

Relae A Book Of Ideas

From one of the world's top dining destinations, New York's three-Michelin-starred restaurant Eleven Madison Park, comes an updated single-volume collection of more than 80 recipes, stories, food photographs, and watercolor paintings from celebrated chef Daniel Humm. JAMES BEARD AWARD FINALIST - NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE ATLANTIC Originally published as a two-volume, signed edition and limited to only 11,000 print copies, this revised edition of Eleven Madison Park: The Next Chapter refashions the deluxe slipcase best edition into high-quality, single volume. Of the 80 recipes and stories, more than 30 of the recipes are brand new and reflect the dishes being served at the restaurant now. Along with 30 brand-new food photos, there are also nearly 15 new watercolors and stories discussing the restaurant's recent renovation, among other topics. This collection reflects on the time during which Eleven Madison Park garnered scores of accolades, including four stars from the New York Times, three Michelin stars, seven James Beard Foundation awards, and the number one spot on the World's 50 Best Restaurants list. In this fresh package, Chef Daniel Humm describes his unparalleled culinary journey and inspiration.

This is the eBook the print book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. This comprehensive text is designed for courses in baking and the pastry arts, yet still accessible to the aspiring home baker. Help readers understand the how and why of successful baking. On Baking, Third Edition, Update enhances the fundamentals approach that has prepared thousands of students for successful careers in the baking and pastry arts. It teaches both the how and why, starting with general procedures, highlighting core principles and skills, and then presenting applications and garnishes. Professionalism, breads, desserts and pastries, advanced pastry work—including chocolate work—are each covered in detail. To help students truly master baking, the book also incorporates scientific, cultural, and historical aspects of the culinary arts. More than 230 new full-color photographs, 40 new recipes, and information on key trends like healthy baking, wedding cakes, and plating techniques help prepare readers to use the latest methods and recipes. Also available with MyCulinaryLab This title is also available with MyCulinaryLab—an online homework, tutorial, and assessment program designed to work with this text to engage students and improve results. With its vast collection of recipes tested in the kitchens of top culinary schools and an extensive ingredient database, Pearson Kitchen Manager allows Chefs to maximize the value of their recipe content. New Culinary Math Problem-Sets for baking are designed to help students with varying levels of math knowledge master the basic math skills they need to be successful in the kitchen, and apply them within the context of baking. NOTE: You are purchasing a standalone product; MyCulinaryLab does not come packaged with this content. If you would like to purchase both the physical text and MyCulinaryLab search for ISBN-10: 0134115252/ISBN-13: 9780134115252. That package includes ISBN-10: 0133886751/ISBN-13: 9780133886757 and ISBN-10: 0134109406/ISBN-13: 9780134109404. MyCulinaryLab should only be purchased when required by an instructor.

From the 'soft modernism' of Scandinavian furniture to the sleek, clean lines of the lighting created by the Castiglioni brothers in Italy, Judith Miller's Mid-Century Modern reveals the glory of one of the most exciting periods of design history: the late 1940s to the 1970s. The book explores the most desirable interiors, furniture, ceramics, glass, metalware and textiles of this hugely popular period. It features all the iconic designs and designers of the era, with price codes to help value and appraise your mid-century collection. The careers and influence of ground-breaking designers, including Alvar Aalto, Charles and Ray Eames, Robin and Lucienne Day, Arne Jacobsen and many others, are described in stand-alone feature pages. Key pieces (including a number of previously unpublished examples) are placed in an historical context with coverage of innovations in design, production methods and materials.

""The frontman of hip-hop stars The Roots and bandleader for Jimmy Fallon's The Tonight Show draws on conversations with 10 cutting-edge chefs, including Ludo Lefebvre, Dominique Crenn and Nathan Myhrvold, to offer inspirational insights into their creative culinary processes."--NovelList.

Silo
Bread Is Gold
Artisanal Recipes from One of Stockholm's Most Celebrated Restaurants
Under One Roof
Two Experts on Death and Dying Teach Us About the Mysteries of Life and Living
SPQR

Eating with the Chefs
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 So 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.

Over 133 modern American recipes from the critically acclaimed New York City bistro that you can make in your own kitchen. One flight up, in a bustling neighborhood bistro overlooking the chaos of one of downtown New York 's busiest streets, Ignacio Mattos serves food so uncannily delicious it consistently earns him accolades like " Chef of the Year, " and his restaurant Estela a spot among the World ' ' s 50 Best. Estela shows you how to think like Ignacio Mattos, who as an immigrant sees ingredients with fresh eyes. Here is how to look at something as ordinary as a button mushroom and make it extraordinary (shaved thin over ricotta dumplings), or as familiar as burrata and transform it (with a pool of juiced herby greens and charred bread). How to compose a plate in layers, so that the deeper you dig, the more that is revealed, while each forkful carries an electric marriage of flavors and textures. Estela presents over 133 recipes, including classics that will never leave the menu, like Lamb Ribs with Chermoula and Honey, Mussels Escabeche on Toast, and the hide-and-seek joy of Endive Salad with Walnuts and Bacon. Small plates meant for sharing with friends and family, like Cherry Tomatoes with Figs and Onion. Incredible pan-seared steaks. And basics for the pantry that will elevate whatever you feel like making. Named one of the Best Cookbooks of Fall 2018 by The New York Times Book Review, Epicurious, Grub Street, The Kitchn, and more!

A cookbook and wine guide celebrating the regional traditions and exciting innovations of modern Italian cooking, from San Francisco's SPQR restaurant. The Roman Empire was famous for its network of roads. By following the path of these thoroughfares, Shelley Lindgren, wine director and co-owner of the acclaimed San Francisco restaurants A16 and SPQR, and executive chef of SPQR, Matthew Accarrino, explore Central and Northern Italy ' ' s local cuisines and artisanal wines. Throughout each of the eight featured regions, Accarrino offers not only a modern version of Italian cooking, but also his own take on these constantly evolving regional specialties. Recipes like Fried Rabbit Livers with Pickled Vegetables and Spicy Mayonnaise and Fontina and Mushroom Tortelli with Black Truffle Fonduta are elevated and thoughtfully, reflecting Accarrino ' ' s extensive knowledge of traditional Italian food, but also his focus on precision and technique. In addition to recipes, Accarrino elucidates basic kitchen skills like small animal butchery and pasta making, as well as newer techniques like sous vide—all of which are prodigiously illustrated with step-by-step photos. Shelley Lindgren ' ' s uniquely informed essays on the wines and winemakers of each region reveal the most interesting Italian wines, highlighting overlooked and little-known grapes and producers—and explaining how each reflects the region ' ' s unique history, cultural influences, climate, and terrain. Lindgren, one of the foremost authorities on Italian wine, shares her deep and unparalleled knowledge of Italian wine and winemakers through producer profiles, wine recommendations, and personal observations, making this a necessary addition to any wine-lover ' ' s library. Brimming with both discovery and tradition, SPQR delivers the best of modern Italian food rooted in the regions, flavors, and history of Italy.

The highly anticipated cookbook from Jeremy Fox, the California chef who is redefining vegetable-based cuisine with global appeal Known for his game-changing approach to cooking with vegetables, Jeremy Fox first made his name at the Michelin-starred restaurant Ubuntu in Napa Valley. Today he is one of America's most talked-about chefs, celebrated for the ingredient-focused cuisine he serves at the Los Angeles restaurant, Rustic Canyon Wine Bar and Seasonal Kitchen. In his first book, Fox presents his food philosophy in the form of 160 approachable recipes for the home cook. On Vegetables elevate vegetarian cooking, using creative methods and ingredient combinations to highlight the textures, flavors, and varieties of seasonal produce and including basic recipes for thearder.

[A Cookbook]
Takashi's Noodles
Grilling the Argentine Way
Uchi
Aska
Vegan London

Modern Recipes for the Home Kitchen

- Innovative and inspiring fresh fruit and vegetable recipes by master vegetable chef, Frank Fol - An original taste experience for every season - Deliciously simple dishes, served on beautiful ceramics created by Wild Moon - Ise De Vis and Frank Fol combine artisanal passion with innovative vegetable preparations Wild Cooking presents innovative and inspiring fruit and vegetable recipes for wonderful, seasonal meals, served on handmade artisanal ceramics. Throughout his career, Frank Fol, the former chef/owner of a Michelin starred restaurant in Belgium, has been passionate about vegetables. In this new cookbook, he teams up with Ise De Vis of Wild Moon Ceramics to create delicious recipes for cooking vegetables imaginatively, yet simply. Their culinary television program, "Z-Mastercooks" on Kanaal Z (a Belgian television channel), is currently one of the most-watched programs on the platform.

A gorgeous, impeccably designed cookbook from one of Denmark's star chefs, in which he reveals the theory and philosophy behind the food of his award-winning restaurant Relae. Chef Christian F. Puglisi's deeply imaginative, plant-centric cooking has earned him a Michelin star, rave reviews from international food media, and the respect of top chefs from around the world. Relae is Puglisi's debut: like his restaurant, the book is unconventional, beautifully designed, and thought-provoking. Rather than being recipe-driven, the book is centered on "idea essays," in which Puglisi shares the inspirations and practical methods behind the dishes at Relae. Photographs with illustrated vellum overlays provide readers with a visual guide to the food, and narrative descriptions of ingredients, cooking techniques, and rationales behind each dish offer an unprecedented glimpse into a star chef's creative process.

*RelaeA Book of Ideas
Chefs Björn Frantzén and Daniel Lindeberg ditch the kitchen secrets that have made their restaurant (Frantzén/Lindeberg) renowned as the Best Swedish Restaurant of 2012, earning two Michelin stars and delighted reviews from Swedes and tourists alike. From the raw, season-conscious ingredients to artistic plating, these one-of-a-kind dishes are the product of the uncompromising, detail-oriented chefs. Infuse some top-notch Swedish fun into your kitchen! Frantzén and Lindeberg take readers on their journey to culinary stardom, and their passion shines through in this beautiful book. They weave their story and culinary theory together with the dishes themselves, including descriptions, recipes, and stunning photographs that capture their colorful and thoughtful design. Many dishes were created specifically for this cookbook, to be implemented in Frantzén/Lindeberg's ever-changing menu following publication. Prepare to be amazed by this compilation of meat, poultry, fish, and vegetarian entrees; breads, cheesebutters, and sides; salads and amuse-bouches; and desserts. This smorgasbord includes:
• Swedish crayfish and late autumn flowers
• Pork with caramelized sesame and apples and carrots and mild curry
• Poached and grilled guinea fowl with fried rhubarb and sage
• Rust duck glazed with white miso
• White and green asparagus with cilantro, lime, and lemongrass
• Sweet, salty, and sour macarons
• Salted caramel ice cream with chocolate and toasted canola oil
With a foreword from novelist Mons Kallentöft and easy-to-navigate indexes of recipes and ingredients, World-Class Swedish Cooking is a must-have for every ambitious cook or restaurateur.*

Relae

Metamorphosis of Taste

Seven Fires

Bowl Stories

40th Anniversary Edition

The Politics of the Pantry

The Cookbook

A trailblazing chef reinvents the art of cooking over fire. Gloriously inspired recipes push the boundaries of live-fired cuisine in this primal yet sophisticated cookbook introducing the incendiary dishes of South America's biggest culinary star. Chef Francis Mallmann—born in Patagonia and trained in France's top restaurants—abandoned the fussy fine dining scene for the more elemental experience of cooking with fire. But his fans followed, including the world's top food journalists and celebrities, such as Francis Ford Coppola, Madonna, and Ralph Lauren, traveling to Argentina and Uruguay to experience the dashing chef's astonishing—and delicious—wood-fired feats. The seven fires of the title refer to a series of grilling techniques that have been singularly adapted for the home cook. So you can cook Signature Mallmann dishes—like Whole Boneless Ribeye with Chimichurri; Salt-Crusted Striped Bass; Whole Roasted Andean Pumpkin with Mint and Goat Cheese Salad; and desserts such as Dulce de Leche Pancakes—indoors or out in any season. Evocative photographs showcase both the recipes and the exquisite beauty of Mallmann's home turf in Patagonia, Buenos Aires, and rural Uruguay. Seven Fires is a must for any grillner ready to explore food's next frontier.

Bowl Stories: Authors Ben & Viola chose this name for their cookbook because eating food out of bowls is not just a trend, but rather an expression of their love for food itself. Eating meals out of a bowl or even a pot is what they both would define as the ultimate pleasure. A bowl can be cradled in one hand, making it easy to enjoy a meal at work, on the couch, or standing up. Eating out of a bowl is practical and sensual at the same time. All the ingredients and components are close together, making it easy to unite them in a single spoonful. Ben and Viola serve traditional dishes with a special touch: Discover recipes such as Asian Carbonara, Chilled Pea Soup & Nectarine Yakitori Skewers, and Hay Panna Cotta.

A collection of 75 recipes from James Beard Award-winning chef Takashi Yagihashi for both traditional and inventive hot and cold Japanese noodle dishes. Combining traditional Japanese influences, French technique, and more than 20 years of cooking in the Midwest, James Beard Award-winning chef Takashi Yagihashi introduces American home cooks to essential Japanese comfort food with his simple yet sophisticated recipes. Emphasizing quick-to-the-table shortcuts, the use of fresh and dried packaged noodles, and kid-friendly dishes, Takashi explains noodle nuances and explores each style's distinct regional identity. An expert guide, Takashi recalls his youth in Japan and takes cooks on a discovery tour of the rich bounty of Japanese noodles, so readily accessible today.

Takashi's exuberance for noodles ranging from Aje-Men to Zaru is sure to inspire home cooks to dive into bowl after soothing, refreshing bowl. "A wonderfully talented chef." --Chef Eric Ripert "Noodle fans with a stocked pantry will find plenty to slurp about." --Publishers Weekly

For chef Tyson Cole, sushi has always been more than just food; it's an expression of his love and respect for Japanese culture. Having now devoted more than a decade of his life to the skill, art, and discipline of being a sushi chef, Cole's sole purpose is simple: to create the perfect bite. Cole delivers that perfect bite every day at Uchi, his Austin restaurant. Since 2003, Uchi has received national acclaim for stretching beyond the borders of traditional Japanese sushi. "Ingredients and Flavors from all over the world are easily accessible now," Cole says. "The cuisine I create is playfully multicultural, mixing the Japanese tradition with tastes that inspire me." Uchi's prominence in the evolution of Japanese cuisine has garnered the restaurant four James Beard Award nominations, as well as a spot for Cole on Food and Wine magazine's list of "Best New Chefs." With their first cookbook, the team at Uchi invites sushi lovers and novices alike to explore their gastronomic boundaries with some of the restaurant's most celebrated recipes: a crisp melon gazpacho adorned with luscious morsels of poached lobster, for instance, or the polenta custard, corn sorbet, and corn milk dessert—a blissful homage to summer corn. Uchi: The Cookbook also presents the story of Tyson Cole, from dishwasher to restaurant owner; an account of the current state of American sushi; and a primer on the ins and outs of this sophisticated, yet artful cuisine.

The Moosewood Cookbook

Stories, Food, and Social Change

Exploring Creativity with Innovative Chefs

Works and Ideas in Danish Modern Architecture

Plant to Plate

Miller's Mid-Century Modern

Restaurant De Kas Amsterdam

Presents a collection of canning techniques, preserving recipes, and seasonal menus.

In the centre of Amsterdam lies a unique oasis: Restaurant De Kas. The most famous vegetable restaurant in The Netherlands is one of the world's first farm-to-table restaurants and welcomes guests from all over the world. Since 2017 chefs Jos Timmer and Wim de Beer have been serving beautiful produce grown in their Amsterdam greenhouse and their gardens in De Beemster. Take a look behind the scenes of Restaurant De Kas and get inspired by over 80 recipes putting vegetables in the spotlight. Fresh, beautiful, delicate recipes from the wonderful team at De Kas. Jos and Wim's cooking and De Kas are a joy – this is a beautiful book.' Jamie Oliver

"The debut cookbook from the head chef at the three-Michelin-starred Restaurant at Meadowood, featuring nearly 100 recipes and spotlighting the artisans, gardeners, and growers, as well as the hidden landscapes of Napa Valley, that have influenced and inspired Kostow's unparalleled cuisine. A philosophy major with no formal culinary training, Christopher Kostow is not your typical Napa Valley chef. While there are many popular restaurants in Napa and cookbooks about its chefs, restaurants, and cooking styles, there is no chef who is more deeply rooted in and affected by the place in which he works. Beyond the Vineyard will follow Kostow's evolution from a line cook in a seaside town to a three-Michelin-starred chef at Meadowood, a Napa Valley mainstay that the Wall Street Journal recently labeled a "world class culinary splurge" and "temple of modern American cuisine." Through artfully constructed recipes and stories—of discovering a bounty of wild ingredients in the woods near his St. Helena home, or spending afternoons firing pottery with local ceramists—Kostow introduces readers to a new Napa, one that's rich in local flavor and a strong sense of community"--

The Moosewood Cookbook has inspired generations to cook simple, healthy, and seasonal food. A classic listed as one of the top ten best-selling cookbooks of all time by the New York Times, this 40th anniversary edition of Mollie Katzen's seminal book will be a treasured addition to the cookbook libraries of fans young and old. In 1974, Mollie Katzen hand-wrote, illustrated, and locally published a spiral-bound notebook of recipes for vegetarian dishes inspired by those she and fellow cooks served at their small restaurant co-op in Ithaca, NY. Several iterations and millions of copies later, the Moosewood Cookbook has become one of the most influential and beloved cookbooks of all time—inducted into the James Beard Award Cookbook Hall of Fame, and coined a Cookbook Classic by the International Association of Culinary Professionals. Mollie's Moosewood Cookbook has inspired generations to fall in love with plant-based home cooking, and, on the fortieth anniversary of that initial booklet, continues to be a seminal, timely, and wholly personal work. With a new introduction by Mollie, this commemorative edition will be a cornerstone for any cookbook collection that long-time fans and those just discovering Moosewood will treasure.

Tokyo New Wave

Surprising Seasonal Dishes with Fresh Vegetables and Fruits

Somethingtofoodabout

A Textbook of Baking and Pastry Fundamentals

Kay Fisker

The Objects that Influence How and What We Eat

Dabbobs

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

"A seriously eye opening, inspiring and thought-provoking book!" - Nathan Outlaw "This is not a cook book but a true source of knowledge and inspiration." - Zero Waste Europe "I've always said that it's in a chef's DNA to utilize what would otherwise be thrown away. We are hardwired to take the uncoveted and make it delicious. But Doug McMaster is on another level entirely—he is doing some of the most thorough and thoughtful work on food waste today. This book gives you more than a glimpse into his mind. It provides a much needed roadmap for a future of limited resources and growing demands." - Dan Barber, Chef/Co-owner of Blue Hill and Blue Hill at Stone Barns "Silo, in East London, is Britain's first zero-waste restaurant, and this fascinating book sets out the vision and the methods behind what it does. Judges described it as "an unprecedented, inspiring, stand-alone book", taking readers on "a fascinating journey to achieve zero waste." It's trailblazing, exciting, relentless and uncompromising" and made all the more valuable because "the author is also not afraid to include his failures too." In the end, said the jurors, "the book leaves you in no question about his revolutionary approach to cooking as his thoughts are conveyed with true conviction and diplomacy." - Food Book Award 2020 finalist, The Guild of Food Writers Silo maps out an extraordinary new plan from radical young chef Douglas McMaster, founder of SH.O the first zero food-waste restaurant—a food system for the future. He's a man on a mission—dedicated to weaning us on our entrenched and over-processed food habits, encouraging us to go for the purest, most natural and efficient way to cook and eat, committed to de-industrializing our food system so that we eat fresh, waste less and make the most of what nature gives us. "Closed-loop systems," "radical suppliers," "off-grid ingredients," "waste-free prep" and "clean farming" are just some of the words you will find in this polemic on the future of food as we know it. These are just some of the raw ingredients deftly chopped and mixed into an irresistible and intoxicating fusion. Part inspiration, part practical kitchen know-how, part philosophy—just add anarchic firebrand and a dash of pure hope for a beautifully crafted book destined to be a refreshingly radical addition to your kitchen library.

Written in a series of interconnected essays—with recipes—Rele provides a rare glimpse into the mind of a top chef, and the opportunity to learn the language of one of the world's most pioneering and acclaimed restaurateurs, Chef Christian F. Puglisi opened restaurant Relae in 2010 on a rough, run-down stretch of one of Copenhagen's most crime-ridden streets. His goal was simple: to serve impeccable, intelligent, sustainable, and plant-centric food of the highest quality—in a setting that was devoid of the pretention and frills of conventional high-end restaurant dining. Relae was an immediate hit, and Puglisi's "to the bone" ethos—which emphasized innovative, substantive cooking over crisp white tablecloths or legions of wine-pouring, napkin-folding waiters—became a rallying cry for chefs around the world. Today the Jagersborggade—where Relae and its more casual sister restaurant, Manfreds, are located—is one of Copenhagen's most vibrant and exciting streets. And Puglisi continues to excite and surprise diners with his genre-defying, wildly inventive cooking. Relae is Puglisi's much-anticipated debut: like his restaurants, the book is honest, unconventional, and challenges our expectations of what a cookbook should be. Rather than focusing on recipes, the core of the book is a series of interconnected "idea essays," which reveal the ingredients, practical techniques, and philosophies that inform Puglisi's cooking. Each essay is connected to one (or many) of the dishes he serves, and readers are invited to flip through the book in whatever sequence inspires them—from idea to dish and back to idea again. The result is a deeply personal, utterly unique reading experience.

Gray Kunz has teamed up with food writer Peter Kaminsky to put together a cookbook that looks precisely at what it taste. He has identified 14 basic tastes in the chef's palate and offer recipes showing how to use these fundamental building blocks.

Modern Italian Food and Wine [A Cookbook]

Essential Techniques of Authentic Chinese Cooking: A Cookbook

31 Chefs Defining Japan's Next Generation, with Recipes [A Cookbook]

A Book of Ideas

Sun and Rain

The Elements of Taste

Dirt Candy: A Cookbook

From chef-owner of the popular all-vegetable New York City restaurant, Dirt Candy, a cookbook of nearly 100 vegetable recipes for home cooks everywhere. Amanda Cohen does not play by the rules. Her vegetable recipes are sophisticated and daring, beloved by omnivore, vegetarian, and vegan diners alike. Dirt Candy: A Cookbook shares the secrets to making her flavorful dishes—from indulgent Stone-Grout Grits with Pickled Shiitakes and Tempura Poached Egg, to hearty Smoked Cauliflower and Waffles with Horseradish Cream Sauce, to playfully addictive Popcorn Pudding with Caramel Popcorn. It also details Amanda's crazy story of building a restaurant from the ground up to its success, becoming one of the most popular restaurants in New York City—all illustrated as a brilliant graphic novel. Both a great read and a source of kitchen inspiration, Dirt Candy: A Cookbook is a must-have for any home cook looking to push the boundaries of vegetable cooking.

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

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.

A USA Today Bestseller! From the New York Times bestselling author of The Love Hypothesis comes a new steamy, STEM-inis novel... A scientist should never cohabitate with her annoyingly hot nemesis—it leads to combustion. Mara, Sadie, and Hannah are friends first, scientists always. Though their fields of study might take them to different corners of the world, they can all agree on this universal truth: when it comes to love and science, opposites attract and rivals make you burn... As an environmental engineer, Mara knows all about the delicate nature of ecosystems. They require balance. And leaving the thermostat alone and not stealing someone else's food. And other rules Liam, her detestable big-oil lawyer of a roommate, knows nothing about. Okay, sure, technically she's the interloper. Liam was already entrenched in his aunt's house like some glowering grumpy giant when Mara moved in, with his big muscles and kissable mouth just sitting there on the couch tempting respectable scientists to the dark side...but Helena was her mentor and Mara's not about to move out and give up her inheritance without a fight. The problem is, living with someone means getting to know them. And the more Mara finds out about Liam, the harder it is to loathe him...and the easier it is to love him. To read Sadie and Hannah's stories look for the novellas Stuck with You and Below Zero, coming soon from Berkley! World-Class Swedish Cooking

Ana Roš

Living with Mid-Century Modern Design

Atelier Crenn

An Edible Reflection [A Cookbook]

A guide to the capital's best cafes, restaurants and food stores

On Baking (Update)

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

Key Fisker (1893-1965) is considered one of the most influential Danish architects of the twentieth century, and yet there has existed until now no in-depth English-language study of his works and writing. Published as part of the Bloomsbury Studies in Modern Architecture series, which brings to light the work of significant yet overlooked modernist architects, this book examines Fisker's key projects – from his early railway stations and innovative housing projects to the Danish Academy in Rome – and analyses his work as a historian and writer. Fisker's own architectural typologies, and this book shows how his architectural poetics can be understood as an amalgamation of an ideal order with the contingent conditions of landscapes and urban sites. Hybridization is not only a valuable notion for understanding Fisker, the book argues, it can also be applied to an understanding of modernist architecture as a whole, with its various expressions, agendas and tensions both regionally and internationally.

"What's for dinner?" has always been a complicated question. The locavore movement has politicized food and challenged us to rethink the answer in new and radical ways. These days, questions about where our food comes from have moved beyond 100-mile-dieters into the mainstream. Celebrity chefs Jamie Oliver and Alice Waters, alternative food gurus such as Michael Pollan, and numerous other popular and academic commentators have all talked about the importance of understanding the sources and transformation of food on a human scale. In The Politics of Dinner? it is important to ask: who is telling it? Who is the audience? What assumptions are being made? Mikulak examines competing narratives of food, pleasure, sustainability, and value that have emerged from the growing sustainable food movement as well as food's past and present relationship to environmentalism in order to understand the potential and the limits of food politics. He also considers whether or not sustainable food practices can address questions about health, environmental sustainability, and local economic development, and autobiography. The Politics of the Pantry provides anyone interested in the future of food and the emergence of a green economy with a better understanding of how what we eat is transforming the world.

A 60-recipe book from an internationally acclaimed chef/brewer duo dedicated to elevating and pairing beer with high-end dining. The debut book by Danish gypsy brewer Jeppe Jarnit-Bjergs of the bar Tørst, and Canadian chef Daniel Burns of the Michelin-starred restaurant Lukus—both in a shared space in Greenpoint, Brooklyn where they elevate beer to the level of wine in fine dining. With a dialogue running throughout the book, Food & Beer examines the vision and philosophy of this duo at the forefront of a new gastronomic movement. With a stunning, and Luke, which is more sleek and refined. Foreword by internationally renowned chef René Redzepi, co-owner of Noma, Copenhagen, the #3 restaurant in the world.

Flavor-Forward Food from the Upstart New York City Vegetarian Restaurant

Life Lessons

Too Many Chiefs Only One Indian

Eleven Madison Park: The Next Chapter, Revised and Unlimited Edition

The Zero Waste Blueprint

Phoenix Claws and Jade Trees

Relae

The debut cookbook from the first female American chef to earn two Michelin stars, Atelier Crenn is the debut cookbook of Dominique Crenn, the first female chef in America to be awarded two Michelin stars—and arguably the greatest female chef in the country. This gorgeous book traces Crenn's rise from her childhood in France to her unprecedented success with her own restaurant, Atelier Crenn, in San Francisco. Crenn's food is centered around organic, sustainable ingredients with an unusual, inventive, and always stunning presentation. To put it simply, Crenn's dishes are works of art. Her recipes reflect her poetic nature, with evocative names like "A Walk in the Forest," "Birth," and "The Sea." Even the dishes that sound familiar, like Fish and Chips, or Broccoli and Beef Tartare, challenge the expected with their surprising components and her signature creative plating. Her first cookbook is a captivating treat for anyone who loves food. "Atelier Crenn perfectly captures the creativity, talent, and taste of Dominique Crenn." —Daniel Boulud

" The awardâhyphen;winning food photographer and founder of the cult favorite Foo magazine invites you to pull up a chair and join the intimate family meals at one of the world's finest restaurants, including Blue Hill at Stone Barns, Chez Panisse, Robert's, wdâhyphen;50, Attica, Mugartiz, Maison Pic, Noma, Osteria Francescana, St. John, and The French Laundry. Eating with the Chefs features 200 photographs by Persâhyphen;Anders Jorgensen and more than 50 home cooking recipes from restaurants handpicked for their unique staff members. The book includes appetizers and main dishes, as well as desserts. Learn to make Apple Compote with Apple Streusel Topping from The French Laundry, Brownies from Noma, the wdâhyphen;50 Big Mac, Emmer Wheat Focaccia from Stone Barns, and Summer Vegetable Soup with Pesto from Chez Panisse. More familyâhyphen;style than in fine dining, these dishes utilize simple ingredients and can be easily adapted for two people, a small group, or a larger party. The book is filled with Jorgensen's evocative photos that showcase

not only the food, but candid, behind-the-scenes moments, making this as much a visual treat as it is a practical cookbook. "

Original recipes from London's hottest restaurant

Tools For Food explores the history of 250 of our most-loved and intriguing kitchen items and how they've changed the way we live. From 12th century Mongolian fire pots, to 17th century Chinese scissors, from beloved Tupperware food containers to the iconic Alessi lemon squeezer, this culinary journey covers well-loved items, as well as lesser known objects. From primitive tools to high-end objects conceived by brands such as Le Creuset, Joseph Joseph, IKEA, Tala, Rosti, Pyrex, Oxo Good Grips, Droog, Staub and many more, the reader will be taken on a journey around the globe, exploring how and what we cook has changed over the centuries, showing similarities and diversity across times and cultures. From basic necessities to design objects, each image is accompanied by a text detailing its origin, as well as interesting facts about its relationship between culture and cooking.

Wild Cooking

Estela

The Preservation Kitchen

Manresa

Tools for Food

On Vegetables

Create nuanced, complex, authentic Chinese flavors at home by learning the cuisine's fundamental techniques with more than 150 recipes. Phoenix Claws and Jade Trees offers a unique introduction to Chinese home cooking, demystifying it by focusing on its basic cooking methods. In outlining the differences among various techniques—such as pan-frying, oil steeping, and yin-yang frying—and instructing which one is best for particular ingredients and end results, culinary expert Kian Lam Kho provides a practical, intuitive window into this unique cuisine. Once you learn how to dry stir-fry chicken, you can then confidently apply the technique to tofu, shrimp, and any number of ingredients. Accompanied by more than 200 photographs, including helpful step-by-step images, the 158 recipes range from simple, such as Spicy Lotus Root Salad or Red Cooked Pork, to slightly more involved, including authentic General Tso's Chicken or Pork Shank Soup with Winter Bamboo. But the true brilliance behind this innovative book lies in the way it teaches the soul of Chinese cooking, enabling home cooks to master this diverse, alluring cuisine and then to re-create any tempting dish you encounter or imagine.

From bangers 'n' mash to banh mi, London has one of the most eclectic vegan food scenes in the world, and it's growing by the day. Discover creative twists on classic dishes, fusion cuisine and tempting desserts through Vegan London – with eighty of London's best vegan and vegan-friendly establishments at your fingertips, you'll find food and drink for every budget and for any occasion. Whether you're vegan or vegan-curious, local or visiting, use this guidebook to plan your way from afternoon tea in Knightsbridge to falafel in Shoreditch, and enjoy London the ethical way without missing out on great food.

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 guide to living life in the moment uses lessons learned from the dying to help the living find the most enjoyment and happiness.

Food & Beer

The Craft of Making and Cooking with Pickles, Preserves, and Aigre-Doux

The Materials Book

A New Napa Cuisine