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Chez Panisse Cooking

By Alice Waters

Random House. Paperback. Condition: New. 448 pages. Dimensions: 8.9in. x 7.1in. x 1.4in. Extraordinary, poetic, and inspired are only a few words that have been used to describe the food at Chez Panisse. Since the first meal served there in 1971, Alice Waters's Berkeley, California, restaurant has revolutionized American cooking, earning its place among the truly great restaurants of the world. Renowned for the brilliant innovations of its ever-changing menu, Chez Panisse has also come to represent a culinary philosophy inspired by nature -- dedicated to the common interest of environment and consumer in the use of gloriously fresh organic ingredients. In *Chez Panisse Cooking*, chef Paul Bertolli -- one of the most talented chefs ever to work with Alice Waters -- presents the Chez Panisse kitchen's explorations and reexaminations of earlier triumphs. Expanding upon -- and sometimes simplifying -- the concepts that have made Chez Panisse legendary, Bertolli provides reflections, recipes, and menus that lead the cook to a critical and intuitive understanding of food itself, of its purest organic sources and most sublime uses. Perhaps best described by Richard Olney, Paul Bertolli's cuisine is what health food should be and never is: a celebration of purity. The food is...



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