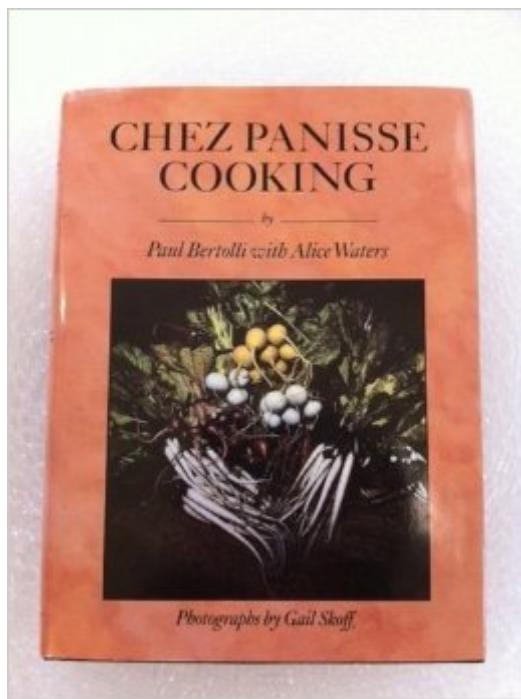


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Chez Panisse Cooking



Synopsis

Chez Panisse Cooking

Book Information

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Customer Reviews

‘Chez Panisse Cooking’ by Paul Bertolli, with Alice Waters, is a reminder of the kinds of things we miss in the downpour of fast cooking and low carb cooking books with which we have been showered in the last few years. Like most celebrity cookbooks, this can be seen as a very chatty book, with lots of headnotes and essays on various subjects such as wild mushrooms and risotto techniques. So, if all you want is a simple statement of recipes, you may be much happier with a Rachael Ray book or ‘1000 Italian Recipes’ by Michele Scicolone, although even Scicolone’s very heavily recipe oriented book has its share of commentary and notes on regional origins. Paul Bertolli is Alice Waters’ second major chef at Chez Panisse, after Jeremiah Tower went off to create Stars and claim ownership of the invention of ‘California Cuisine’. While Tower (and Waters) are both heavily influenced by leading English writer on French cuisine, Richard Olney, Bertolli’s center is clearly in Italy, with several homages to Provence and other French influences. One important foodie note is that Bertolli cites the Pellegrino Artusi’s 100 year old ‘L’Arte di mangiar bene’ (‘Art of Eating Well’). I think this is notable because I have taken a quick look at a recent translation of this work and was not very impressed with the material. It may have been a very good book 100 years ago, but I did not immediately see how it stood up to the great wealth of Italian cuisine books we have today in English. But what do I know. I obviously must go back and reconsider my opinion. What Bertolli attends to better than practically every other cookbook author I can think of (except for the very high-end restaurant chefs such as Thomas Keller and Rick Tramonto) is taste and the nature of his ingredients.

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