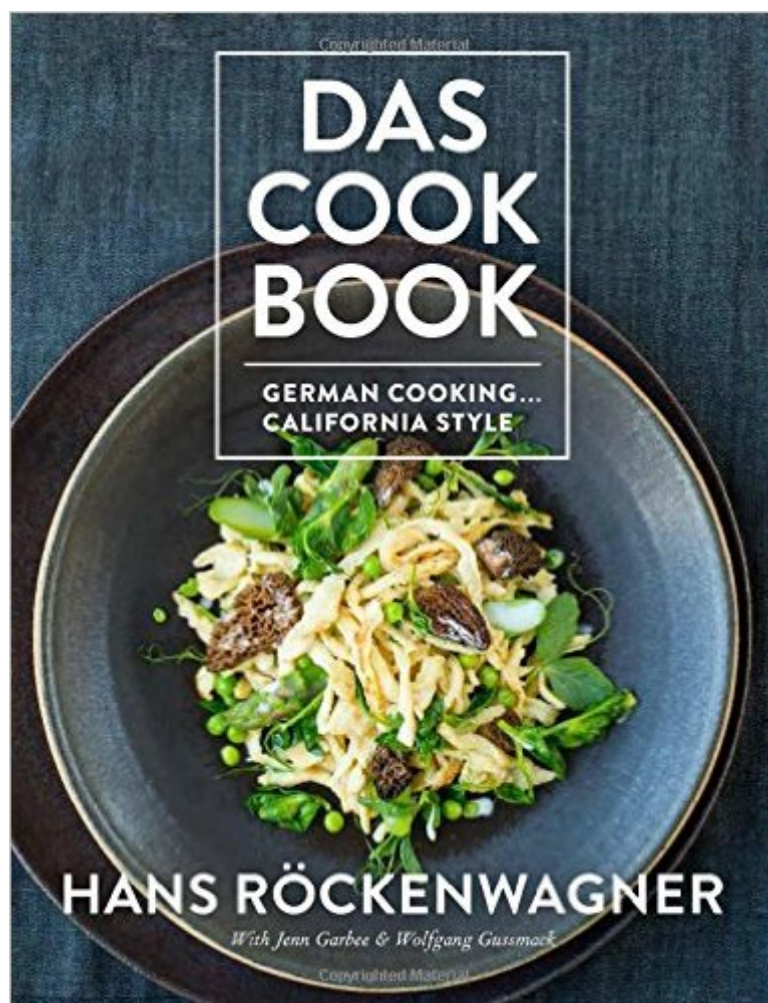


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Das Cookbook: German Cooking . . . California Style



Synopsis

This modern German-Californian cookbook from longtime Los Angeles chef and restaurateur Hans R  ckenwagner features sections on bread-making (yes, pretzel bread!), holiday treats, and bar snacks, along with the most popular recipes from his several Los Angeles restaurants, including 3 Square Cafe on famed Abbot Kinney Boulevard and Cafe R  ckenwagner in Brentwood. Hans R  ckenwagner's background spans thirty years of cooking in Germany, Switzerland, Chicago, and Los Angeles. In the 1980s, he won international fame for his fine-dining restaurant in Santa Monica, R  ckenwagner; today, he owns several LA-area bakery/cafes and a large wholesale bakery. Hans is known for his individuality, innovative dishes, and his craftsmanship in designing and building his restaurants (he is also a master woodworker). This is his second cookbook. Jenn Garbee is a food reporter and editor who has written for the Los Angeles Times, LA Weekly, Cooking Light, Saveur, and more. An expert recipe tester and developer, Jenn has a culinary degree from Le Cordon Bleu and has worked in professional kitchens across Los Angeles. She is also the author of Secret Suppers and the co-author of the 2015 St. Martin's Press book, Tomatomania! Wolfgang Gussmack has been Hans's chef de cuisine since 2012. A native of Graz, Austria, Wolfgang started his culinary career cooking sp  tzle for his family's restaurant and gasthaus. This experience earned him a spot in Austria's only two-star Michelin restaurant and subsequently led him to renowned kitchens in Italy and France before he came to Los Angeles. Photographer Staci Valentine is based in Los Angeles; her other cookbooks include The Perfect Peach.

Book Information

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Customer Reviews

This is a quirky cookbook. I had no idea the author was no longer a restaurant chef (he's become a baker), and when I bought this book I thought it was going to be an upscale, modern German cookbook, for which there is a serious need. Instead, it's an unusual collection of German favorites and dated California cuisine dishes from back when the author was publicly cooking. Sounds "meh," right? Well, this book is better than that. First off, the baking recipes are excellent, as you would expect from a professional. German baking, both sweet and savory, is world class and these recipes are neither overly precious (like a lot of Austrian pastry is) nor maddeningly complex. Second, the German favorites Rockenwagner does present in this book are good examples of the type; I like his takes on schnitzel, spaetzle and goulasch especially. I will definitely make them again. Bottom line: This should not be your only German cookbook. Buy Mimi Sheraton's book for that. But if you cook German with any frequency, this is a great addition to your library. Rockenwagner has a modern take on German that is refreshing (read lighter than what you think German food is) and definitely influenced by Southern California, where he lives -- and I mean that in a good way.

First, the book is presented beautifully with photography that inspires you to cook the recipes. I love working from a cookbook like this which is as visually appealing as it is instructional. I didn't know much about German cooking before reading this one, but the imagery enticed me to try it and I'm glad I did. This is a new favorite in my collection!

I am a sucker for a beautiful cookbook... not only is this beautiful, but accessible and personable, with a wide range of recipes. I made the Jagerschnitzel and Spatzle for my family and it was a hit!!! This weekend...Pretzels!!

All the recipes are clear, well written and easy to follow -- danke! The baking section in particular is AMAZING -- the holiday cookies, the plum cake, the scones... but the piece de resistance is the cheesecake. I consider myself something of a cheesecake expert and this is BY FAR the best cheesecake recipe I've ever made. Trust me --- it's perfectly tart and sweet, silky and textured. Make it ASAP and make this your go-to cookbook for holiday treats this holiday season. I'm making the buchteln next...

Finally a refreshing take on German cooking! The recipes are thoughtfully written using fresh and

unique ingredients, and the pictures are simply stunning!!'ve only had time to make a few dishes, but the roasted cauliflower with pomegranates, raisins and hazelnuts was a major crowd pleaser as were the avocado fries with fire-roasted salsa. I can't wait to try the holiday baking section for some traditional christmas flair, and put a twist on brunch the next morning with the quinoa Benedict with crispy poached eggs and candied pecan bacon!

I love this book! I made the Jagerschnitzel and Spatzle for dinner and we loved it. The Rhubarb Streusel Kuchen made a divine and pretty unique breakfast. Great stuff! I look forward to trying out his other recipes. Rockenwagner's recipes are not all traditional German recipes. If you like German food, and you enjoy modern fusion, you'll love it. Mimi Sheraton's book would be the better choice if you want purely traditional.

Sorry, but Das Cookbook is NOT about German food, unless you count the author's name, and few scattered German words in the titles. A friend gave me this book because he knew I spent a year in Germany and like real (emphasis, REAL) German food. To be fair, Hans Rockenwagner has some recipes that are kind of German inspired with a stretch. Another thing - the recipes he has are not "easy" like Jamie Lee Curtis says on the back of the book. I'm a pretty decent cook, with some time in the catering business. The recipes are complicated, with results that were not worth the effort. When I tried the berry scones the berries spilled out, making for a doughy mass. I can't imagine scones without sides, cut from a pie instead. My boyfriend thought I used Bisquick!! I thought about taking a shot at the trout soup. The recipe called for two smoked trout which were not available in my usually well stocked local market. I know Hans Rockenwagner is a high draw chef and very popular in LA with cutting edge California cuisine. But I don't think my friends in Berlin would recognize a single dish from his Das Cookbook. The photos are pretty but that's about it.

Anyone found the cinnamon crumble cake recipe in this book...? If yes will be awesome share it, thought it was, that's the reason why I bought the book.. I love it.. I'm addicted, it's so good, I have to stop almost every morning to my local bakery just to enjoy it with my coffee... =D

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