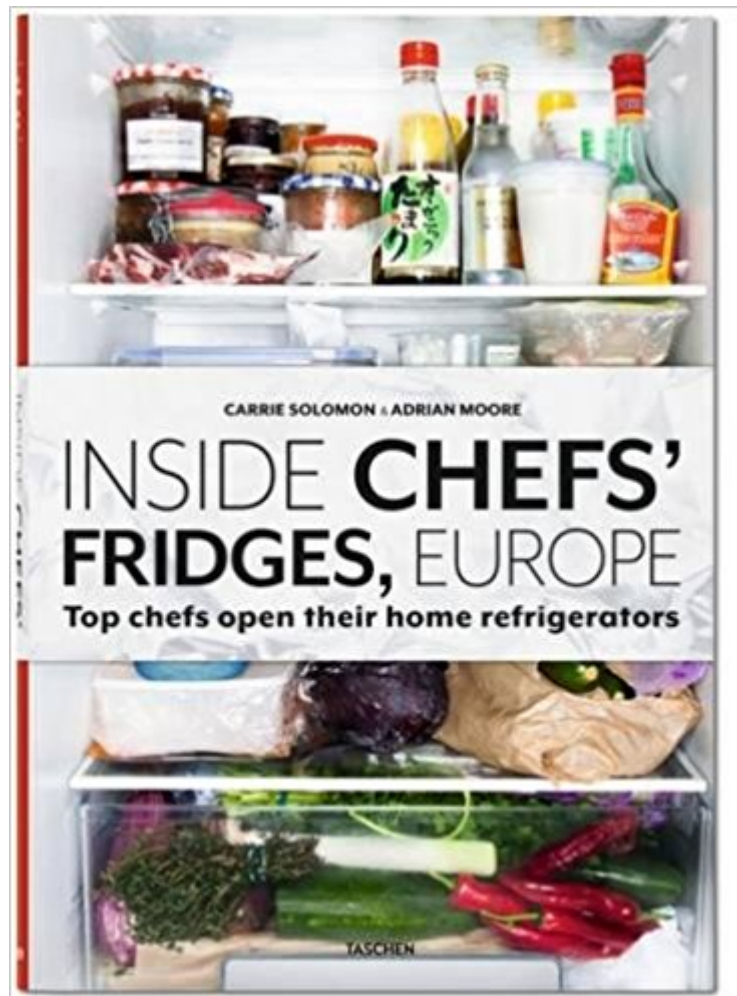


The book was found

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 Aurore d'Estaing.

Foreword by Modernist Cuisine's Nathan Myhrvold.

Book Information

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Customer Reviews

The Photographer American born and raised and Parisian-adopted Carrie Solomon is one of France's most well respected culinary photographers. Her work was awarded the 2011 Eugene Brazier prize for Saveurs Sauvages book of the year, and the laureate prize at the 2010 International Culinary Photography Festival. The Author Adrian Moore was born in Toronto and raised in the United States by British parents. He has written articles about culinary trends for a variety of international publications and is currently Assistant Chef Concierge at Mandarin Oriental, Paris. This is his first book.

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.

Nice photographs, good writing, interesting concept and a well made book, this is a new favorite at our house because of the unique blend of European ingredients.

Great coffee table book with some recipes to try for the foodie or chef in your life. Beautiful images and fun to flip through.

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.

The perfect gift for any foodie! Stunning photos and excellent writing!

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).

Excellent book

Loved the pictures and will try some of the recipes

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