

Librería
Bonilla y Asociados
desde 1950



Título: Chanterelle. The Story And Recipes Of a Restaurant Classic

Autor: Waltuck David/ Friedman Andrew

Precio: \$725.00

Editorial:

Año: 2008

Tema:

Edición: 1ª

Sinopsis

ISBN: 9781561589616

Waltuck and his wife, Karen, opened Chanterelle, an intimate restaurant in New York's Soho, in late 1978, and they have been receiving rave reviews ever since. Oddly enough, the first Chanterelle cookbook was Waltuck and Melicia Phillips's Staff Meals from Chanterelle, featuring recipes for the food served at "family meal" each evening. With coauthor Friedman, Waltuck now tells the story of the restaurant and provides more than 100 favorite recipes, from his signature Grilled Seafood Sausage with Beurre Blanc Sauce to Roast Pork Loin with Fennel Jus and Flan. The dessert chapter is one of the shorter ones, but Kate Zuckerman, the pastry chef, has already written her own book, The Sweet Life. Karen Waltuck, who oversees "the front of the house," contributed notes on hospitality and related topics, and there are color photographs throughout of the restaurant, its staff, and the recipes.