

# [PDF] Jean-georges: Cooking At Home With A Four-star Chef

**Mark Bittman, Jean Georges Vongerichten - pdf download free book**

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**Books Details:**

Title: Jean-georges: Cooking at Home

Author: Mark Bittman, Jean Georges V

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## **Description:**

Interested in terrific food? Good. The first thing to do is buy this book. Then clear your calendar for the next 150 days. At a recipe a day, that's how long it will take to go from cover to cover. Your old life? Buy this book and kiss your old life goodbye. You won't regret it.

Most recipes that come out of high-end restaurant kitchens either aren't feasible in a home kitchen with home cooking skills, or they produce the kind of contrived food you wouldn't think to serve--the kind of food you go out to a restaurant to have served to you.

Jean-Georges Vongerichten, on the other hand, has moved in the direction of ultimate, minimal simplicity with heightened, surprising flavors as the payoff. His Steak with Red Wine Reduction and Carrot Purée, a popular restaurant dish, simply asks that the cook reduce a bottle of red wine to a single cup, stir in carrot purée, and use this as a sauce on a grilled steak. If that sounds like a gimmick, consider that his Manhattan restaurants--Jean-Georges, Vong, JoJo--receive lavish, stunning reviews. And it's all about the food. It's all about finding flavors and textures in your mouth that have never been there before.

In his life and career, Jean-Georges Vongerichten has moved from the foods of his home in France, across Asia, and finally to New York. When the food media was first beginning to talk about "fusion" cuisine, that all-too-often forced marriage of classic French and Asian cooking techniques and ingredients, Jean-Georges had already blown on by into a realm of his own making.

The results of his insight and energy are in this book. This is easy, elegant, flavorful food: Cold Tomato Soup with Cucumber and Cantaloupe, for example, or Salmon in a Cardamom Broth. You won't cook, eat, or taste anything the same old way once you tuck this book and this food experience under your wing. --*Schuyler Ingle*

**From Library Journal** Vongerichten is one of New York City's hottest chefs right now, with Jo Jo, a popular French bistro; Vong, an elegant Thai-inspired restaurant; Jean Georges, his four-star flagship restaurant; and the recently opened Mercer Kitchen to his credit. His expanding empire is evidence that he's no flash in the pan; in fact, his innovative food has been in demand since he opened his first four-star restaurant, Lafayette, more than ten years ago. Drawing on his classic French training and his experience in restaurants in Singapore and Hong Kong?long before Asian fusion cooking became all the rage?Vongerichten creates such unusual and delicious dishes as Sautéed Shrimp with Orange Dust, Chicken with Licorice and Ginger, and Pork in Caramel Sauce. And, unlike the majority of chef's books, this one is entirely approachable; many of the dishes are quite simple (few of the recipes run longer than one page), most do not rely on exotic ingredients, and coauthor Bittman, who tested and retested each recipe with Vongerichten, even offers suggestions for streamlining some of the presentations if need be. Highly recommended. Copyright 1998 Reed Business Information, Inc.

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