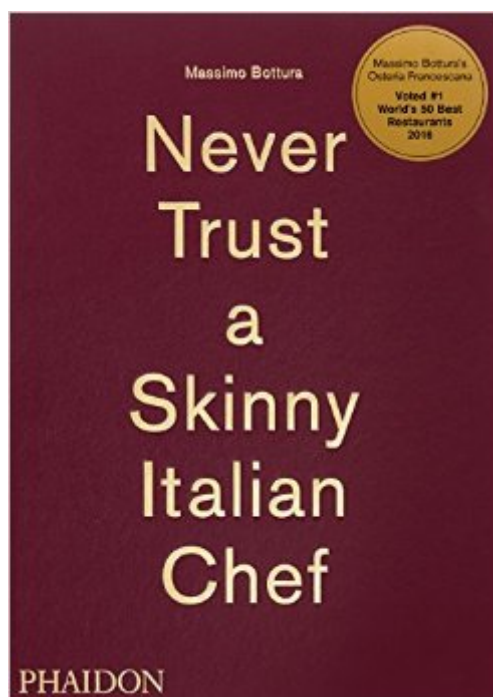


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Massimo Bottura: Never Trust A Skinny Italian Chef



Synopsis

Never Trust a Skinny Italian Chef is a tribute to three-michelin star restaurant, Osteria Francescana and the twenty-five year career of its chef, Massimo Bottura, 'the Jimi Hendrix of Italian chefs'. Voted #1 in the S. Pellegrino World's 50 Best Restaurants Awards 2016. Osteria Francescana is Italy's most celebrated restaurant. At Osteria Francescana, chef Massimo Bottura (as featured on Netflix's Chef's Table) takes inspiration from contemporary art to create highly innovative dishes that play with Italian culinary traditions. Never Trust a Skinny Italian Chef is a tribute to Bottura's twenty-five year career and the evolution of Osteria Francescana. Divided into four chapters, each one dealing with a different period, the book features 50 recipes and accompanying texts explaining Bottura's inspiration, ingredients and techniques. Illustrated with photography by Stefano Graziani and Carlo Benvenuto, Never Trust a Skinny Italian Chef is the first book from Bottura - the leading figure in modern Italian gastronomy.

Book Information

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Customer Reviews

First I must say after 15 years as a professional chef and having read hundreds of books, THIS is one that is so fascinating I had to write my first review. I had the experience of eating this man's food last summer at his restaurant in Modena. The bread was by far the best I've ever tasted, far better than even chef Joel Robuchon's which speaks volumes. Moving into dinner, I was not prepared for the meal to come. Some courses were revolutionary, life changing really. Others were confusing and left me questioning the chef's motives. If I had only read this book first I am certain it would have been a different experience. That's what this book does. It goes into detail, the

conceptualizing and philosophy being every dish. I've never read a book that is all about the ideology first with the recipes to follow. It's an exceptionally refreshing way to read a cookbook. I've relished having something like this. To look at how this man goes about the creative process. I'll admit, at first I sceptical. Could he really have taken all of these inspirations to create these dishes? Or, did he simply dig for stories to support their creation. I believe the first. You either believe in Massimo completely or simply not at all. That being said, yes these recipes are extrodinarlily creative and some call for devices such as a rotary evaporator, etc. Not to mention the ingredients indigenous to his homeland of Modena Italy he is able to procure. He was doing so many things that later began trending in NYC and the rest of the world. Simply put, if you're interested in how an artistic chef goes about creating dishes, look no further. Thank you Massimo for your work! To all you chef's out there, BUY THIS BOOK!

One of the most poetic cookbooks I have ever read. Bottura narrates the creation of his recipes through reflecting on literature and contemporary art. The recipes included may well have a Michelin 3 star difficulty to execute at home, especially in recreating the visual presentation. Nevertheless, it is vivid and touching- a satisfying read for anyone who wishes to understand the contemporary Italian gastronomy. Time flew by as I first tried to read the book while sitting on the floor of the Strand bookstore in New York. Whether or not to make the dishes at home, I would have it on my shelf nevertheless.

I bought this book for my bf, who is a cook. He is loving it, he says is amazing, and very inspirational. He reads it over and over again. I must say it probably is a amazing book for anyone who loves cooking, but understands that this book gives away a lot of recipes that you won't be able to cook at home, but this could just inspire you to cook with love and passion

A very well written and engaging book. Bottura mixes regional history with the tale of his Osteria Francescana, as well as with personal vignettes. I have been honored to eat at his restaurant twice, and after reading his book, I can not wait to return to it. This handsomely illustrated monograph is a must for all lovers of innovative cooking. Bravo, Chef Bottura!

After watching "Chef's Table" S1:E1, which is about Massimo Bottura, I wanted to try out his recipes. The episode starts out with a story about how he helped to save the potential negative economical impact after an earthquake destroys a warehouse full of Parmigiano Reggiano cheese

by distributing and promoting a parmesan risotto recipe. This dish and other similar stories are filled within the pages of this book. Each recipe is a piece of art, explained with passion, visualized with perfection and made accessible with love to those who want to be inspired. Further cooking details of each recipe and its ingredients are organized at the end of the book. It was a pleasure trying out the sublime Risotto 'Cacio e Pepe' recipe, which was full of flavor. (I did make some simplifications and substitutions to make it easy to make with what I had available). Anyone who wants to eat some profoundly innovative Italian dishes and impress others with pieces of art, should trust this skinny Italian.

This book is gorgeous with imaginative recipes. This book is not for the average home cook, but for those who are inclined to take up the challenge of cooking like a professional. The recipes do require some special equipment, and ingredients, but if you are up to challenge, they are delicious.

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