



On the Line, Eric Ripert, Artisan, 2008, 1579653693, 9781579653699, 239 pages. Take one top New York restaurant, add danger, drama, and dialogue, toss in their best recipes, and you have a cooking classic. How does a 4-star restaurant stay on top for more than two decades? In On the Line, chef Eric Ripert takes readers behind the scenes at Le Bernardin, one of just three New York City restaurants to earn three Michelin stars. Any fan of gourmet dining who ever stole a peek behind a restaurant kitchen's swinging doors will love this unique insider's account, with its interviews, inventory checklists, and fly-on-the-wall dialogue that bring the business of haute cuisine to life. From the sudden death of Le Bernardin's founding chef, Gilbert Le Coze, to Ripert's stressful but triumphant takeover of the kitchen at age 29, the story has plenty of drama. But as Chef Ripert and writer Christine Muhlke reveal, every day is an adventure in a perfectionistic restaurant kitchen. Foodies will love reading about the inner workings of a top restaurant, from how a kitchen is organized to the real cost of the food and the fierce discipline and organization it takes to achieve culinary perfection on the plate almost 150,000 times a year. Meanwhile, Le Bernardin's modern French cuisine, with its emphasis on seafood, comes to life in sophisticated recipes, including Striped Bass with Sweet Corn Puree, Grilled Shishito Peppers, Shaved Smoked Bonito, and Mole Sauce, and Pan-Roasted Cod with Chorizo, Snow Peas, Piquillo Peppers, and Soy-Lime Butter Sauce..

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Le Bernardin Cookbook Four-Star Simplicity, Eric Ripert, Maguy Le Coze, Sep 1, 1998, , 384 pages. Le Bernardin, New York's only four-star seafood restaurant, is renowned not only for its impeccable cuisine but also for its understated elegance. Now the Le Bernardin ....

Great Chefs Cook Vegan , Linda Long, 2008, Cooking, . Unlike any other cookbook, Great Chefs Cook Vegan includes recipes from 25 of today's greatest chefs, including Thomas Keller, Jean-George Vongerichten, Eric Ripert, Charlie ....

Culinary Artistry , Andrew Dornenburg, Karen Page, 1996, , 426 pages. For anyone who believes in the potential for artistry in the realm of food, Culinary Artistry is a must-read. The latest work from James Beard Award-winning authors of Becoming ....

The Modern Cafe , Francisco J. Migoya, Dec 30, 2009, Business & Economics, 550 pages. A collection of recipes for many popular caf  standards, including savory items, chocolates and confections, beverages, packaged retail items, and frozen desserts..

The Restaurant Manager's Handbook How to Set Up, Operate, and Manage a Financially Successful Food Service Operation, Douglas Robert Brown, Jan 1, 2003, Business & Economics, 600 pages. IN ADDITION, LEARN TO: - Find the location that can bring success- Match your restaurant to a profitable market- Write a realistic business plan- Generate high-profile ....

Feenie's Brunch - Lunch - Dinner, Rob Feenie, 2006, Cooking, 146 pages. An executive chef from Canada shares more than eighty of his most popular easy-to-prepare bistro favorites, from Brioche

French Toast with Candied Pears and Whiskey Maple Syrup ....

The Complete Keller , , , . .

Sauces Classical and Contemporary Sauce Making, James Peterson, Sep 22, 2008, Cooking, 612 pages. Offers practical tips for making sauces, as well as hundreds of recipes for stocks, glazes, and purees using easy-to-follow charts, healthier ingredients, and standardized ....

Put profit on the menu , Leo Dardarian, 1959, Business & Economics, 96 pages. .

Winning styles cookbook recipes from the James Beard Foundation award-winning chefs, Elin Jeffords, James Beard Foundation, Oct 1, 2003, Cooking, 323 pages. Nation's Restaurant News has recently selected Winning Styles Cookbook as one of the year's best cookbooks. For the first time, 21 top chefs who have won prestigious James Beard ....

