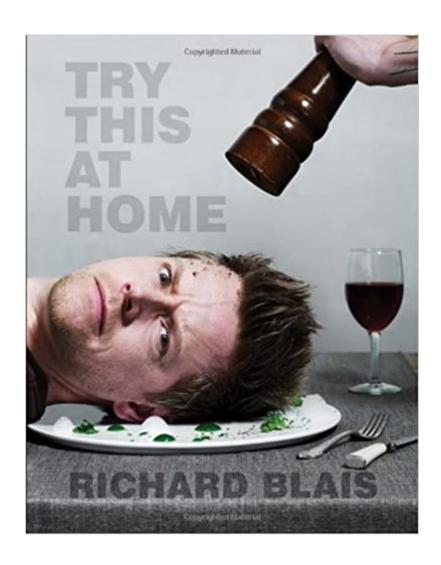


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Try This At Home: Recipes From My Head To Your Plate





Synopsis

From Bravoââ ¬â,¢s Top Chef All-Stars winner Richard Blais comes his very cool debut cookbook for home cooks looking to up their game with more excitement in the kitchen. This is accessible and fun, and includes the signature recipes, flavor combinations, and cooking techniques that have made him such a popular chef. A new way to make a dish is always on Richard Blaisââ ¬â,¢s mind. He has a wildly creative approachââ ¬â *whether itââ ¬â,¢s adding coffee to his butter, which he serves with pancakes; incorporating the flavors of pastrami into mustard; making cannelloni out of squid; microwaving apple sauce for his pork chops; or cooking lamb shanks in root beer. In his debut cookbook, with equal degrees of enthusiasm and humor, he shares 125 delicious recipes that are full of surprise and flavor. Plus there are 25 variations to add more adventure to your cookingââ ¬â *such as making cheese foam for your burger or mashed sous vide peas to serve alongside your entrÃf©e. Dive into an exploration of your kitchen for both creativity and enjoyment. Now try this at home!

Book Information

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Customer Reviews

Southern cooking isn \tilde{A} ¢ \hat{a} ¬ \hat{a} ,¢t what it used to be. Although the cuisine of the American South has become fashionable all across the nation, its evolution in the past several decades has taken it a good distance from its roots. At his Spence restaurant in Atlanta, celebrity chef Blais combines tradition with postmodern technique for spectacular results, and now he offers his recipes for home kitchens. The first hint that the cookbook \tilde{A} ¢ \hat{a} ¬ \hat{a} ,¢s title imperative may prove no small challenge

comes right up front in Blaisââ ¬â,¢ equipment inventory, a list calling for a siphon, a sous-vide cooker, and a smoking gun. Since few home kitchens have access to such tools, Blaisââ ¬â,¢ fans may need to consider the bookââ ¬â,¢s more accessible recipes, such as quail potpie, pasta with sausage and broccoli rabe, and lamb shanks braised in root beer. The spiky-coiffed chef also shares his formula for his remarkable hair gel: duck fat and liquid nitrogen. --Mark Knoblauch

ââ ¬Å"The most innovative chef on Top Chef, Richard Blais brings us creative, thought-provoking recipes for the home cook. Let him make you look like a rock star. â⠬• â⠬⠕GRANT ACHATZà ââ ¬Å"Luckily for the rest of us, Richard didnââ ¬â,,¢t heed his mom, nor does he plan to cease playing with his food any time soon. A A And now, in Try This at Home, he has managed to clearly and clearly break down his process so that you can have a good time trying out some of his methods in your own kitchen. A A This is a cookbook from a serious chef who knows how to make fun of himself and lighten up the whole process. A A Cooking need not be an overly complicated, overwrought process with eighteen ingredients and fourteen pans. A A Though you can try using a good iSi siphon and a smoking gun (not that kind of smoking gun). A A And occasionally some nitrous oxide. A A Oh, and good ingredients, of course. A A Plus a spirit of fun.à You have the cookbook. à Now, as your mother would say, â⠬œgo play!â⠬•â⠬⠕from the foreword by TOM COLICCHIOââ ¬Å"Of all the contestants on Top Chef, Richard Blais was easily the most fascinating to watch. His food pays solid respect to the past while looking fearlessly to the future. Try This at Home takes Richard $\tilde{A}\phi \hat{a} - \hat{a}_{,,\phi} \phi \hat{c}$ years of thinking, experimenting, trying and failing, and trying and succeeding, and brings it all home in thrilling and decidedly useful ways. This is the fast, accessible route to looking like a genius at your next dinner.â⠬• â⠬⠕ANTHONY BOURDAINââ ¬Å"I've known Richard for a long time now and his cooking has always been a huge inspiration. Try This at Home totally captures his creativity, his talent, and his awesome sense of humor. â⠬• ââ ¬â•SEAN BROCKâ⠬œIââ ¬â,,¢ve been rooting for Richard Blais since his first season on Top Chef and always wondered, Howââ ¬â,,¢d he do that? Now I finally have the answers . . . and I will definitely try these recipes at home!â⠬• â⠬⠕ZOOEY DESCHANELââ ¬Å"Richard has created a book that I wish I had writtenâ⠬⠕a book that will inspire not only professionals to look at food technique and flavor in a different way, but that any casual cook can work out of each and every day. For a guy who \tilde{A} ¢ \hat{a} $\neg \hat{a}$,¢s not even Jewish to teach me about better brisket was a welcome miracle, and the potato chip omelet shouldn¢â ¬â,¢t be dismissed as gimmickry. We make it every week now in our house! Richard¢â ¬â,,¢s genuine passion as a chef, innovator, and artist comes shining

through, but his influence as a father and husband makes this book truly special. Try This at Home is a must for anyone who enjoys cooking. \tilde{A} ¢ \hat{a} $\neg \hat{A}$ • \tilde{A} ¢ \hat{a} $\neg \hat{a}$ •ANDREW ZIMMERN

Excellent book, with overall good recipes and, in other way you might think, not with only liquid nitrogen. It has a great number of dishes, many ones different not only itself but with a whole new way of thinking how to prep food. If you wanna try something different every now and then, like myself, then I can only say: Try This At Home!Also, congrats for the seller and the shipping company, got the book in 6 days on a international shipping from US to Brazil, deserves all my appreciation.

While I was already a fan of Chef Blais, I found a ton on inspiration in this book. While I may not be busting out the liquid nitrogen any time soon, just reading over the recipes and trying out a few that were on the simpler end of the spectrum has definitely led to my trying this at home!

I have tried a few recipes so far and they have all been great. His use of innovative flavor combinations has really expanded the flavor profile of our meals. I especially love the pickled strawberry recipe.

Blais has done it again! Also, I liked the personal sprinklings of suggestions throughout the book. I would recommend getting this cookbook for anyone who wants to progress from cooking 'homestyle food'.

We have tried several of the recipes on the family and all have been good and great fun. I would recommend this book to anyone who enjoys food.

Blais is without question the most talented, creative chef to have competed on Top Chef. His book is full of surprising recipes and great ideas on how to turn simple, fresh ingredients into incredible meals. Not a beginner's cookbook - this is not "A Man, A Can, A Plan" - but if you have any kind of ambition in the kitchen, there are plenty of starting points that won't break your culinary spirit if you don't get them quite right the first time. Great photos to accompany the complicated recipes.

I loved watching Richard Blais on Top Chef, his ideas and the way he cooks are exciting and fun. I love reading this book, as a professional Chef I have great respect for his talent and skill. So happy I

ordered this book.

A great book for a professional chef, the "2.0" versions are a great way to step up a dish and get ideas to step up other dishes in your arsenal. Good for home cooks as well, I enjoyed reading through the book.

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