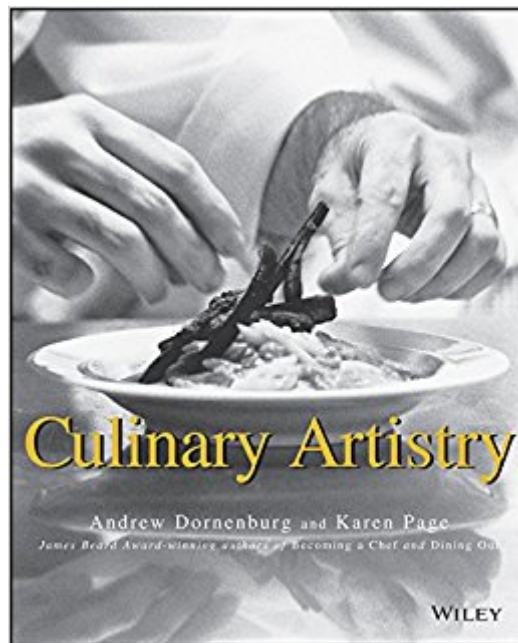


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# Culinary Artistry



## Synopsis

"In Culinary Artistry...Dornenburg and Page provide food and flavor pairings as a kind of steppingstone for the recipe-dependent cook...Their hope is that once you know the scales, you will be able to compose a symphony." --Molly O'Neil in The New York Times Magazine. For anyone who believes in the potential for artistry in the realm of food, Culinary Artistry is a must-read. This is the first book to examine the creative process of culinary composition as it explores the intersection of food, imagination, and taste. Through interviews with more than 30 of America's leading chefs including Rick Bayless, Daniel Boulud, Gray Kunz, Jean-Louis Palladin, Jeremiah Tower, and Alice Waters the authors reveal what defines "culinary artists," how and where they find their inspiration, and how they translate that vision to the plate. Through recipes and reminiscences, chefs discuss how they select and pair ingredients, and how flavors are combined into dishes, dishes into menus, and menus into bodies of work that eventually comprise their cuisines.

## Book Information

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## Customer Reviews

I am a self-taught home cook who enjoys the activities of the kitchen. I entered the cooking arena one of the standard ways, using cookbooks. Collections of recipes familiarized me with the techniques and ethnic cooking styles. Gradually, my cookbook collection included reference books that provided some of the theory behind tastes and preparation styles. Gold's 1-2-3 series, Peterson's Sauces, and others introduced to me the philosophies that allow a cook to go beyond mimicking a recipe to improvising and even creating a dish. Culinary Artistry is perhaps the best available reference for learning about the traditions of combining flavors and food groups. It contains vital information that I suspect is taught only in some of the culinary schools. It provides valuable

charts of information about cooking and menu planning. The book contains sections on Menus, including a seasonality chart and a chart explaining successful seasoning combinations. There is a section for Composing Flavors, the highlight of which is a chart showing successful food contrasts. Another section involves Composing A Dish. Here there is a chart showing great food matches and one showing seasoning matches. The Composing A Menu section offers a chart showing frequent accompaniments to meats and paragraphs presenting theories about Hors D'oeuvres, Cheeses, and Desserts. This was a sparse and incomplete passage in an otherwise comprehensive book. Finally, there was a fun section addressing the Evolution of Chef's Styles. Here the authors provide sample menus comparing chef's offerings from earlier decades to their present day productions. The volume offers multiple anecdotes, quotes, and side bars concerning the views of popular chefs. Various recipes are interspersed to illustrate the principles.

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