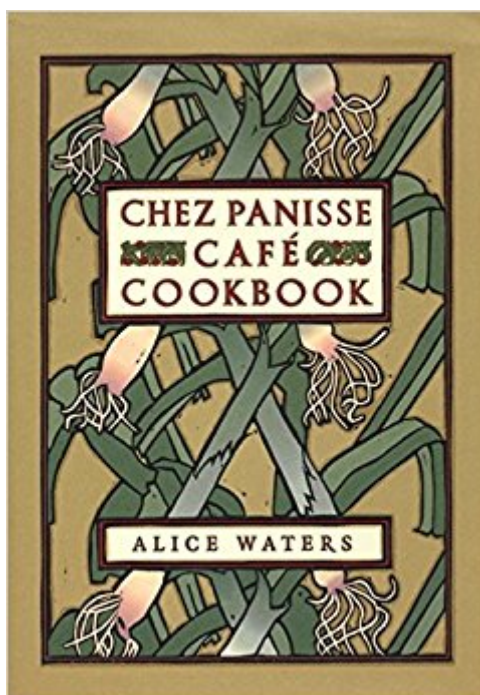


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Chez Panisse Café Cookbook



Synopsis

We hung the walls with old French movie posters advertising the films of Marcel Pagnol, films that had already provided us with both a name and an ideal: to create a community of friends, lovers, and relatives that span generations and is in tune with the seasons, the land, and human appetites. So writes Alice Waters of the opening of Berkeley's Chez Panisse Café on April Fool's Day, 1980. Located above the more formal Chez Panisse Restaurant, the Café is a bustling neighborhood bistro where guests needn't reserve far in advance and can choose from the ever-changing à la carte menu. It's the place where Alice Waters's inventive chefs cook in a more impromptu and earthy vein, drawing on the healthful, low-tech traditions of the cuisines of such Mediterranean regions as Catalonia, Campania, and Provence, while improvising and experimenting with the best products of Chez Panisse's own regional network of small farms and producers. In the *Chez Panisse Café Cookbook*, the follow-up to the award-winning *Chez Panisse Vegetables*, Alice Waters and her team of talented cooks offer more than 140 of the café's best-recipes--some that have been on the menu since the day café opened and others freshly reinvented with the honesty and ingenuity that have made Chez Panisse so famous. In addition to irresistible recipes, the *Chez Panisse Café Cookbook* is filled with chapter-opening essays on the relationships Alice has cultivated with the farmers, foragers and purveyors--most of them within an hour's drive of Berkeley--who make it possible for Chez Panisse to boast that nearly all food is locally grown, certifiably organic, and sustainably grown and harvested. Alice encourages her chefs and cookbook readers alike to decide what to cook only after visiting the farmer's market or produce stand. Then we can all fully appreciate the advantages of eating according to season--fresh spring lamb in late March, ripe tomato salads in late summer, Comice pear crisps in autumn. This book begins with a chapter of inspired vegetable recipes, from a vivid salad of avocados and beets to elegant Morel Mushroom Toasts to straightforward side dishes of Spicy Broccoli Raab and Garlicky Kale. The Chapter on eggs and cheese includes two of the café's most famous dishes, a garden lettuce salad with baked goat cheese and the *Crostata di Perrella*, the café's version of a calzone. Later chapters focus on fish and shellfish, beef, pork, lamb, and poultry, each offering its share of delightful dishes. You'll find recipes for curing your own pancetta, for simple grills and succulent braises, and for the definitive simple roast chicken--as well as sumptuous truffed chicken breasts. Finally the pastry cooks of Chez Panisse serve forth a chapter of uncomplicated sweets, including Apricot Bread Pudding, Chocolate Almond Cookies, and Wood Oven-baked Figs with Raspberries. Gorgeously designed and illustrated throughout with colored block prints by David Lance Goines, who has eaten at the café since the

day it opened, *Chez Panisse Café Cookbook* is destined to become an indispensable classic. Fans of Alice Waters's restaurant and café will be thrilled to discover the recipes that keep them coming back for more. Loyal readers of her earlier cookbooks will delight in this latest collection of time-tested, deceptively simple recipes. And anyone who loves pure, vibrant, delicious fare made from the finest ingredients will be honored to add these new recipes to his or her repertoire.

Book Information

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Customer Reviews

In the 1970s, Alice Waters helped launch the revolution in American cuisine. She inspired a generation of food lovers with her passion for freshness and the best ingredients. Her influence helped infuse menus all over the U.S. with dishes rooted in Mediterranean cooking, often with a sunny, California twist. Dishes at the casual café, located upstairs in the same enchanting house as Chez Panisse, her more formal restaurant in Berkeley, California, include Wood Oven Baked Porcini Mushrooms, Tuna Confit, and Meyer Lemon *œclair*s. Waters suggests making the mushrooms in your fireplace if you can, although recipe directions are for a conventional oven. Typical of the ingredient-driven cooking Waters encourages, the stunning tang of the *œclair*s requires Meyer lemons: a cross between a lemon and an orange, which are now exported beyond their native California. But the fresh tuna steak gently simmered in olive oil with garlic, fresh thyme, and fennel seeds and served with barely cooked green beans and *aïoli*, a pungent garlic mayonnaise, is sublime even made in an apartment kitchen. Her point is that you should use her

recipes as guides, letting them inspire you to make the most of locally produced, seasonal foods in your area. Alice Waters is an enchanting raconteur and an activist as well as a chef. In *The Chez Panisse Café Cookbook*, she weaves her beliefs about food as pleasure, sustenance, art, and politics in with over 200 recipes. Bringing you into the community she has been instrumental in creating to preserve the earth's resources as well as to provide great ingredients, Waters tells about the producers who share her passions. They respect the environment, using only sustainable production methods while delivering the freshest possible product, be it free-range poultry and eggs, acorn-fed pigs, impeccable oysters, or organically grown fruits and vegetables. Jewel-colored Art Nouveau-style illustrations by David Goines give this book the same distinctive look as earlier Chez Panisse cookbooks, including those devoted solely to pasta, vegetables and desserts. --Dana Jacobi

Award-winning cookbook author (*Chez Panisse Vegetables*; *Chez Panisse Menu Cookbook*) and chef-owner Waters takes readers back to her highly lauded restaurant in Berkeley, Calif. This alluring 200-plus recipe collection is an innovative amalgam of Mediterranean, California, New American and Provençal dishes. Waters shares her Chez Panisse vision: that all of the restaurant's ingredients be certifiable as "organically grown" by the year 2000. A culinary purist, Waters devotes herself to cooking with fresh, seasonal, organic ingredients, relying upon a choice network of purveyors, producers, farmers, fishmongers and ranchers. The clear and incisive recipes range from simple (Fresh Mozzarella Salad) to elaborate (Headcheese, a jellied meat dish with one small pig's head and two pig's feet) and time-consuming (15-day Home-Cured Pancetta), with an emphasis on incorporating seasonal bounty. For example, *Minestra Verdissima* (spring); Venetian-style Pickled Sand Dabs (summer); Wild Nettle Frittata (autumn-winter); Spicy Baked Crab (winter). Despite Waters's militant stance on using organic ingredients and her exquisite attention to ingredient details, she suggests only two pantry essentials: kosher salt and quality olive oil. Aspiring to achieve a higher food karma, Waters successfully delivers a charmingly erudite yet accessible reference. (Sept.) Copyright 1999 Reed Business Information, Inc.

I cookbook is beautiful and is in great condition. My only gripe is that... most of the recipes sound like I am reading *Gourmet* or *Bon Appetit*. I mean, esoteric ingredients: "fresh baby romaine 5-6" in length"... either I dilute the recipes silly with substandard substitutions (e.g. Vons tomatoes for "heirloom tomatoes of various colors")... or I am dogging Farmers' Markets/Whole Foods. Not terribly practical.

Alice Walters is well known for her "philosophy" of cooking, as exemplified in her restaurant "Chez Panisse." She emphasizes top quality ingredients and fresh foods. For example, she developed a network of local producers of vegetables to provide the best quality and freshest raw materials for her restaurant's menu items. She speaks of how (page 3) "central the quality of produce is to our cooking. Because the food we cook is simple and straightforward, every ingredient must be the best of its kind." Since most of the growers that she has worked with sell at local farmers' markets, she suggests that readers of this cookbook use local farmers' markets as a source of vegetables--not your average supermarket. The cookbook illustrates her ideas pretty well. There are simple recipes; there are others that (despite her words above) aren't. The very first recipe, on page 7, is a simple garden lettuce salad. And she notes that (page 6) "a restaurant is only as good as its simplest green salad." On page 55 is another salad recipe, one of only two recipes that have been continuously on her menu since the day her place opened--Baked goat cheese with garden lettuces. There are nice hints for cooking, such as her description on page 44 about how to make a perfect hard-cooked egg. Other recipes that strike me as interesting--Crostatina de perrella (the other item that has been on the menu since Day One), a calzone; Yellowfin Tuna with coriander and fennel seed; Salted Atlantic cod baked with tomatoes; Roast pork loin with rosemary and fennel; Red-wine braised bacon; Grilled chicken breasts au poivre. And so on. This represents, first, a good cookbook, with quite a few interesting recipes. It also represents a view of how to get the best quality out of one's cooking. For both reasons, this is a good buy for those interested in acquiring worthwhile cookbooks.

wonderful book The directions for hard boiled eggs are something really special. Now they are like a delicacy.

I love Alice so getting the chance to make many of the dishes that I have loved at Chez Panisse is so much fun!!

This series is a must...collect all of Chez Panisse Books...especially the pick about Alice Waters and the history surrounding her restaurant....

As are all the Chez Panisse cookbooks, this one is simple, clean book, no photographs, filled with outstanding recipes.

I have a hard copy of the book and love it very much. I bought the electronic copy so that I could have it with me when traveling. I highly recommend it.

lots and lots of yummy things to cook, easy to ready and understand

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