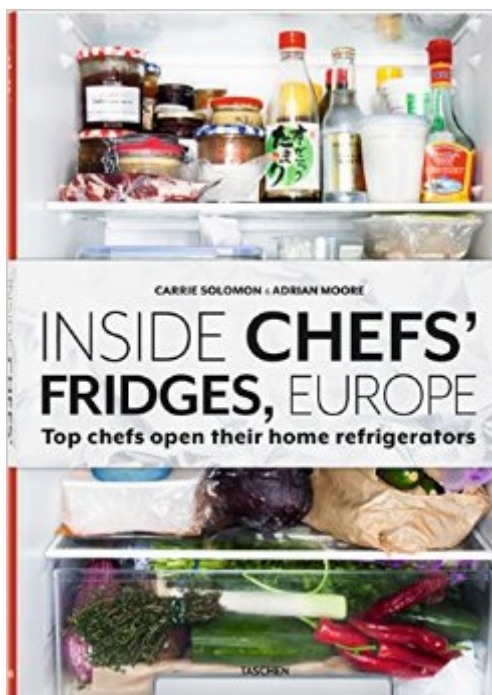


The book was found

Inside Chefs' Fridges, Europe: Top Chefs Open Their Home Refrigerators



Synopsis

Haute cuisine comes home: The inner sanctum of Europe's most creative chefsOurs is the era of the celebrity chef. Like never before, we're fascinated by fine food and the personalities who create it. Newspapers follow the antics of our favorite cooks both in and out of the kitchen, bake-offs of all kinds become hit TV shows, and chef-owned restaurants have lines trailing around the block. Amid this media frenzy, the world of fine dining can feel removed from our lives. Inside Chefs' Fridges brings the heavenly cuisine back down to earth. Touring the European Continent, it profiles 40 of Europe's top chefs alongside their personal home fridges. The result is a revelation, through images and words, of the inner sanctum of culinary creativity, with each chef revealing their dependable fridge contents, their favorite local ingredients, as well as two of their most treasured home recipes.Stars of this European edition include Joan Roca, Massimo Bottura, Fergus Henderson, Yotam Ottolenghi, Marco Pierre White, H      ne Darroze, Inaki Aizpitarte, Mauro Colagreco, Thierry Marx, and Christian F. Puglisi. Eschewing the media dazzle, this book is instead an inspiring and accessible collection of exclusive insider secrets in which culinary genius meets domestic reality.This book includes:

- Entries by 40 top chefs from all over Europe, with nearly 60 Michelin stars shared between them
- Chef #1 and #2 from the World's Best Restaurant list 2015 and best female chef of the year, H      ne Darroze.
- Two recipes from each chef, with an emphasis on local ingredients and specialties.
- Useful index for quick recipe access.
- Addresses of each chef's restaurants.
- Illustrations of all 40 fridges plus additional details by Aurora Estaing.

Foreword by Modernist Cuisine's Nathan Myhrvold.

Book Information

Hardcover: 328 pages

Publisher: Taschen (October 29, 2015)

Language: English

ISBN-10: 3836553538

ISBN-13: 978-3836553537

Product Dimensions: 8.5 x 1.3 x 12 inches

Shipping Weight: 4.2 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 starsÂ Â See all reviewsÂ (10 customer reviews)

Best Sellers Rank: #169,701 in Books (See Top 100 in Books) #18 in *Books > Arts &*

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Cookbooks, Food & Wine > Celebrities & TV Shows

Customer Reviews

By opening the fridges of some of Europe's most talented Chefs, Adrian Moore and Carrie Solomon may have opened a new era for culinary books. This original book is very well documented and features some stunning pictures. A must for any foodie this Christmas!

Amazing read! The perfect coffee table book or gift, to dazzle the recipient or ones guests' taste buds! Combining some of the worlds best chefs home recipes with an incredible insight into their lives (and fridges) This book is the perfect Christmas/holiday gift! Thanks Adrian and Carrie

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I bought this book as a gift for my mother and I'm giving it 5 stars because she is enjoying it so much. She is a fabulous cook and over the years I have enjoyed looking into her refrigerator to see what wonderful things she has stored in there. I thought she would like this look into other cooks' fridges. She does.

WOW!!! What an amazing book. I received it as a birthday gift from my best friend, and each page made me smile. I feel as though I intimately know the chefs represented, and about their personalities based on what they have in their refrigerators. Love the detail, the illustrations, and the unique concept! I got some incredible ideas for my own kitchen, and have subsequently bought the book for 3 other friends! Definitely put this one on your holiday list for anyone who enjoys food and cooking. A true masterpiece!

I really love this book and would love to see a US version. I did enjoy seeing foods that are typical in Europe (as opposed to everyday for us Americans).

It was fun seeing the different styles of organizing and what they did after a day spent in a kitchen. And the use of space is great.

Love love this book! Such an interesting concept ! Inspiring photos and yummy recipes. Great value and perfect gift.

Loved the pictures and will try some of the recipes

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