

Craft of Cooking: Notes and Recipes from a Restaurant Kitchen

Tom Colicchio



Click here if your download doesn"t start automatically

Craft of Cooking: Notes and Recipes from a Restaurant Kitchen

Tom Colicchio

Craft of Cooking: Notes and Recipes from a Restaurant Kitchen Tom Colicchio

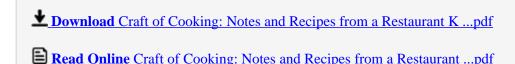
From Tom Colicchio, chef/co-owner of New York's acclaimed Gramercy Tavern, comes a book that profiles the food and philosophy of Craft, his unique restaurant in the heart of New York's Flatiron district, and winner of the 2002 James Beard Award for Best New Restaurant in America. From its food to its architecture and menu design, Craft has been celebrated for its courageous movement away from culinary theatrics and over-the-top presentations, back to the simple magic of great food.

Realizing that his own culinary style had grown increasingly unembellished, and gambling that New York diners were experiencing that same kind of culinary fatigue (brought on by too much "fancy food"), Colicchio set out to prove that the finest food didn't have to be the most complicated. From its opening in March 2001, Craft offered diners simple, soulful dishes centered around single ingredients that went on to shake up many people's ideas of what "restaurant food" should be like.

Craft of Cooking leads you through Colicchio's thought process in choosing raw materials—like what to look for in fresh fish, or how to choose the perfect mushroom—to show that good food is available to anyone with access to a good supermarket, farm stand, or gourmet grocery. The book also features "Day-in-the-Life-of-Craft" portraits, which offer a fascinating, behind-the-scenes glimpse at areas of the restaurant beyond the dining room. These segments allow the reader to peer into the fast-paced prep kitchen, to witness the high drama of reservations, and to get a taste of the humor and empathy necessary to serve New York's colorful visitors and foodies.

And then there are the recipes. **Craft of Cooking** presents 140 recipes that range from the simplest dish of spring peas to roasted fish; from lush but effortless braises to complex brining and curing of meat for homemade charcuterie, included to give the reader a "fly-on-the-wall" experience of visiting the Craft kitchen for themselves. Dishes are divided–like the Craft menu itself–into categories of meat, fish, vegetables, potatoes, grains, desserts, and pantry, and then further delineated by technique–roasting, braising, sautéing, etc.—with abundant suggestions and technical tips. Using Tom's straightforward and friendly voice, Craft of Cooking offers recipes suited to any purpose—from a quick family meal to a festive dinner party for twelve.

As he did in his James Beard award-winning book, Think Like a Chef, Colicchio uses **Craft of Cooking** to teach, tell his story, and offer inspiration to cooks of any skill level. With more than 100 full-color and black-and-white photographs, **Craft of Cooking** is destined to become a staple of home cooks everywhere—the one "restaurant cookbook" they can't live without.



Download and Read Free Online Craft of Cooking: Notes and Recipes from a Restaurant Kitchen Tom Colicchio

From reader reviews:

Rolanda Parker:

Have you spare time for the day? What do you do when you have a lot more or little spare time? Yes, you can choose the suitable activity regarding spend your time. Any person spent all their spare time to take a wander, shopping, or went to the particular Mall. How about open or maybe read a book titled Craft of Cooking: Notes and Recipes from a Restaurant Kitchen? Maybe it is to become best activity for you. You know beside you can spend your time with the favorite's book, you can cleverer than before. Do you agree with the opinion or you have different opinion?

Nathanael Ma:

The book Craft of Cooking: Notes and Recipes from a Restaurant Kitchen make one feel enjoy for your spare time. You can utilize to make your capable far more increase. Book can being your best friend when you getting stress or having big problem along with your subject. If you can make reading through a book Craft of Cooking: Notes and Recipes from a Restaurant Kitchen to get your habit, you can get far more advantages, like add your current capable, increase your knowledge about many or all subjects. You are able to know everything if you like wide open and read a e-book Craft of Cooking: Notes and Recipes from a Restaurant Kitchen. Kinds of book are a lot of. It means that, science publication or encyclopedia or others. So, how do you think about this book?

Dorothy Whisler:

The feeling that you get from Craft of Cooking: Notes and Recipes from a Restaurant Kitchen is the more deep you digging the information that hide within the words the more you get enthusiastic about reading it. It doesn't mean that this book is hard to comprehend but Craft of Cooking: Notes and Recipes from a Restaurant Kitchen giving you excitement feeling of reading. The author conveys their point in particular way that can be understood by anyone who read the idea because the author of this publication is well-known enough. That book also makes your personal vocabulary increase well. Therefore it is easy to understand then can go to you, both in printed or e-book style are available. We suggest you for having that Craft of Cooking: Notes and Recipes from a Restaurant Kitchen instantly.

Donna Canales:

Hey guys, do you would like to finds a new book to read? May be the book with the title Craft of Cooking: Notes and Recipes from a Restaurant Kitchen suitable to you? The book was written by well known writer in this era. Often the book untitled Craft of Cooking: Notes and Recipes from a Restaurant Kitchenis a single of several books in which everyone read now. This specific book was inspired many people in the world. When you read this reserve you will enter the new age that you ever know just before. The author explained their thought in the simple way, consequently all of people can easily to understand the core of this e-book. This book will give you a lots of information about this world now. To help you to see the represented of the

world on this book.

Download and Read Online Craft of Cooking: Notes and Recipes from a Restaurant Kitchen Tom Colicchio #QKL0OT1FRSW

Read Craft of Cooking: Notes and Recipes from a Restaurant Kitchen by Tom Colicchio for online ebook

Craft of Cooking: Notes and Recipes from a Restaurant Kitchen by Tom Colicchio Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Craft of Cooking: Notes and Recipes from a Restaurant Kitchen by Tom Colicchio books to read online.

Online Craft of Cooking: Notes and Recipes from a Restaurant Kitchen by Tom Colicchio ebook PDF download

Craft of Cooking: Notes and Recipes from a Restaurant Kitchen by Tom Colicchio Doc

Craft of Cooking: Notes and Recipes from a Restaurant Kitchen by Tom Colicchio Mobipocket

Craft of Cooking: Notes and Recipes from a Restaurant Kitchen by Tom Colicchio EPub