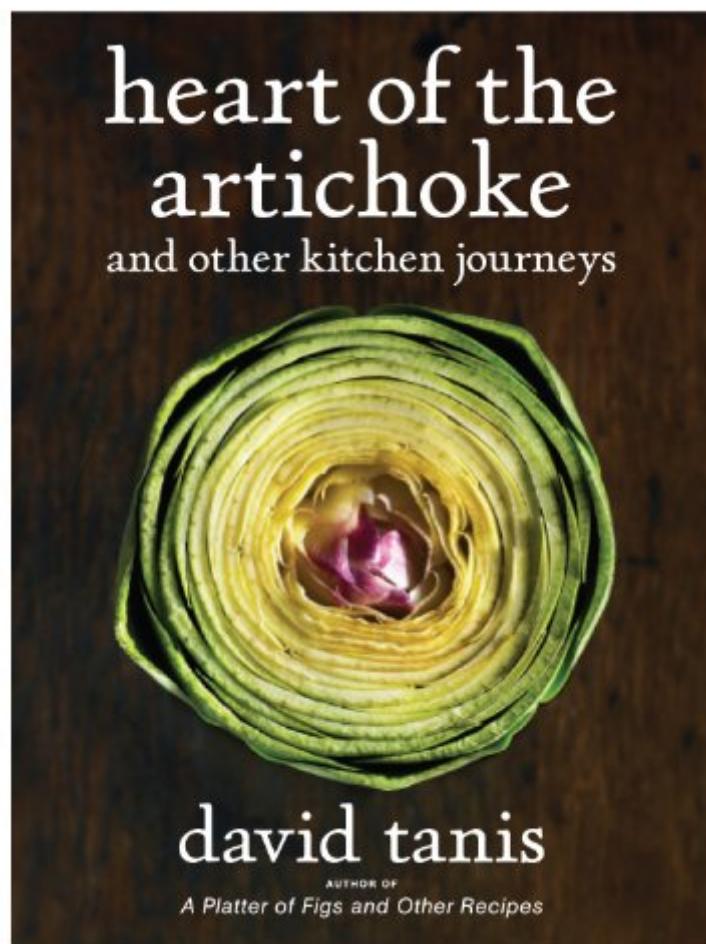


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# Heart Of The Artichoke And Other Kitchen Journeys



## **Synopsis**

Recipes from a very small kitchen by a man with a very large talent. Nobody better embodies the present-day mantra "Eat real food in season" than David Tanis, one of the most original voices in American cooking. For more than a quarter-century, Tanis has been the chef at the groundbreaking Chez Panisse, in Berkeley, California, where the menu consists solely of a single perfect meal that changes each evening. Tanis' recipes are down-to-earth yet sophisticated, simple to prepare but impressive on the plate. Tanis opens this soulful, fun-to-read cookbook with his own private food rituals, those treats—jalapeño pancakes, beans on toast, pasta for one—for when you are on your own in the kitchen with no one else to satisfy. Then he follows with twenty incomparable menus (five per season) that serve four to six. Each transports the reader to places far and wide. And for grand occasions, a time for the whole tribe to gather around the table, Tanis delivers festive menus for holiday feasts. So in one book, three kinds of cooking: small, medium, and large.

## **Book Information**

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## **Customer Reviews**

I found most value in this cookbook in Mr. Tanis' techniques for handling foods and his very limited selection of what are the necessary tools for the chef. He is of course very well-known for his work at Chez Panisse. I did buy his recommended vegetable peeler, l'econome, and a most excellent granite mortar and pestle as also mentioned by Kenji Lopez-Alt. His recipes I like are in his Feeling Vietnamese section p.79ff. I lived in Viet Nam for a year and got to like Pho and my wife likes Vegetable Rice Paper Rolls (though I prefer cha gio). The other recipes are seasonal or regional (or both), and several of them are on my list to try. I will also have to read his work A Platter of Figs...

Great book, I like the small, medium and large meals because that is how I cook and I like the seasonal meals because that is how we should live.

Very similar to his first book, A Platter of Figs, this one continues to build upon what he started. This book is designed to help people learn to cook with intuition and to cook what is seasonal and good without too much complexity. These are not recipes that are "quick and easy" for those who have no time to cook. This is for those who have the time and what to make something incredible without having the skills of a master chef. Tanis starts out the book with a fascinating and helpful series of kitchen "moments" that help define what makes cooking real to him. This ranges from peeling an apple to cooking fresh pasta. Read this and think about what you love about cooking and find some inspiration. The rest of the book is like the first book: a series of seasonal three-course menus. Each menu starts with a summary explaining the inspiration, then includes a starter, main course, and dessert. The starters and desserts are often quick simple and require minimal work. The main course might be a bit more complex, but never impossible. None should be too intimidating to try. There is a wide range of cuisines here and certainly many unique ingredients for you to try (and broaden your gastronomic horizons). A great book for home cooks, and for us professional chefs who rarely ever cook at home, but when we do, we want it to be good.

If you don't know David Tanis (he writes a weekly cooking column for the NYT), and you like to cook, you will love this book. He was a chef at Chez Panisse, but he writes for the home cook, not someone who has a whole kitchen and assistants at his beck and call. His recipes are wonderful and rely on locally sourced, seasonal ingredients. Easy to follow, with easily accessible ingredients, this is a great book to have on hand.

Anything by David Tanis is good

I love that has the ability to let you peak through a book before you purchase. I gave this one to my son-in-law Greg and he loves it. He is an excellent cook and the family eats really healthy. I was very happy with my choice. Highly recommend this and David Tanis' other books.

beautiful photos and well written! Did I forget to say I love the recipes??

My Mom first checked this out for me from the library and i was dazzled. Everything I've tried has just turned out amazing. I make substitutions where necessary when exotic ingredients are called for or b/c i don't have time to make my own broth.

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