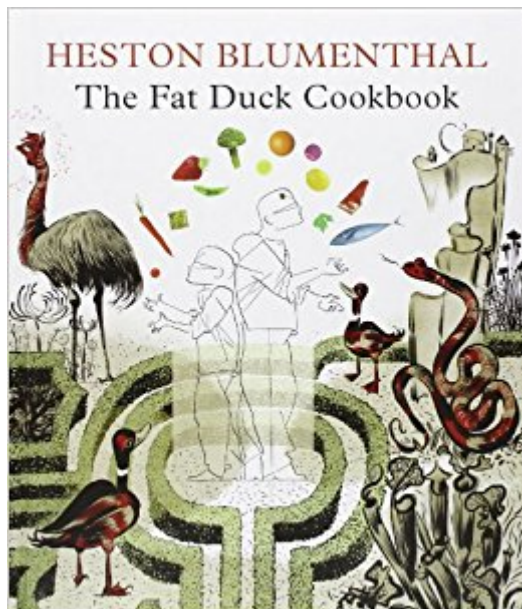


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The Fat Duck Cookbook



Synopsis

The cookbook hailed by the Los Angeles Times as a "showstopper" and by Jeffrey Steingarten of Vogue as "the most glorious spectacle of the season...like no other book I have seen in the past twenty years" is now available in a reduced-price edition. With a reduced trim size but an identical interior, this lavishly illustrated, stunningly designed, and gorgeously photographed masterpiece takes you inside the head of maverick restaurateur Heston Blumenthal. Separated into three sections (History; Recipes; Science), the book chronicles Blumenthal's improbable rise to fame and, for the first time, offers a mouth-watering and eye-popping selection of recipes from his award-winning restaurant. He also explains the science behind his culinary masterpieces, the technology and implements that make his alchemical dishes come to life. Designed by acclaimed artist Dave McKean-and filled with photographs by Dominic Davies-this artfully rendered celebration of one of the world's most innovative and renowned chefs is a foodie's dream.

Book Information

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Customer Reviews

'What fun it is to follow in this gastro-wizard's footsteps' Observer Food Monthly --This text refers to an out of print or unavailable edition of this title.

Chef Heston Blumenthal has been described as a culinary alchemist for his innovative style of cuisine. His work researches the molecular compounds of dishes to enable a greater understanding of taste and flavor. His restaurant the Fat Duck, in Bray, Berkshire, England, was awarded three Michelin stars in 2004, and voted the Best Restaurant in the World by an international panel of 500

culinary experts in Restaurant magazine's list of the World's Best Restaurants 2005. Blumenthal lives in Berkshire with his wife and three children.

This book is a reflection of the genius Heston Blumenthal: a man that will go to great lengths to cook a dish or an ingredient to perfection, and in the process, lose those of us who try to follow him. The Fat Duck Cookbook is wonderful and it is inspiring to read: I particularly loved the biography of Heston Blumenthal, a self-taught culinary genius who was seduced into the art of cooking at early age and spent the rest of his life learning, experimenting and spending savings to travel to the best restaurants to learn what the best chefs were doing. For those of you that own other books by Blumenthal (I own "Family Food"), the Fat Duck Cookbook is the most complex to follow: this is due to the fact that the Fat Duck restaurant is a culinary cathedral of modernist cooking and the book represents the length and breadth to which Blumenthal and his team go to, to bring the best and most perfect dishes. Buy this book if you want to learn how one of the greatest modern chefs deciphers perfection but do not buy it as a cookbook because it is not, in any shape or form, an easy collection of recipes. It is a manifesto of a genius.

This book is fascinating reading. Many of the recipes are beyond our kitchen capabilities in terms of ingredients and equipment, but I recommend it as a tremendous inspiration. It will open your mind culinarily, and intrigue you with possibilities. Heston's biography of his journey, from food obsessed youth to Michelin-starred celebrity restaurateur, is a great story. This book would also be a great gift for a hard-to-buy-for foodie.

I love it.. The cookbook hailed by the Los Angeles Times as a "showstopper" and by Jeffrey Steingarten of Vogue as "the most glorious spectacle of the season" like no other book I have seen in the past twenty years is now available in a reduced-price edition. With a reduced trim size but an identical interior, this lavishly illustrated, stunningly designed, and gorgeously photographed masterpiece takes you inside the head of maverick restaurateur Heston Blumenthal. Separated into three sections (History; Recipes; Science), the book chronicles Blumenthal's improbable rise to fame and, for the first time, offers a mouth-watering and eye-popping selection of recipes from his award-winning restaurant. He also explains the science behind his culinary masterpieces, the technology and implements that make his alchemical dishes come to life. Designed by acclaimed artist Dave McKean and

filled with photographs by Dominic Davies – this artfully rendered celebration of one of the world's most innovative and renowned chefs is a foodie's dream.

EXCELLENT SELLER EXCELLENT PRODUCT

Beautiful pictures (not as many as I had imagined though) and quite an engaging read. Makes an excellent coffee table book. Not sure if the recipes are really intended for the home cook to try, some of the ingredients and equipment used would be quite hard to get a hold of. You would need quite a well equipped kitchen and be quite a competent cook to attempt these recipes. In saying this, it's still quite a good book for food lovers.

Awesome book - way out of my home cook league but I got it for inspiration more so than actually cooking with it. 5 Stars for the book for sure, but shipping is bad for such a heavy book - looks like it fell off a conveyor belt and fell on the corner with all the pages somewhat bent - very annoying for such a beautiful book. Heston obsession - read it here if you are as well.

This book is a wonderful addition to a kitchen bookcase. The artwork and caricatures add to the oddity. It is well written with so much information about food science. It is not designed for the average home cook tho. But if you're into 'playing with your food' then this will certainly give you scope to do so. Heston is brilliant at what he does and it shows in every recipe. So glad we bought this. Shipping to New Zealand makes it an expensive item but worth every penny.

If you have been wanting to get Modernist Cuisine and haven't had the cash for the series, or even the \$100 Home version, consider getting this. Heston is the man, he has his own TV series in the UK. His restaurant has 3 Michelin stars, and he is giving you these recipes for under \$50 dollars. Did I mention his restaurant was rated number 2 in the world? This book is a great way to get your feet wet with avant-garde cuisine and really gets your creative juices flowing. Next thing you know your experimenting using a rice cooker to sous-vide an egg which is the whole point of this culinary renaissance right? FYI my rice cooker holds at a constant 160F and 132F partially covered in plastic wrap.

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