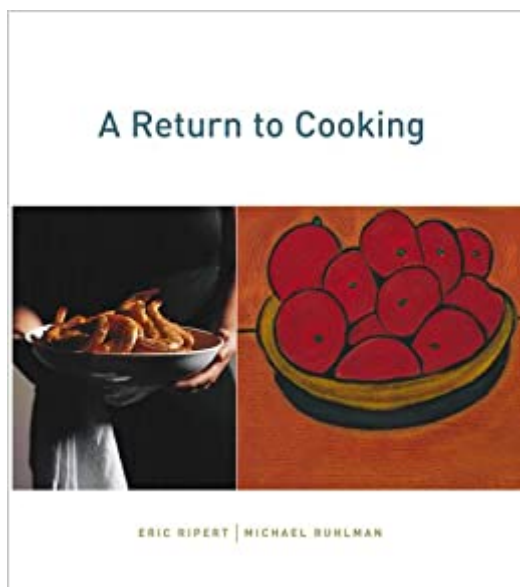


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A Return To Cooking



Synopsis

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

Book Information

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Customer Reviews

Eric Ripert, chef and part owner of New York's Le Bernardin, discovered that as his chef star rose he drifted far, far away from cooking. *A Return to Cooking* is his response to this sorry predicament, the result of a self-imposed challenge: to gather together disparate souls—a painter (Valentino Cortazar), a writer (Michael Ruhlman, author of *The Making of a Chef* and *The Soul of a Chef*), photographers (Shimon and Tammar Rothstein), and a personal assistant (Andrea Glick, who would write and test the spontaneously created recipes)—and simply cook. The settings (and fresh food ingredients) are spectacular. Sag Harbor in summer. Puerto Rico in winter. California's Napa Valley

in spring. Vermont in fall. Rent a house, shop for food, and make the meals happen. For anyone who has ever wanted to understand how a great cook looks at ingredients and settles on a plan, *A Return to Cooking* is it. In Puerto Rico the reader is treated to Caramelized Pineapple Crepes with Crème Fraîche; Shrimp with Fresh Coconut Milk, Calabaza, and Avocado; and Seared Tuna with Escabeche of Pear Tomatoes. What Ripert does with food, the Rothsteins do with photos, Cortazar does with paints, and Ruhlman does with words. The stimulating recipes rise out of a young lifetime of experience. This is a big, lush book (330 pages, 150 recipes, nearly 400 color photos and illustrations) dense with information, technique, and flavor. For anyone who has wandered far from the kitchen and the pleasures inherent in cooking, *A Return to Cooking* will bring you right back home. --Schuyler Ingle

What happens when chef Ripert exchanges the rarefied atmosphere of New York City's Le Bernardin for the sometimes melodramatic company of artistes- photographers Shimon and Tammar Rothstein, Valentino Cortazar, a Colombian painter who doesn't rise until noon and writer Ruhlman (*Soul of a Chef*) -to experiment in four locales and get back to his roots as a cook? Readers get a peek at the spontaneous inspiration behind such imaginative recipes as Halibut with Grapes and Red Wine-Port Sauce, along with tips for preparation, and colorful paintings and elegant photographs. Ripert cooks in four locales-Sag Harbor, N.Y., Puerto Rico, Napa Valley, and Cavendish, Vt.-though recipes do not always correspond to local produce (a lobster dish in Vermont, eels and frogs legs in Napa, and truffles in Puerto Rico). In Puerto Rico, Ripert's love for everything Latin shines in such recipes as Shrimp with Fresh Coconut Milk, Calabaza. In Napa, emphasizing mushrooms, Ripert makes Portobello and Eggplant Tart and Double-Cut Veal Chops with Morels and Herb Butter, and on Long Island he prepares Snapper with Caramelized and Braised Shallots and Shallot Jus. Ripert offers invaluable insights into sauces-practically everything has a sauce or a pesto. Interspersed throughout are sections on, for example, how to make Lemon Confit and how to humanely kill a lobster. The narrative can become precious: Ripert says "I touch an onion, and something happens inside me." Overall, however, this is a practical and rare look into what happens when a chef comes out of the industrial-sized kitchen and into the fire of his reativity. Copyright 2002 Reed Business Information, Inc.

While some of the recipes in this book would be fine as "everyday" food, most of them are not. Most home cooks aren't going to have ingredients like truffles or osetra caviar on hand, nor would they be able to afford them. They also probably wouldn't have the time or patience to make homemade

lemon confit or pique (the Puerto Rican spicy liquid seasoning). As a big fan of Eric Ripert, I may be a little biased. I'm completely enamored of his clean style of cooking. Most of his dishes make their impact with subtle flavors, with an emphasis on seasonal ingredients. In this book he still uses a harmonious blend of local, seasonal ingredients, but he creates recipes with big, bold flavors that really come together to deliver a dramatic flavor impact. The boldness of these dishes is not your standard Eric Ripert fare. This book is all about him finding his passion for cooking real food again. If you've owned any of Chef Ripert's other books, you will notice the differences between this one and the others. The others were all based on dishes served at his NYC restaurant, Le Bernardin. This book is a very interesting tour around various locations, with Chef Ripert making up dishes on the fly for his friends out of mostly local, seasonal ingredients. It's a big departure from his other books, but in a good way. Yes, most of the recipes aren't practical for home cooking. But there are some that could definitely be duplicated at home. Not all of them use high-end, expensive ingredients or difficult techniques. After all, this book was written while Chef Ripert was on vacation with friends. The photos in the book are striking. I don't particularly like the artwork that is featured prominently throughout the book, but that just because it doesn't happen to appeal to my taste. I know some people love the paintings. Personally, I much prefer the photographs of the dishes! The photos of the ingredients used are nice, too. As much as I love this book, I just can't bring myself to deduct any points from the star total because of the paintings which feature so prominently. I would have preferred the book without them, but they certainly don't take much, if anything away from this phenomenal book. The book is also extremely interesting to just read and enjoy. The stories and anecdotes about Chef Ripert, his trip, his friends, and the food and ingredients are absolutely delightful to read. I wouldn't advise buying this book if you want to get recipes for everyday dinners, because it's not likely to fulfil that role for you. But if you're a professional chef or a foodie, you will probably adore this book as much as I do. If you're a fan of Chef Ripert, you will almost surely want to grab this book!

Amazing result of a lifetime famous chef desiring to "cook." So he and some friends decide to get inspiration by visiting four places in four seasons. Rest is here ... all-star cookbook! Magnificent is this result... from spectacular accompanying photos and wordsmithing of one my fav foodwriters (Ruhlman). Large format.. large taste.. large creativity, e.g. Smoked Salmon Croque-Monsieur; Flash-Marinated Fluke with Lemon Confit; Mango, Passion Fruit, and Tarragon Salad; Chicken Pot-au-Feu with Ginger Cilantro Vermicelli; Portabello and Eggplant Tart; Salmon, Crab and Scallop Chowder; Grilled Magrets with Arugula and Cranberry. Here is not only food to reserve for finest of

occasions to labor of love offering; but inspiration to follow conceptually or tangent off of to own creative menu generation. Both will occupy this reviewer for years to come from this exceptional volume.

This book is less about recipes, more about the passion for cooking and beautiful ingredients. Ideal for people who read cookbooks for entertainment, like I like to do at bedtime

I love this chef and I was looking for some fish recipes I got a lot of information from him Thanks

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

IT IS A GREAT COOKBOOK FOR A ACCOMPLISHED CHEF. THE FOOD AND EVERYTHING YOU NEED IS NOT IN A NORMAL KITCHEN. YOU NEED A PROFESSIONAL KITCHEN WITH ALL KIND OF VENDORS . GREAT PICTURES

Great

The photos and art are amazing- but Eric Ripert's approach to cooking is amazingly wonderful. Plan to cook from it this week. Will add more later.

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