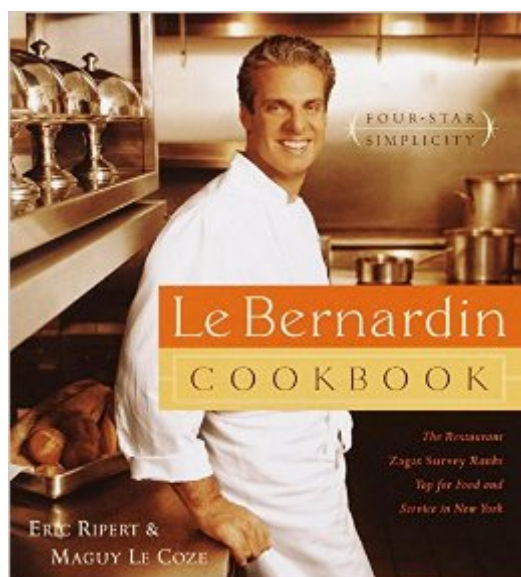


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# Le Bernardin Cookbook: Four-Star Simplicity



## Synopsis

Le Bernardin, New York's only four-star seafood restaurant, is renowned not only for its impeccable cuisine but also for its understated elegance. Now the Le Bernardin experience is made accessible to everyone in more than 100 meticulously formulated and carefully tested recipes for all courses, from appetizers through dessert. The food served in Le Bernardin's beautiful dining room is as subtle and refined as any in the world, and because fish and shellfish are often best turned out quickly and simply, the recipes in this book can be reproduced by any home cook. Maguy Le Coze traces the origins of Le Bernardin's "simplicity" to her late brother, Gilbert, the restaurant's legendary cofounder and first chef: "Gilbert was not a classically trained chef," she says. "He had never been to culinary school. When he cooked, he made things he liked, and things he knew. He focused on the quality and freshness of the fish. He made nages and vinaigrettes because he'd never made a hollandaise or a béarnaise. He focused on flavors that were delicate, subtle, herb-infused." Today, Chef Eric Ripert carries on that tradition with dishes such as Poached Halibut on Marinated Vegetables, Pan-Roasted Grouper with Wild Mushrooms and Artichokes, and Grilled Salmon with Mushroom Vinaigrette. And, of course, there are the desserts for which Le Bernardin is also so well known--from Chocolate Millefeuille to Honeyed Pear and Almond Cream Tarts. Essential to the experience of dining at Le Bernardin and to the Le Bernardin Cookbook are the dynamic and charming personalities of Maguy Le Coze and Eric Ripert, whose lively dialogue and colorful anecdotes shine from these pages as brightly as the recipes themselves.

## Book Information

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## Customer Reviews

`Le Bernardin Cookbook' by highly regarded seafood chef Eric Ripert and restaurateur Maguy Le Coze (cofounder of the restaurant with her brother Gilbert) is the first case where I wished I could give a half a star. In many ways, it is a classic restaurant cookbook which is better than average in many ways, but I usually need a little more than `better than average' to give five stars. In comparison to Rob Feenie's `Lumiere' cookbook I reviewed yesterday, `Le Bernardin' exceeds expectations in the following ways: It is almost entirely a cookbook for all sorts of fish, based primarily on classic French recipes. This means that if you had a shelf of 100 famous restaurant cookbooks and wanted a recipe for fish, you could immediately go to either this book or Bob Kinkead's recent restaurant book, depending on whether you wanted something from Brittany or Baltimore. Oddly, this book also shares with the Kinkead book the fact that at least one recipe author (Bob Kinkead and Gilbert Le Coze) for each book was entirely self-taught. The story behind this book is about as endearing and as interesting as they come. `Le Bernardin' was originally opened in Paris by brother and sister Le Coze in 1972, after the siblings spend their early life together helping their parents run a struggling little restaurant on the coast of Brittany. After an initial splash and failure based on no experience, they ultimately succeeded in Paris. They followed this with opening the Manhattan restaurant in 1986, just as culinary consciousness in New York made it worth their while to open a restaurant which specialized in fish.

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