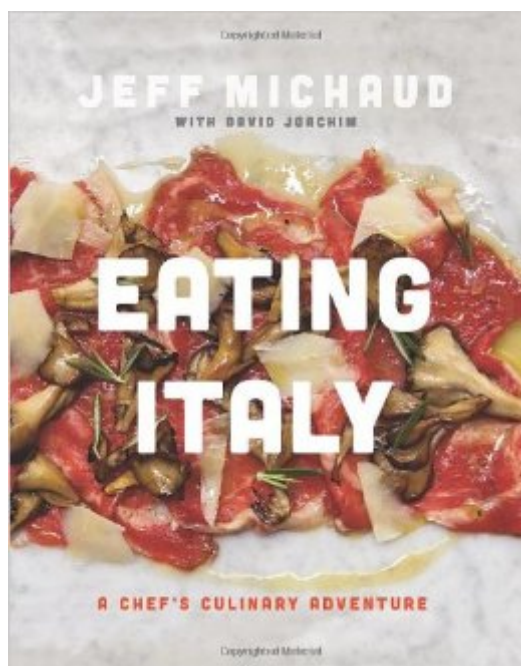


The book was found

Eating Italy: A Chef's Culinary Adventure



Synopsis

Before award-winning chef Jeff Michaud ever opened the doors of his acclaimed Philadelphia restaurants, he spent three years in northern Italy as a culinary apprentice to master butchers and chefs, immersing himself in the culture and cuisine of the old country. It is safe to say that he never anticipated the romance that would ensue. *Eating Italy* is a delicious, funny, and mesmerizing spin through the boot, teaching true heirloom techniques and telling Jeff's culinary and personal love story (he met his wife when she came into the restaurant one night for dinner, and to this day, he hasn't forgotten what she ordered). Part inventive cookbook, part travel narrative, each chapter of *Eating Italy* explores a village or town in northern Italy, unveiling the unique culinary and cultural experience it has to offer. The reader experiences his journey from Paladina: The Butcher's Apprentice to Trescore Balneario: Our Big Italian Wedding in dishes like Apricot and Chanterelle Salad, Swordfish Pancetta with Fennel Zeppole, Pheasant Lasagne, and Blood Orange Crostata with Bitter Chocolate. Each authentic recipe serves to mark his professional growth, learning from some of the most skilled chefs in Italy. Vivid photography of Italian culture, people, and landscapes are dispersed throughout, allowing the reader a glimpse of northern Italy from a kitchen far away.

Book Information

Hardcover: 304 pages

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International > International #331 in Books > Cookbooks, Food & Wine > Italian Cooking

Customer Reviews

The stories in the book are as good as the recipes. I'm no chef, but I made one the fish dishes for a family party and it turned out awesome. Of the 3 pounds of halibut and 2 pounds of mussels I prepared none remained after dinner. This is a great reading book for even those who don't want to

cook anything (even though you totally should!).

I enjoy cooking as much as I do learning and meeting peoples in different places around the world. Italy is one of my favorite places, especially the northern parts. The book *Eating Italy* is as much about how we become part of a place where we find ourselves, as much as it is about a love story, as much as it is about the wonders of cooking. If you are just looking for some recipes, you will miss out on the essence of this book. If on the other hand you would like to enjoy a great tale of transformation and love, then you will love this book. I rated this book 5 stars because of the great story, but more so because cooking is about journeys, love and because when we cook we give a part of ourselves to those who eat our preparations. Life is about journeys and this is one fantastic tale of one of those journeys.

This is an inspirational story of a chef honing his passion throughout his experiences in Italy. Cookbooks are usually one-sided recipe listings, *Eating Italy* engages the reader with a history behind the food creations.

If you are an aficionado of cookbooks for their ease of use, amazing photography, theme, physical heft, and content (obviously) ... you need to add this to your culinary library. Immediately. Honest, delicious, creative, unique, interesting, approachable recipes ... with a beautiful story behind each of them. Each of them will make you a better, more enlightened, more capable cook. This is the story that every chef (and frustrated chef, like myself) wants to live. To venture out to a distant land (in this case, Italy ... what else is there??) to discover real food, real cooking, and life as it was meant to be lived. It's the story of a chef who was introduced to the two loves of his life (wife and food), and the people and places who played match-maker in each of those love stories. Chef Michaud cooks with his heart first, and his hands second. I know this first-hand. If you take your own cooking seriously ... and I imagine if you're considering purchasing this book, you do ... do yourself a favor and buy this beautiful culinary tome. Lay it down on a coffee table as art, or allow it to be splattered with extra virgin olive oil and smudged with flour (I suggest the latter). Either way, go on an amazing journey with this chef, and let "*Eating Italy*" be your guide.

Eating Italy is not just a cookbook full of wonderful recipes but it also intertwines the story of love between a man and a woman, as well as the Italian cities and countryside. The book incorporates well placed and detailed photos in the narrative that helps me visualize what the author describes.

I'm not much of a cook, but after reading this book I can't wait to try some of the recipes. I hope the author is able to follow up this book with something of the same quality, but maybe featuring different ethnic foods. After buying my copy, I purchased a copy for my mother as well and she loved it!

Eating Italy was equal parts cooking inspiration, travel guide and love story. I loved all the beautiful imagery throughout the book that really helped you get to know the chef and his food. I can't wait to try my hand at some of the dishes in the book as well as retrace Jeff's steps through Italy!

I love when I get a cook book and it's as much fun to read as it is to cook from. Michaud's narrative is engaging (what happens next?) and the photos and recipes are inspiring. I've had his food in Philadelphia (amazing) and can't wait to spring it on my guests at home.

If you like to read cookbooks, you will love this one. Equal parts culinary journey, chef's education, love story and recipes this book delights on every level. Some recipes include hard to find ingredients, but are enjoyable to read anyway. Great photography.

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