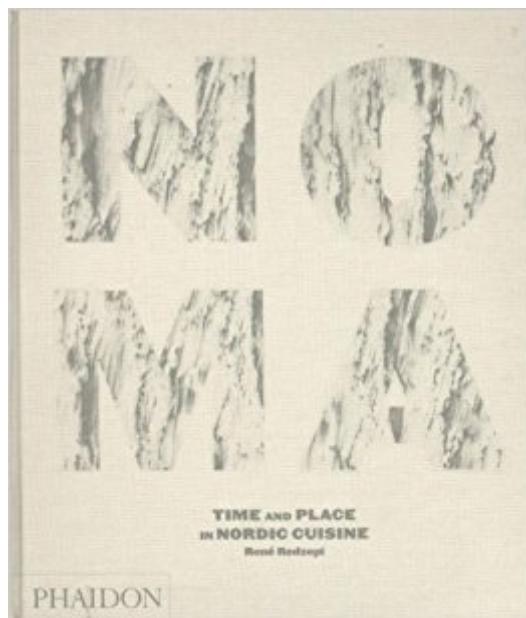


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Noma: Time And Place In Nordic Cuisine



Synopsis

""Noma is the most important cookbook of the year." - The Wall Street Journal René Redzepi has been widely credited with re-inventing Nordic cuisine. His Copenhagen restaurant, Noma, was recognized as the #1 best in the world by the San Pellegrino World's 50 Best Restaurant awards in April 2010 after receiving the "Chef's Choice" award in 2009. Redzepi operates at the cutting edge of gourmet cuisine, combining an unrelenting creativity and a remarkable level of craftsmanship with an inimitable and innate knowledge of the produce of his Nordic terroir. At Noma, which Redzepi created from a derelict eighteenth-century warehouse in 2003 after previously working at both elBulli and The French Laundry, diners are served exquisite concoctions, such as Newly-Ploughed Potato Field or The Snowman from Jukkasjarvi, all painstakingly constructed to express their amazing array of Nordic ingredients. His search for ingredients involves foraging amongst local fields for wild produce, sourcing horse-mussels from the Faroe Islands and the purest possible water from Greenland. Redzepi has heightened the culinary philosophy of seasonally and regionally sourced sustainable ingredients to an unprecedented level, and in doing so has created an utterly delicious cuisine. At the age of 37, Redzepi is one of the most influential chefs in the world. *Noma: Time and Place in Nordic Cuisine* offers an exclusive insight into the food, philosophy and creativity of René Redzepi. It reveals the first behind the scenes look at the restaurant, Noma, and features over 90 recipes as well as excerpts from Redzepi's diary from the period leading up to the opening of the restaurant and texts on some of the most enigmatic of Noma's suppliers. The book includes 200 new specially commissioned color photographs of the dishes, unique local ingredients and landscapes from across the Nordic region. It also includes a foreword by the artist Olafur Eliasson."

Book Information

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Customer Reviews

Those unable to secure a seat at the World's Best Restaurant 2010, the 12-table Noma near Copenhagen, will have to settle for this massive study of the restaurant and its chef, 32-year-old Rene Redzepi. Even a casual flip will reveal why Redzepi's imaginative combinations and fiercely local approach to sourcing vaulted him over stalwarts like El Bulli: sous vide reindeer shoulder served with celery root rolled in hay ashes and a wild herb gel, a whimsical meringue-based snowman atop buckthorn mousse and carrot sorbet, and a carrot cake-coated ligonberry sorbet served with hay cream are but a few of his spectacularly innovative dishes. While few home cooks will have the equipment, ingredients, or patience to attempt Musk Ox and Fresh Young Garlic or Milk Skin and Caramelized Garlic, fans of molecular gastronomy will have a field day with this ode to meticulous construction and presentation. In the end, whether Redzepi's almost ridiculously complicated dishes reveal a pretentious chef or a passionate one making the most of his ingredients doesn't matter. This is an envelope-pushing exercise that deserves respect. 200 color photos. (c) Copyright PWxyz, LLC. All rights reserved.

""Noma is an international sensation." â " The New York Times"RenÃ© is a master locavore â " the most intense and ingenious I've ever met." â " Jeffrey Steingarten, VOGUE"The hottest topic in the food world. While Noma is all about Nordic cuisine, its philosophy is about the cuisine of wherever you are." â " Mark Bittman, Kitchen Daily"A gorgeous cookbook . . . spectacular. NOMA is going to influence another generation of cooks." â " The Atlantic"Noma is the most important cookbook of the year." â " The Wall Street Journal"

This book is beautifully made; gorgeous photography, elegant writing, and fascinating recipes. The book does not present a dumbed down version of the restaurants' intricate menu items. As a home cook, recreating these dishes listed would be a challenge for many reasons. Firstly, if you're not already in Scandinavia, access to many of the local ingredients would be nearly impossible. Also, techniques described are very refined and may require use of some out of the ordinary kitchen equipment and also a very knowledgeable food industry professional to execute. Use the book for inspiration, but attempting to recreate what one of the world's best chefs does in a professional kitchen would most likely be a challenge left defeated.

If you've heard of Noma and hope to capture some of its culinary glory, give up hope now. The subtitle is accurate. This book is about a time and place in Nordic cuisine, something that cannot be recaptured in an American home kitchen. Many of the ingredients are difficult or impossible to get, even at specialty stores or online. That said, the book delivers inspiration galore. It is mental food porn. You are asked to reimagine how you eat, how things taste, and how to taste things. You can see the flow of the seasons in the dishes. The creativity with food just drips off the pages. If you're looking at this review, then you probably already want this book, and nothing I can say will dissuade you. Good, because it's an awesome book. However, it is not a cookbook, and if you buy it hoping for one, you will be disappointed.

I've read that this book is not for the average cook. I agree due to its unusual format: pages and pages of photographed food presentations with not a word anywhere. The recipes are in a separate location in the back of the book. I gave this book to my son-in-law, a chef, because he and his wife went to the Noma restaurant for lunch this last summer. He enjoyed the book and identified many of the dishes that were beautifully pictured. It seems to be a "fun" book for the chef who enjoys the challenge of recognizing the unusual photographed ingredients and inspirational toward trying to duplicate these extraordinary dishes.

A pretty book that looks like a graphic artist had control of the project. Sometimes a convention is used over and over because it makes sense. Following a complicated recipe is made easier when you have visual cues to tie to the recipe steps together. Having the photo 30 pages away in the Photo Gallery is not practical for someone interested in the usefulness of this book. As Art, you cannot beat it.

good

I am an executive chef and this is an inspiring book. The forward explains how Redzepi understands the rarity in business to be able to truly do what he wants and not succumb to the interest of the masses. It is a unique and unforgiving view of one talented chef's view of cuisine, which has made waves in the culinary world as the newest progressive movement.

This is not only a really interesting book to read, it's also very well presented. It's a "coffee table book", but also a cookbook and textbook of sorts. I'm not sure how feasible it is to make these

recipes, but it is a fascinating study of this cuisine with beautiful photos.

what a great book, half art, half cookbook, with a Nordic flair. I love cookbooks and large format art books too, so this one will have to be kept on the coffee table. I haven't made any of the dishes yet, but see some stuff similar to what my Norwegian grandmother used to make.

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