinary inventor, Heston Blumenthal, both inspire and amaze. From foams and emulsions, to working with sous-vide and siphons, the recipes transform the everyday, and the not-so-everyday, into the extraordinary. Throughout the book Pic delivers insights into her creative process, including the interplay of imagination and memory in creating dishes, and the associations between flavours and textures that make her cooking unique.

In a world without political freedom, personal freedom and precious little faith in anything comes a mysterious man in a white porcelain mask who fights political oppressors through terrorism and seemingly absurd acts. It's a gripping tale of the blurred lines between ideological good and evil. The inspiration for the hit 2005 movie starring Natalie Portman and Hugo Weaving, this amazing graphic novel is packaged with a collectable reproduction of the iconic "V" mask.

New York Times bestseller IACP and James Beard Award Winner "Spectacular is the word for Keller's latest . . . don't miss it." —People "A book of approachable dishes made really, really well." —The New York Times Thomas Keller shares family-style recipes that you can make any or every day. In the book every home cook has been waiting for, the revered Thomas Keller turns his imagination to the American comfort foods closest to his heart—flaky biscuits, chicken pot pies, New England clam bakes, and cherry pies so delicious and redolent of childhood that they give Proust's madeleines a run for their money. Keller, whose restaurants The French Laundry in Yountville, California, and Per Se in New York have revolutionized American haute cuisine, is equally adept at turning out simpler fare. In Ad Hoc at Home—a cookbook inspired by the menu of his casual restaurant Ad Hoc in Yountville—he showcases more than 200 recipes for family-style meals. This is Keller at his most playful, serving up such truck-stop classics as Potato Hash with Bacon and Melted Onions and grilled-cheese sandwiches, and heartier fare including beef Stroganoff and roasted spring leg of lamb. In fun, full-color photographs, the great chef gives step-by-step lessons in kitchen basics— here is Keller teaching how to perfectly shape a basic hamburger, truss a chicken, or dress a salad. Best of all, where Keller's previous best-selling cookbooks were for the ambitious advanced cook, Ad Hoc at Home is filled with quicker and easier recipes that will be embraced by both kitchen novices and more experienced cooks who want the ultimate recipes for American comfort-food classics.

A Memoir

Quay

The French Laundry Cookbook

Building and Protecting an American Treasure

100 Perfect Desserts

The inspiring and deeply personal memoir from highly acclaimed chef Dominique Crenn By the time Dominique Crenn decided to become a chef, at the age of twenty-one, she knew it was a near impossible dream in France where almost all restaurant kitchens were run by men. So, she left her home and everything she knew to move to San Francisco, where she would train under the legendary Jeremiah Tower. Almost thirty years later, Crenn was awarded three Michelin Stars in 2018 for her influential restaurant Atelier Crenn, and became the first female chef in the United States to receive this honor – no small feat for someone who hadn't gone to culinary school or been formally trained. In Rebel Chef, Crenn tells of her untraditional coming-of-age as a chef, beginning with her childhood in Versailles where she was emboldened by her parents to be curious and independent. But there is another reason Crenn has always felt free to pursue her own unconventional course. Adopted as a toddler, she didn't resemble her parents or even look traditionally French. Growing up she often felt like an outsider, and was haunted by a past she knew nothing about. But after years of working to fill this blank space, Crenn has embraced the power her history gives her to be whoever she wants to be. Here is a disarmingly honest and revealing look at one woman's evolution from a daring young chef to a respected activist. Reflecting on the years she spent working in the male-centric world of professional kitchens, Crenn tracks her career from struggling cook to running one of the world's most acclaimed restaurants, while at the same time speaking out on restaurant culture, sexism, immigration, and climate change. At once a tale of personal discovery and a tribute to unrelenting determination, Rebel Chef is the story of one woman making a place for herself in the kitchen, and in the world.

"Kwame Onwuachi's story shines a light on food and culture not just in American restaurants or African American communities but around the world." --Questlove By the time he was twenty-seven years old, Kwame Onwuachi (winner of the 2019 James Beard Foundation Award for Rising Star Chef of the Year) had opened--and closed--one of the most talked about restaurants in America. He had launched his own catering company with twenty thousand dollars that he made from selling candy on the subway, yet he'd been told he would never make it on television because his cooking wasn't "Southern" enough. In this inspiring memoir about the intersection of race, fame, and food, he shares the remarkable story of his culinary coming-of-age. Growing up in the Bronx, as a boy Onwuachi was sent to rural Nigeria by his mother to "learn respect." However, the hard-won knowledge gained in Africa was not enough to keep him from the

temptation and easy money of the streets when he returned home. But through food, he broke out of a dangerous downward spiral, embarking on a new beginning at the bottom of the culinary food chain as a chef on board a Deepwater Horizon cleanup ship, before going on to train in the kitchens of some of the most acclaimed restaurants in the country and appearing as a contestant on Top Chef. Onwuachi's love of food and cooking remained a constant throughout, even when he found the road to success riddled with potholes. As a young chef, he was forced to grapple with just how unwelcoming the world of fine dining can be for people of color, and his first restaurant, the culmination of years of planning, shuttered just months after opening. A powerful, heartfelt, and shockingly honest story of chasing your dreams--even when they don't turn out as you expected--Notes from a Young Black Chef is one man's pursuit of his passions, despite the odds. "This is an astonishing and open-hearted story from one of the next generation's stars of the culinary world. I am so excited to see what the future holds for Chef Kwame--he is a phoenix, rising into better and better things and showing us all what it means to be humble, hungry, and daring." --Jos Andr s

Get to know 100 of the most exciting rising-star chefs from around the world - as selected by 20 culinary masters The international dining scene is a vast, ever-shifting landscape, and Today's Special is perfectly positioned to help readers navigate it. Twenty of the globe's leading chef-curators -- 10 men and 10 women -- have each selected five emerging chefs from around the world, showcasing a variety of styles of food, restaurants, and personalities. Each of the 100 selected chefs is profiled, with recipes, photographs, and menus, plus original commissioned essays that shed light on what makes a standout star in today's culinary realm. Today's Special is packed with more than 300 recipes and 500 images celebrating finished dishes, chef portraits, restaurant interiors, and more. The broad geographical reach of chefs and cuisines includes: Jeremy Chan of Nigeria-inspired Ikoyi London; Toyomitsu Nakayama of Toyo, Tokyo, Japan; Afro-fusion chef Dieuviel Malonga; Manoella Buffara of Brazil; New York-based British chefs Clare de Boer and Jess Shadbo *** The perfect guide for professional chefs in training and aspiring amateurs, this fully illustrated, comprehensive step-by-step manual covers all aspects of preparing, cooking and serving delicious, high-end food. An authoritative, unique reference book, it covers 250 core techniques in extensive, ultra-clear step-by-step photographs. These techniques are then put into practice in 70 classic and contemporary recipes, designed by chefs. With over 1,800 photographs in total, this astonishing reference work is the essential culinary bible for any serious cook, professional or amateur. The Institut Paul Bocuse is a world-renowned centre of culinary excellence, based in France. Founded by 'Chef of the Century' Paul Bocuse, the school has provided the very best cookery and hospitality education for twenty-five years.

The French Laundry, Per Se

Indulge

Benu

What's Cooking?

The Thomas Keller Bouchon Collection V for Vendetta Book and Mask Set

Thanks to a far-sighted band of creative pioneers, and thanks to a very special community intelligence and spirit, the Napa Valley has transformed itself from a sleepy, inward-looking farm and ranching enclave into one of the most prestigious and exciting wine-growing regions in the world. In *Appellation Napa Valley*, the renowned wine lawyer and industry authority Richard Mendelson takes us inside the legal and commercial struggles that did so much to make the Napa Valley into what it is today. Along the way, he brings us incisive portraits of the men and women who joined hands in common cause and common spirit, igniting a revolution in American wine and food in the process. Enlivened by exquisite maps and drawings from vineyards and cellars, plus a foreword by the celebrated French Laundry chef Thomas Keller, *Appellation Napa Valley* is a unique keepsake book to be savored and cherished for many years to come.

An indispensable new cookbook from James Beard Award-winning food writer Michael Ruhlman *From Scratch* looks at 10 favorite meals, including roast chicken, the perfect omelet, and paella—and then, through 175 recipes, explores myriad alternate pathways that the kitchen invites. A delicious lasagna can be ready in about an hour, or you could turn it into a project: try making and adding some homemade sausage. Explore the limits of from-scratch cooking: make your own pasta, grow your own tomatoes, and make your own homemade mozzarella and ricotta. Ruhlman tells you how. There are easy and more complex versions for most dishes, vegetarian options, side dishes, sub-dishes, and strategies for leftovers. Ruhlman reflects on the ways that cooking from scratch brings people together, how it can calm the nerves and focus the mind, and how it nourishes us, body and soul. Brings together the author's two acclaimed, award-winning cooking tomes--*The French Laundry Cookbook* and *Ad Hoc at Home*--into a single slipcased boxed set.

Since its first publication in France in 1969, Fernand Point's *'Ma Gastronomie'* has taken its place among the true classics of French gastronomy. It is as celebrated for Point's wise, witty and provocative views on food as for his remarkable, inventive recipes, carefully compiled from his handwritten notes.

Williams-Sonoma Tools & Techniques

The definitive step-by-step guide to culinary excellence

Institut Paul Bocuse Gastronomique

Roland G. Henin

Eleven Madison Park

10 Meals, 175 Recipes, and Dozens of Techniques You Will Use Over and Over

Eleven Madison Park is one of New York City's most popular fine-dining establishments, and one of only a handful to receive four stars from the New York Times. Under the leadership of Executive Chef Daniel Humm and General Manager Will Guidara since 2006, the

restaurant has soared to new heights and has become one of the premier dining destinations in the world. "Eleven Madison Park : the cookbook" is a sumptuous tribute to the unforgettable experience of dining in the restaurant, where the latest culinary techniques are married with classical French cuisine. The book features more than 125 sophisticated recipes, arranged by season, adapted for the home cook, and accompanied by stunning full-color photographs by Francesco Tonelli.

An essential resource for any cook, this book offers a comprehensive evaluation of both classic and contemporary equipment for the home kitchen and also explains more than 300 important cooking techniques that will help you execute tricky culinary tasks. The book discusses basic and specialty tools for cooking and baking, cutlery, cookware, electric appliances and useful accessories. Along with a foreword by noted chef Thomas Keller, the book includes over 1,500 color photographs, 50 basic recipes plus variations, and a wealth of how-to tips. H A Williams-Sonoma exclusive.

Fatigue has long been recognized as a mechanism that can provoke catastrophic material failure in structural applications and researchers are now turning to the development of prediction tools in order to reduce the cost of determining design criteria for any new material. Fatigue of Fiber-reinforced Composites explains these highly scientific subjects in a simple yet thorough way. Fatigue behavior of fiber-reinforced composite materials and structural components is described through the presentation of numerous experimental results. Many examples help the reader to visualize the failure modes of laminated composite materials and structural adhesively bonded joints. Theoretical models, based on these experimental data, are demonstrated and their capacity for fatigue life modeling and prediction is thoroughly assessed. Fatigue of Fiber-reinforced Composites gives the reader the opportunity to learn about methods for modeling the fatigue behavior of fiber-reinforced composites, about statistical analysis of experimental data, and about theories for life prediction under loading patterns that produce multiaxial fatigue stress states. The authors combine these theories to establish a complete design process that is able to predict fatigue life of fiber-reinforced composites under multiaxial, variable amplitude stress states. A classic design

methodology is presented for demonstration and theoretical predictions are compared to experimental data from typical material systems used in the wind turbine rotor blade industry. Fatigue of Fiber-reinforced Composites also presents novel computational methods for modeling fatigue behavior of composite materials, such as artificial neural networks and genetic programming, as a promising alternative to the conventional methods. It is an ideal source of information for researchers and graduate students in mechanical engineering, civil engineering and materials science.

THE FANTASTIC NEW SUNDAY TIMES BESTSELLER. Big flavours. Good ingredients. Uncomplicated food. That's what Si King and Dave Myers, AKA the Hairy Bikers, are known and loved for. Now the kings of comfort, and nation's favourite cooking duo, bring you everyday cooking at its best. For this book, Si and Dave have conducted a survey to ask you, their fans, what you all love to eat at home. You answered in your thousands, sharing so many great ideas for go-to dinners, puddings and bakes. Inspired by these, the Bikers have created 100 new tripled-tested recipes for easy and delicious ways to elevate these everyday family favourites into taste sensations. From hearty roasts to mouth-watering curries, speedy stir-fries to easy-to-cook pastas and pies, and irresistible puds and bakes, EVERYDAY WINNERS is packed full of ideas to make every meal memorable. Enjoy mega-satisfying recipes include Chicken Kiev Pasta Bake, Tex Mex Beef Chilli, Sausage Risotto and Lamb Kofta Vindaloo, or tempting puds like Pineapple & Rum Sticky Toffee Pudding and Cherry & Dark Chocolate Cheesecake. With each dish bursting with the Hairy Bikers' trademark big flavours, these are just some of the many tasty delights in this cracking new cookbook. It's time to mix things up in the kitchen, so get stuck in and add a little Bikers' magic to your cooking - whatever day it is!

The Hairy Bikers' Everyday Winners

Bouchon Bakery

Fatigue of Fiber-reinforced Composites

The Cookbook

Bouchon

From Scratch

"In Culinary Artistry...Dornenburg and Page provide food and flavor pairings as a kind of steppingstone for the recipe-dependent cook...Their hope is that once you know the scales, you will be able to compose a symphony." --Molly O'Neil in The New York Times Magazine. For anyone who believes in the potential for artistry in the realm of food, Culinary Artistry is a must-read. This is the first book to examine the creative process of culinary composition as it explores the intersection of food, imagination, and taste. Through interviews with more than 30 of America's leading chefs including Rick Bayless, Daniel Boulud, Gray Kunz, Jean-Louis Palladin, Jeremiah Tower, and Alice Waters the authors reveal what defines "culinary artists," how and where they find their inspiration, and how they translate that vision to the plate. Through recipes and reminiscences, chefs discuss how they select and pair ingredients, and how flavors are combined into dishes, dishes into menus, and menus into bodies of work that eventually comprise their cuisines.

Offers recipes from the author's two restaurants, The French Laundry and Bouchon.

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