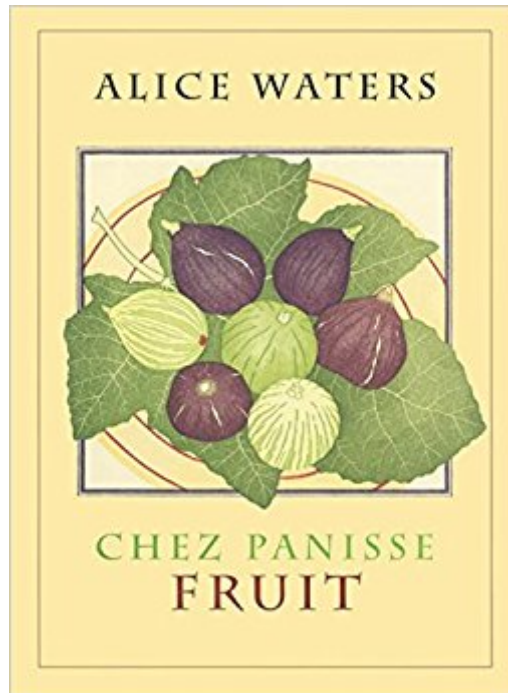




The book was found

Chez Panisse Fruit



Synopsis

In 2001 Chez Panisse was named the number one restaurant in America by Gourmet magazine -- quite a journey from 1971 when Alice Waters opened Chez Panisse as a place where she and her friends could cook country French food with local ingredients and talk politics. As the restaurant's popularity grew, so did Alice's commitment to organic, locally grown foods and to a community of farmers and producers who provide the freshest ingredients, grown and harvested naturally with techniques that preserve and enrich the land for future generations. After thirty years, the innovative spirit and pure, intense flavors of Chez Panisse continue to delight and surprise all who visit, and even those who can't get there know that Alice started a quiet revolution, changing the culinary landscape forever. Inspired by Chez Panisse, more and more people across the country are discovering the sublime pleasures of local, organic vegetables and fruits. Now join Alice Waters and the cooks at Chez Panisse in celebration of fruit. Chez Panisse Fruit draws on the exuberant flavors of fresh, ripe fruit to create memorable dishes. In this companion volume to Chez Panisse Vegetables, discover more than 200 recipes for both sweet and savory dishes featuring fruit. Glorify the late-summer peach harvest with Peach and Raspberry Gratin, and extend the season with Grilled Cured Duck Breast with Pickled Peaches. Enjoy the first plums in Pork Loin Stuffed with Wild Plums and Rosemary. Preserve the fresh flavors of winter citrus with Kumquat Marmalade or Candied Grapefruit Peel. Organized alphabetically by fruit -- from apples to strawberries -- and including helpful essays on selecting, storing, and preparing fruit, this book will help you make the very most of fresh fruits from season to season. Illustrated with beautiful color relief prints by Patricia Curtan, Chez Panisse Fruit is a book to savor and to treasure.

Book Information

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Customer Reviews

Alice Waters's Chez Panisse is one of America's great restaurants. Dedicated to serving French country food made from the finest American ingredients (and furthering the cause of local, conscientiously produced foods of all kinds), the restaurant is also responsible for a remarkable series of cookbooks, including Chez Panisse Vegetables and the Chez Panisse Menu Cookbook. Chez Panisse Fruit, coauthored by Waters, proceeds in the innovative spirit of its predecessors, offering 200 exquisite sweet and savory fruit recipes, plus essays that attune readers to growing and marketing issues so they can make wise seasonal selections. Conceived with utmost simplicity, recipes like Spit-Roasted Pork with Onion-and-Apple Marmalade, Caramelized Red Banana Tartlets, and Grilled Cured Duck Breasts with Pickled Peaches truly celebrate the fruits they feature. Though not difficult to prepare, the recipes demand a cook's full attention--at the market as well as in the kitchen. The reward is memorable eating. Arranged alphabetically from apples to strawberries, the book treats familiar and less familiar fruit, including citron (in dishes like SautÃ©ed Scallops with Citron), loquats (used in Catherine's Loquat Sauce, a delicious accompaniment to grilled meats), and mulberries (delightful in ice cream and sherbet). There are also superb versions of raspberry ice cream, cranberry relish, and blueberry buttermilk pancakes, as well as must-try "original" fare like Rocket Salad with Pomegranates and Toasted Hazelnuts, Tangerine and Chocolate Semifreddo, and Moroccan Chicken with Dates. A section of basics also provides exemplary formulas for the likes of pie dough, biscuits, and pastry cream. Illustrated in the Chez Panisse tradition with relief prints of the fruit, the book is an appreciation of one of our most glorious resources and, tacitly, a call to consciousness about the need to preserve it at its best.

--Arthur Boehm

The eighth Chez Panisse cookbook, which features sweet and savory dishes that use fruit, follows what has become acclaimed chef Alice Waters's patented style: a mix of rustic dishes, many exhibiting Italian and French influence, that highlight the best possible produce. Recipes are organized by fruit, and each chapter begins with a mini-essay on varieties and growing conditions, and often sounds the biodiversity alarm, as when Waters opines, "How sad, then, that well over 90 percent of the apples sold in this country belong to one of only fifteen of those seven thousand varieties." Desserts showcase flavors that may be slightly unfamiliar, either because they use unusual varieties (Caramelized Red Banana Tartlets) or different versions of a common fruit, as with

Fig Cookies that are a haute substitute for Fig Newtons and use fresh figs rather than dried. Savory dishes such as Middle Eastern-Style Lamb Stew with Dried Apricots and a tasty assembly of spices skew more traditional. Some of the most intriguing recipes are the simplest, such as Pickled Cherries and Tea-Poached Prunes. At times, Waters's specificity can be exasperating. Will Crˆpes Suzette with Pixie Tangerine Sherbet be just as good if the sherbet is made with some other variety of tangerine? Still, it's hard to find fault with a book wide-ranging and inventive enough to comfortably encompass Judy's Deep-Fried Lemon and Artichokes, Spring Fruit Compote with Kiwifruit Sherbet and Coconut Meringue, and a tart Vin de Pamplemousse aperitif. Copyright 2002 Cahners Business Information, Inc.

Beautiful book. We are used to cookbooks today full of pictures. This book gets to the core of simple, clean farm to table cooking without being filled with photography, more room for recipes. And, for a used book it was in perfect condition.

I bought this book at a friend's recommendation primarily for the Lamb & Quince Tagine recipe. That recipe was superb! Since then, I've routinely turned to this book looking for innovative ways to use less-common fruits. Recently, pomegranate and persimmon. Pomegranate is in season here in Texas and I wasn't aware of anything terribly clever to do with the seeds, short of tossing them in a salad (which, sure, it's great, but man can't live on salad alone! Or at least, I can't.) You can do lots with the juice, but you don't need fresh pomegranates for that. I wanted something that highlighted the fresh fruit itself. Her recipes? Any that used the actual seeds put them... on a salad. Come on, Alice! Then it was persimmon. Persimmons are in season here now too and are dirt cheap and delicious. I also recently had a soup at the French Laundry that consisted of a parsnip, compressed Fuyu persimmon, black truffle puree, and pine nuts, and it was outstanding. So, again, I opened CP Fruit hoping for some really novel flavor combinations with the persimmon. The recipes? The obligatory persimmon cookies, a persimmon pudding recipe that looks fine but very simple, and then some salads. Again, nothing too bold. Maybe that's Alice's style, although I've eaten a few times at the Chez Panisse cafe (upstairs) and had some really creative and novel things. So I know her penchant for fresh, local ingredients isn't necessarily also about such simple preparations. As a final note, incidental except that it does affect my use of the book, it's a beautiful book but will not stay open at all. It's the worst of all my cookbooks for that. I brought a squeeze-clamp in from my toolshed to my kitchen explicitly to hold this book open when I use it. Not to put it down too much, like I said, there are certainly great recipes in here, and even the simple ones are definitely

delicious. Plus, each fruit-chapter begins with a few pages of history and usage notes that are interesting and sometimes useful. I'll put it this way: Don't get this book expecting to have your eyes opened to startling new ways to put fruit to use in cooking. Instead, expect a solid set of relatively simple (and often classic) recipes for using that fruit. Valuable to some, maybe, but not usually what I'm looking for when I head for my cookbook shelf.

I've had this book for many years...I love having the Kindle copy, because then i can find it when i need it. An essential kitchen basic...

I can't begin to say how beautiful the prints are here. The recipes look very good in terms of ingredients, but I have to admit I bought the book for the artwork. It will not disappoint if you are a lino/woodblock fan.

I am writing a blog every day about my attempt at a recipe from either Alice Waters' Vegetables book or this one, Fruits. I am terrified, intimidated and often not a success; however, I am learning so much about what to look for when shopping, what macerating is, etc. And, I am teaching myself how to make her recipes a bit easier to manage for a midwestern mom of two boys. If you're interested, or just need a laugh, go to my blog at: [...]

Not so many good recipes

Good for wholesome recipes along with some little gems like amaretti. Definitely a keeper reference book in my library.

Really simple recipes that showcase the fruit. Beautiful illustrations. There are about 4 - 6 recipes per fruit.

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