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Coi: Stories And Recipes



Synopsis

"An absorbing self-portrait of an exceptional cook." — Harold McGee
Daniel Patterson is the head chef/owner of Coi in San Francisco, one of America's most celebrated restaurants. Patterson mixes modern culinary techniques with local ingredients to create imaginative dishes that speak of place, memory, and emotion. His approach has earned him five James Beard nominations and winner of the James Beard Award's "Best Chef of the West" 2014, two Michelin stars, and a worldwide reputation for pioneering a new kind of Californian cuisine. Now, in his new book *Coi: Stories and Recipes*, Patterson shares a personal account of the restaurant, its dishes, and his own unique philosophy on food and cooking. 70 recipes are featured with narrative essays, including Chilled Spiced Ratatouille Soup; Carrots Roasted in Coffee Beans; Strawberries and Cream with Tiny Herbs; and Lime Marshmallow with Coal-Toasted Meringue. This book is beautifully written by Patterson, who is respected for his original food writing in publications such as *The New York Times* and *Lucky Peach*, and is also co-author, along with Mandy Aftel, of *Aroma: The Magic of Essential Oils in Food and Fragrance* (2004). 150 color photographs by Maren Caruso include atmospheric images of the restaurant and the California landscape. Forewords by Peter Meehan and Harold McGee.

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Customer Reviews

I first came across Chef Daniel Patterson's name around mid 2000 prior to COI opening. He wrote one brilliant concept cookbook about essential oil. It's one of my all time favorite cookbooks. I have

since been following him since he opened COI, read articles he wrote as well as many interview he did. He is a really good writer. I appreciate his genius interpretation of modern American/California cuisine. I have been waiting for his second book for almost a decade. It's worth the wait. If you are looking for a book you aiming to copy his recipes or for home cook, don't buy it. You will end up writing unappreciative comments here. But if you are looking for a book which will inspire you by each of story how he constructed the dishes and an evolution of a great chef through times. This is the book for you. I am glad that finally a chef in USA wrote a non-commercial driven cookbook, a cookbook which signified a chef and his restaurant. Sadly, it is hard to find this kind of book in a country full of world class talent chefs. We buy cookbooks to read and learn shared techniques. Just there are some pictures totally unrelated. I will not comment on it. Phaidon can do a much better job by filling those with pictures of chef, his restaurant, his kitchen members, or action shots that represent who he is. I am not a big fan of Phaidon's books. Too many fillers than juice. This one is exceptional. Only one comment, some fonts in the book are hard to read. Really small. I personally can't wait for him to write his 3rd book.

let me preface this review by saying I am a professional chef- I mention this because often I read negative reviews on restaurant cookbooks that complain about the impracticality of said cookbook and the recipes within. This is definitely not the source of my disappointment... the more impractical a cookbook seems to the common housewife or budding top chef fan, the better. This is what attracts me to them in the first place; an insight to an amazingly talented chef like Daniel Patterson, fuel for creativity, learning new techniques and staying on top of current trends. And while this book is very well written- the recipes leave much to be desired. Put this book side by side with the NOMA cookbook, sans stories and articles, and they are almost exactly the same. Many of the photographed dishes even look the same. I understand the natural aesthetic trend- but feel that many of the restaurant cookbooks I have purchased lately (not just the Coi book or phaidon books) all tend to be the same. Its getting boring

Like many of the recent Phaidon cookbooks, this is more for the coffee table than the kitchen counter. The first book like this that I recall was Michel Bras' Essential Cuisine of 2002, though that was if anything more practical and arguably more lovely. This book has the food-art plated on a similar white plexiglas field, but distinguishes itself in the forthright direct account of the creative process behind each melange, the foraging in the woods for various unthinkable edibles, the struggle to get something to the two-Michelin star standard Coi has reached. I've never eaten there

myself but the cookbook may be better (and certainly cheaper) than the reality. It's food (and writing) to think about, pondering whether rules were made to be broken or simply there to guide you as to what people actually enjoy eating rather than experimenting with. I like the chef's voice personally, I like the effort to push the boundaries, to take "locavore" to its logical conclusion. But I doubt I'd much like eating this stuff regularly, whether by my own hand or his. It reminds why the word "interesting" is the most damning of faint praise.

Nobody is going to actually cook from this thing but it's pretty to look at. Patterson's food is pretty ridiculous but if you're even considering the purchase of such a book, you know that. Very narcissistic and full of "wow, man...seaweed is so awesome, dude" moments.

After an incredible meal at Coi, I was delighted to find that Daniel had released this cookbook. Being a home cook and always trying out new methods, I was excited to try out some of the recipes in the book. They turned out pretty well, considering that most home cooks do not have the specialized equipment that is used in molecular restaurant kitchens. I have thoroughly enjoyed this book and there are lots of photos that illustrate what the food should look like.

This should be required reading for every young chef trying to find their way, and every burned out chef trying to remember what it was they loved about cooking in the first place. Patterson is the truth.

Coi gives the reader a great insight into the process of one of the worlds great chefs. Daniel Pattersons philosophy and approach to food is "truth". Being true to the ingredient while being true to his self. I love the book, as a chef it inspires me.

Daniel Patterson's book is a different approach to a cookbook. There are fine recipes, of course, but the inspiration behind each recipe is interesting. The photographs in the book are of dishes that have been made at COI, Daniel's San Francisco restaurant, as well as a few interior restaurant photos and pretty California scenery. The book is one you will want to read, not just quickly page through, although the many photographs will make it a nice coffee table book as well.

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