
Bouchon Bakery

Miette

The Great Book of Chocolate

Seven Fires

The Thomas Keller Bouchon Collection

The Great American Chocolate Chip Cookie Book: Scrumptious Recipes & Fabled History From Toll House to Cookie Cake Pie

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The Art and Science of Making Perfect Pastries, Cakes, Cookies, Pies, and Breads at Home: A Cookbook

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A Step-By-Step Guide to Achieving Bakery-Quality Results At Home

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75 Favorite Recipes from the Beloved Napa Valley Bakery

The Smitten Kitchen Cookbook

The Model Bakery Cookbook

How to Get Your Dream Job in Food with Advice from Top Culinary Professionals

Stories and Seasonal Wisdom from a Lifetime in Napa Valley

Cooking Sous Vide

Grilling the Argentine Way

The French Laundry, Per Se

Great Chefs Cook Vegan

75 Top Chefs Share More Than 180 Recipes To Wow Last-Minute Guests

Tartine

Red Truck Bakery Cookbook

Under Pressure

The Essential Thomas Keller

Amazingly Delicious Bite-Size Treats

60 Sensational Treats You Can Pull Off in a Snap

A Good Bake

Absolutely Everything You Need to Know about Losing the Wheat, Reclaiming Your Health, and Eating Happily Ever After

Turn Your Peels, Cores, Rinds, and Stems into Delicious Meals

Canal House Cooks Every Day

The Secret Recipes

The Baking Bible

Bouchon Bakery

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BRIA MARCO

Miette Workman Publishing
 Centered on the world's premier winemaking region and renowned culinary destination, Wine Country Chef's Table offers an intimate look at a region that thousands of travelers often just "taste." It is a regional cookbook and travelogue, offering gems of recipes along with restaurant, winery, and farm stories to both locals and visitors alike. The book features great chefs, farmers, and food artisans from the distinct parts of the California wine country—spanning both the Napa and Sonoma valleys.

The Great Book of Chocolate

Chronicle Books
 A revolution in cooking *Sous vide* is the culinary innovation that has everyone in the food world talking. In this revolutionary new cookbook, Thomas Keller, America's most respected chef, explains why this foolproof technique, which involves cooking at precise temperatures below simmering, yields results that other culinary methods cannot. For the first time, one can achieve short ribs that are meltingly tender even when cooked medium rare. Fish, which has a small window of doneness, is easier to finesse, and shellfish stays succulent no matter how long it's been on the stove. Fruit and vegetables benefit, too, retaining color and flavor while undergoing remarkable transformations in texture. The secret to *sous vide* is in discovering the precise amount of heat required to achieve the most sublime results. Through years of trial and error, Keller and his chefs de cuisine have blazed the trail to perfection—and they show the way in

this collection of never-before-published recipes from his landmark restaurants—The French Laundry in Napa Valley and *per se* in New York. With an introduction by the eminent food-science writer Harold McGee, and artful photography by Deborah Jones, who photographed Keller's best-selling *The French Laundry Cookbook*, this book will be a must for every culinary professional and anyone who wants to up the ante and experience food at the highest level.

Seven Fires Knopf

Bouchon Bakery Artisan Books

The Thomas Keller Bouchon Collection
 Artisan Books

Melissa Hamilton is a renowned food stylist and cofounder of Canal House. She previously worked at *Saveur*, which she joined in 1998, as the test kitchen director, and was its food editor for many years. Hamilton also worked in the kitchens of Martha Stewart Living and *Cook's Illustrated*, and she was the cofounder and first executive chef of Hamilton's Grill Room in Lambertville, New Jersey. She has developed and tested recipes and styled food for both magazines and cookbooks, including those by acclaimed chefs John Besh, Michael Psilakis, Roberto Santibanez, and David Tanis. She works with Christopher Hirsheimer on *Canal House Cooking*, for which the two do all of the writing, recipes, photography, design, and production. Christopher Hirsheimer is an award-winning photographer and cofounder of Canal House. Her experience includes establishing a publishing venture, running a culinary and design studio, and publishing an annual series of three seasonal cookbooks titled *Canal House Cooking*. Prior to starting Canal House in 2007, in Lambertville, New Jersey, Hirsheimer

was the executive editor of *Saveur*, which she cofounded in 1994, and the food and design editor of *Metropolitan Home*. She cowrote the award-winning *Saveur Cooks* series and *The San Francisco Ferry Plaza Farmers' Market Cookbook*. Her photographs have appeared in more than 50 cookbooks for such notables as Lidia Bastianich, Mario Batali, Julia Child, Jacques Pepin, and Alice Waters, and in numerous magazines, including *Bon Appetit*, *Food and Wine*, *InStyle*, and *Town and Country*. She works with Melissa Hamilton on *Canal House Cooking*, for which the two do all of the writing, recipes, photography, design, and production.

The Great American Chocolate Chip Cookie Book: Scrumptious Recipes & Fabled History From Toll House to Cookie Cake Pie Artisan Books

How do you catch lightning in a measuring cup? Dominique Ansel is the creator of the Cronut™, the croissant-doughnut hybrid that has taken the world by storm. But he's no one-hit wonder. Classically trained in Paris, responsible for a four-star kitchen in New York, and now the proprietor of New York's highest rated bakery, Ansel has become a modern-day Willy Wonka: the creator of wildly creative, extraordinarily delicious, and unbelievably popular desserts. Now, in his hotly anticipated debut cookbook, Ansel shares the secret to transforming the most humble ingredients into the most extraordinary, tempting, and satisfying pastries imaginable. *Dominique Ansel: The Secret Recipes* reveals the stories and recipes behind his most sought-after creations and teaches lovers of dessert everywhere how to make magic in their own kitchens.

Food52 Baking Macmillan

NEW YORK TIMES BEST SELLER •

Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny."

—Cooking Light
Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, *Smitten Kitchen*, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking

for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

The Best Life Diet Cookbook Running Press

In this book, we have hand-picked the most sophisticated, unanticipated, absorbing (if not at times crackpot!), original and musing book reviews of "Bouchon Bakery." Don't say we didn't warn you: these reviews are known to shock with their unconventionality or intimacy. Some may be startled by their biting sincerity; others may be spellbound by their unbridled flights of fantasy. Don't buy this book if: 1. You don't have nerves of steel. 2. You expect to get pregnant in the next five minutes. 3. You've heard it all.

The Art and Science of Making Perfect Pastries, Cakes, Cookies, Pies, and Breads at Home: A Cookbook Ten Speed Press

Every once in a while, a cookbook comes along that instantly says "classic." This is one of them. Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of Elisabeth and Chad's acclaimed Tartine Bakery. It's been written up in every magazine worth its sugar and spice. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist Brioche Bread Pudding; luscious Banana Cream Pie; the sweet-

tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes. Creamy Bavarians bursting with seasonal fruits. A luxe Devil's Food Cake. Lemon Pound Cake, Pumpkin Tea Cake. Along with the sweets, cakes, and confections come savory treats, such as terrifically simple Wild Mushroom Tart and Cheddar Cheese Crackers. There's a little something here for breakfast, lunch, tea, supper, hors d'oeuvres—and, of course, a whole lot for dessert! Practical advice comes in the form of handy Kitchen Notes. These "hows" and "whys" convey the authors' know-how, whether it's the key to the creamiest quiche (you'll be surprised), the most efficient way to core an apple, or tips for ensuring a flaky crust. Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook.

Cooking with Scraps Knopf

Winner of the 2014 Guild of Food Writers Award for Cookery Book of the Year. James Morton was surely the people's favourite to win 2012's Great British Bake Off series - with his Fairisle jumpers and eccentric showstoppers, this soft-spoken Scottish medical student won the viewers' hearts if not the trophy. James's real passion is bread-making. He is fascinated by the science of it, the taste of it, the making of it. And in *Brilliant Bread* he communicates that passion to everyone, demystifying the often daunting process of "proper" bread making. James uses supermarket flour and instant yeast - you can save money by making your own bread. You don't even have to knead! It just takes a bit of patience and a few simple techniques. Using step by step photos, James guides the reader through the how-to of dough making and shaping, with recipes ranging from basic loaves through

flatbreads, sourdoughs, sweet doughs, buns, doughnuts, focaccia and pretzels. Inspiring and simple to follow, with James's no-nonsense advice and tips, this book will mean you never buy another sliced white loaf again.

The Gluten-Free Revolution Houghton Mifflin Harcourt

Presents recipes for over fifty varieties of cake balls—including red velvet, triple chocolate chip, gingerbread, carrot cake, and strawberries and cream—as well as decorating and packaging ideas and troubleshooting tips.

Dominique Ansel Artisan Publishers Full of fun facts, myths, secrets, and cookie recipes apt to make you as famous as Amos among your family and friends, *The Great American Chocolate Chip Cookie Book* makes for great reading and great baking. The advent and swift rise of the chocolate chip cookie offers some of the best stories in American myth-making and king-making. It might feel like this favorite treat is part of our national heritage, perhaps dating back to the founding fathers, but not until 1930 was the first batch impulsively baked in the kitchen of a Massachusetts inn. How quickly it became our nation's favorite is what makes the chocolate chip cookie more relentlessly American than even apple pie. Easily commodified and mass-produced, it birthed new business moguls overnight, ultimately accounting for more than half of all homemade cookies, with sales of 6 billion packaged cookies annually in the U.S.—it's the stuff of legend. Revisit the Toll House Inn kitchen of Ruth Wakefield, who one fateful day took an ice pick to a block of chocolate and sprinkled it into her cookie dough, spawning a national craving that continues unabated to this day. Get to know the first chocolate chip cookie-

preneurs and their unlikely success stories. Did you know that Wally "Famous" Amos was a successful music talent agent who signed Dionne Warwick and Simon and Garfunkel to recording contracts before he decided a brighter future lay in perfecting his dear aunt's irresistible cookie recipe? Or that Mrs. Fields was a determined young trophy wife whose husband said her idea of trying to sell her chunky, chewy cookies would never work? And the recipes are packed into this book like brown sugar in a measuring cup, from close approximations of the original Toll House and Mrs. Fields recipes to creative variations like Cake Mix Chocolate Chip Cookies and Pudding Chocolate Chip Cookies. Vegan, gluten-free, and low-fat/low-cal recipes are here, too. So whether you prefer yours crunchy or soft, with or without nuts, you'll be delighted by the wealth of fun facts and delicious recipes in *The Great American Chocolate Chip Cookie Book*—and you're sure to be scrambling for the pantry or nearest bakery to feed your craving.

A Step-By-Step Guide to Achieving Bakery-Quality Results At Home
Chronicle Books

Turn a passion for food into the job of a lifetime with the insider advice in *Culinary Careers*. Working in food can mean cooking on the line in a restaurant, of course, but there are so many more career paths available. No one knows this better than Rick Smilow—president of the Institute of Culinary Education (ICE), the award-winning culinary school in New York City—who has seen ICE graduates go on to prime jobs both in and out of professional kitchens. Tapping into that vast alumni network and beyond, *Culinary Careers* is the only career book to offer candid portraits of dozens and dozens of coveted jobs at all

levels to help you find your dream job. Instead of giving glossed-over, general descriptions of various jobs, Culinary Careers features exclusive interviews with both food-world luminaries and those on their way up, to help you discover what a day in the life is really like in your desired field. •Get the ultimate in advice from those at the very pinnacle of the industry, including Lidia Bastianich, Thomas Keller, and Ruth Reichl. •Figure out whether you need to go to cooking school or not in order to land the job you want. •Read about the inspiring—and sometimes unconventional—paths individuals took to reach their current positions. •Find out what employers look for, and how you can put your best foot forward in interviews. •Learn what a food stylist's day on the set of a major motion picture is like, how a top New York City restaurant publicity firm got off the ground, what to look for in a yacht crew before jumping on board as the chef, and so much more. With information on educational programs and a bird's-eye view of the industry, Culinary Careers is a must-have resource for anyone looking to break into the food world, whether you're a first-time job seeker or a career changer looking for your next step. *The French Laundry Cookbook & Ad Hoc at Home* Simon and Schuster New York Times bestseller IACP and James Beard Award Winner "Spectacular is the word for Keller's latest . . . don't miss it." —People "A book of approachable dishes made really, really well." —The New York Times Thomas Keller shares family-style recipes that you can make any or every day. In the book every home cook has been waiting for, the revered Thomas Keller turns his imagination to the American comfort foods closest to his heart—flaky biscuits,

chicken pot pies, New England clam bakes, and cherry pies so delicious and redolent of childhood that they give Proust's madeleines a run for their money. Keller, whose restaurants The French Laundry in Yountville, California, and Per Se in New York have revolutionized American haute cuisine, is equally adept at turning out simpler fare. In *Ad Hoc at Home*—a cookbook inspired by the menu of his casual restaurant Ad Hoc in Yountville—he showcases more than 200 recipes for family-style meals. This is Keller at his most playful, serving up such truck-stop classics as Potato Hash with Bacon and Melted Onions and grilled-cheese sandwiches, and heartier fare including beef Stroganoff and roasted spring leg of lamb. In fun, full-color photographs, the great chef gives step-by-step lessons in kitchen basics—here is Keller teaching how to perfectly shape a basic hamburger, truss a chicken, or dress a salad. Best of all, where Keller's previous best-selling cookbooks were for the ambitious advanced cook, *Ad Hoc at Home* is filled with quicker and easier recipes that will be embraced by both kitchen novices and more experienced cooks who want the ultimate recipes for American comfort-food classics.

Bouchon America's Test Kitchen Bistro food is the food of happiness. The dishes have universal allure, whether it's steak frites or a perfectly roasted chicken, onion soup or beef bourguignon. These are recipes that have endured for centuries, and they find their most perfect representation in the hands of the supremely talented Thomas Keller. And just as Bouchon demonstrated Keller's ability to distill the sublime simplicity of bistro cooking and elevate it beyond what it had ever been before, the #1 New York Times best-

seller Bouchon Bakery is filled with baked goods that are a marvel of ingenuity and simplicity. From morning baguettes and almond croissants to fruit tarts and buttery brioche, these most elemental and satisfying of foods are treated with an unmatched degree of precision and creativity. With this exciting new collection, readers are sure to expand their knowledge, enrich their experience, and refine their technique.

Reflections of a Vintner Artisan Books James Beard Award Winner A trailblazing chef reinvents the art of cooking over fire. Gloriously inspired recipes push the boundaries of live-fired cuisine in this primal yet sophisticated cookbook introducing the incendiary dishes of South America's biggest culinary star. Chef Francis Mallmann—born in Patagonia and trained in France's top restaurants—abandoned the fussy fine dining scene for the more elemental experience of cooking with fire. But his fans followed, including the world's top food journalists and celebrities, such as Francis Ford Coppola, Madonna, and Ralph Lauren, traveling to Argentina and Uruguay to experience the dashing chef's astonishing—and delicious—wood-fired feats. The seven fires of the title refer to a series of grilling techniques that have been singularly adapted for the home cook. So you can cook Signature Mallmann dishes—like Whole Boneless Ribeye with Chimichuri; Salt-Crusted Striped Bass; Whole Roasted Andean Pumpkin with Mint and Goat Cheese Salad; and desserts such as Dulce de Leche Pancakes—indoors or out in any season. Evocative photographs showcase both the recipes and the exquisite beauty of Mallmann's home turf in Patagonia, Buenos Aires, and rural Uruguay. *Seven Fires* is a must for any griller ready to explore food's next

frontier.

The Modern Cafe The Countryman Press

Named a Best Book of 2020 by Publisher's Weekly Named a Best Cookbook of 2020 by Amazon and Barnes & Noble "Every elegant page projects Keller's high standard of 'perfect culinary execution'. . . . This superb work is as much philosophical treatise as gorgeous cookbook."

—Publishers Weekly, STARRED REVIEW Bound by a common philosophy, linked by live video, staffed by a cadre of inventive and skilled chefs, the kitchens of Thomas Keller's celebrated restaurants—The French Laundry in Yountville, California, and per se, in New York City—are in a relationship unique in the world of fine dining. Ideas bounce back and forth in a dance of creativity, knowledge, innovation, and excellence. It's a relationship that's the very embodiment of collaboration, and of the whole being greater than the sum of its parts. And all of it is captured in *The French Laundry, Per Se*, with meticulously detailed recipes for 70 beloved dishes, including Smoked Sturgeon Rillettes on an Everything Bagel, "The Whole Bird," Tomato Consommé, Celery Root Pastrami, Steak and Potatoes, Peaches 'n' Cream. Just reading these recipes is a master class in the state of the art of cooking today. We learn to use a dehydrator to intensify the flavor and texture of fruits and vegetables. To make the crunchiest coating with a cornstarch-egg white paste and potato flakes. To limit waste in the kitchen by fermenting vegetable trimmings for sauces with an unexpected depth of flavor. And that essential Keller trait, to take a classic and reinvent it: like the French onion soup, with a mushroom essence stock

and garnish of braised beef cheeks and Comté mousse, or a classic crème brûlée reimagined as a rich, creamy ice cream with a crispy sugar tuile to mimic the caramelized coating. Throughout, there are 40 recipes for the basics to elevate our home cooking. Some are old standbys, like the best versions of beurre manié and béchamel, others more unusual, including a ramen broth (aka the Super Stock) and a Blue-Ribbon Pickle. And with its notes on technique, stories about farmers and purveyors, and revelatory essays from Thomas Keller—"The Lessons of a Dishwasher," "Inspiration Versus Influence," "Patience and Persistence"—*The French Laundry, Per Se* will change how young chefs, determined home cooks, and dedicated food lovers understand and approach their cooking.

America's Test Kitchen

A revolution in cooking *Sous vide* is the culinary innovation that has everyone in the food world talking. In this revolutionary new cookbook, Thomas Keller, America's most respected chef, explains why this foolproof technique, which involves cooking at precise temperatures below simmering, yields results that other culinary methods cannot. For the first time, one can achieve short ribs that are meltingly tender even when cooked medium rare. Fish, which has a small window of doneness, is easier to finesse, and shellfish stays succulent no matter how long it's been on the stove. Fruit and vegetables benefit, too, retaining color and flavor while undergoing remarkable transformations in texture. The secret to *sous vide* is in discovering the precise amount of heat required to achieve the most sublime results. Through years of trial and error, Keller and his chefs de cuisine have blazed the trail to

perfection—and they show the way in this collection of never-before-published recipes from his landmark restaurants—*The French Laundry* in Napa Valley and *per se* in New York. With an introduction by the eminent food-science writer Harold McGee, and artful photography by Deborah Jones, who photographed Keller's best-selling *The French Laundry Cookbook*, this book will be a must for every culinary professional and anyone who wants to up the ante and experience food at the highest level.

Brilliant Bread Lennex

#1 New York Times Bestseller Winner, IACP Cookbook Award for Food Photography & Styling (2013) Baked goods that are marvels of ingenuity and simplicity from the famed Bouchon Bakery The tastes of childhood have always been a touchstone for Thomas Keller, and in this dazzling amalgam of American and French baked goods, you'll find recipes for the beloved TKOs and Oh Ohs (Keller's takes on Oreos and Hostess's Ho Hos) and all the French classics he fell in love with as a young chef apprenticing in Paris: the baguettes, the macarons, the mille-feuilles, the tartes aux fruits. Co-author Sebastien Rouxel, executive pastry chef for the Thomas Keller Restaurant Group, has spent years refining techniques through trial and error, and every page offers a new lesson: a trick that assures uniformity, a subtlety that makes for a professional finish, a flash of brilliance that heightens flavor and enhances texture. The deft twists, perfectly written recipes, and dazzling photographs make perfection inevitable.

75 Favorite Recipes from the Beloved Napa Valley Bakery Rowman & Littlefield Over the past decade, the town of Yountville has received worldwide

recognition as a tourist destination specializing in fine wine, luxurious hotel and spa accommodations, and award-winning restaurants. In fact, these achievements and accolades have earned it the name "Heart of the Napa Valley." Longtime residents, however, realize that Yountville's temperate weather, rich soils, and serene environs have been attracting visitors to the area not for decades but rather for thousands of years. The original indigenous residents called the surrounding area Caymus and constructed their homes out of willow and tule. Later the village of Caymus became known as Sebastopol, a name used by mountain man George C. Yount, the first American

settler to receive a Mexican land grant. Yount's Kentucky-style blockhouse provided a welcome mat for many of California's early pioneers. He is also credited with planting some of the first grapevines in the Napa Valley. Upon his death in 1865, local residents wanted to honor the contribution of Yount and changed the name from Sebastopol to Yountville.

The Smitten Kitchen Cookbook

Artisan Books

A handbook for gluten-free living covers such topics as understanding labels, strategies for eating out, and preparing food safely at home, with gluten-free recipes from superstar chefs, including Thomas Keller, Bobby Flay, and Nigella Lawson.

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