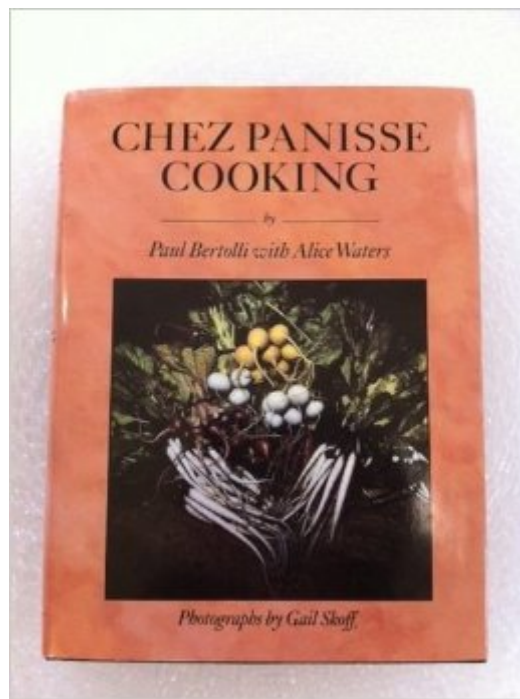


The book was found

Chez Panisse Cooking



Synopsis

Chez Panisse Cooking

Book Information

Hardcover

Publisher: Random House; Reprint. edition (2006)

ISBN-10: 030729076X

ISBN-13: 978-0307290762

Product Dimensions: 9.2 x 7.6 x 1.2 inches

Shipping Weight: 2 pounds

Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (13 customer reviews)

Best Sellers Rank: #708,279 in Books (See Top 100 in Books) #262 in [Books > Cookbooks,](#)

[Food & Wine > Cooking by Ingredient > Fruits](#)

Customer Reviews

'Chez Panisse Cooking' by Paul Bertolli, with Alice Waters, is a reminder of the kinds of things we miss in the downpour of fast cooking and low carb cooking books with which we have been showered in the last few years. Like most celebrity cookbooks, this can be seen as a very chatty book, with lots of headnotes and essays on various subjects such as wild mushrooms and risotto techniques. So, if all you want is a simple statement of recipes, you may be much happier with a Rachael Ray book or '1000 Italian Recipes' by Michele Scicolone, although even Scicolone's very heavily recipe oriented book has its share of commentary and notes on regional origins. Paul Bertolli is Alice Waters' second major chef at Chez Panisse, after Jeremiah Tower went off to create Stars and claim ownership of the invention of 'California Cuisine'. While Tower (and Waters) are both heavily influenced by leading English writer on French cuisine, Richard Olney, Bertolli's center is clearly in Italy, with several homages to Provence and other French influences. One important foodie note is that Bertolli cites the Pellegrino Artusi's 100 year old 'L'Arte di mangiar bene' ('Art of Eating Well'). I think this is notable because I have taken a quick look at a recent translation of this work and was not very impressed with the material. It may have been a very good book 100 years ago, but I did not immediately see how it stood up to the great wealth of Italian cuisine books we have today in English. But what do I know. I obviously must go back and reconsider my opinion. What Bertolli attends to better than practically every other cookbook author I can think of (except for the very high-end restaurant chefs such as Thomas Keller and Rick Tramonto) is taste and the nature of his ingredients.

[Download to continue reading...](#)

Chez Panisse Cooking Menus for Chez Panisse Chez Panisse CafÃ© Cookbook Chez Panisse Menu Cookbook Chez Panisse Vegetables Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Du Cote de Chez Swann Part 2: UN Amour De Swann (10 CD) (French Edition) Du Cote de Chez Swann Part 1: Combray (5 Audio CD MP3) (French Edition) Over a Fire: Cooking with a Stick & Cooking Hobo Style - Campfire Cooking The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking) Tamalitos: Un poema para cocinar/A Cooking Poem (Bilingual Cooking Poems) Blank Cookbook Recipes & Notes: Recipe Journal, Recipe Book, Cooking Gifts (Floral) (Cooking Gifts Series) Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking Smoothies for Diabetics: 85+ Recipes of Blender Recipes: Diabetic & Sugar-Free Cooking, Heart Healthy Cooking, Detox Cleanse Diet, Smoothies for ... loss-detox smoothie recipes) (Volume 54) Easy Campfire Cooking: 200+ Family Fun Recipes for Cooking Over Coals and In the Flames with a Dutch Oven, Foil Packets, and More! Dutch Oven Cooking: 30 Mouthwatering Dutch Oven, One Pot Recipes for Quick and Easy Campfire Meals (Dutch Oven & Camp Cooking) Instant Pot Complete How To Guide (For Beginners): Cooking Time Guide With Lots Of Interesting Recipes For Easy Pressure Cooking Secrets of Fat-free Greek Cooking: Over 100 Low-fat and Fat-free Traditional and Contemporary Recipes (Secrets of Fat-free Cooking) The Cooking of Spain and Portugal, plus accompanying Recipes: The Cooking of Spain and Portugal (Time-Life Foods of the World) Whole Cooking and Nutrition: An Everyday Superfoods Approach to Planning, Cooking, and Eating with Diabetes

[Dmca](#)