

THE BIG FAT DUCK COOKBOOK [IMPORT EDITION] BY HESTON BLUMENTHAL



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As one of the window to open the brand-new globe, this *The Big Fat Duck Cookbook [Import Edition] By Heston Blumenthal* provides its remarkable writing from the writer. Published in among the prominent publishers, this book *The Big Fat Duck Cookbook [Import Edition] By Heston Blumenthal* becomes one of one of the most ideal books lately. Really, the book will certainly not matter if that *The Big Fat Duck Cookbook [Import Edition] By Heston Blumenthal* is a best seller or otherwise. Every book will always offer ideal resources to obtain the viewers all finest.

Review

'What fun it is to follow in this gastro-wizard's footsteps' *Observer Food Monthly*

About the Author

Entirely self-taught, Heston Blumenthal is the most progressive chef of his generation. In 2004 he won the coveted three Michelin stars in near-record time for his restaurant *The Fat Duck*, which has twice been voted the Best Restaurant in the World by an international panel of 500 experts. In 2006 he was awarded an OBE. He lives in Berkshire with his wife and three children.

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In this enormous, beautiful book, we hear the full story of the meteoric rise of Heston Blumenthal and The Fat Duck, birthplace of snail porridge and bacon-and-egg ice cream, and encounter the passion, perfection and weird science behind the man and the restaurant. Heston Blumenthal is widely acknowledged to be a genius, and The Fat Duck has twice been voted the Best Restaurant in the World by a peer group of top chefs. But he is entirely self-taught, and the story of his restaurant has broken every rule in the book. His success has been borne out of his pure obsession, endless invention and a childish curiosity into how things work - whether it's how smell affects taste, what different flavours mean to us on a biological level, or how temperature is distributed in the centre of a soufflé. In the first section of The Big Fat Duck Cookbook, we learn the history of the restaurant, from its humble beginnings to its third Michelin star (the day Heston received the news of this he had been wondering how exactly he would be able to pay his staff that month). Next we meet 50 of his signature recipes - sardine on toast sorbet, salmon poached with liquorice, hot and iced tea, chocolate wine - which, while challenging for anyone not equipped with ice baths, dehydrators, vacuum pumps and nitrogen on tap, will inspire home cooks and chefs alike. Finally, we hear from the experts whose scientific know-how has contributed to Heston's topsy-turvy world, on subjects as diverse as synaesthesia, creaminess and flavour expectation. With an introduction by Harold McGee, incredible colour photographs throughout, illustrations by Dave McKean, multiple ribbons, real cloth binding and a gorgeous slip case, The Big Fat Duck Cookbook is not only the nearest thing to an autobiography from the world's most fascinating chef, but also a stunning, colourful and joyous work of art.

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2 of 2 people found the following review helpful.

I'm poor.

By Amazon Customer

I'm a very serious cook. I finally bought this book and it's one of the most fascinating things I've ever read. Most single pages of this book are more beneficial than entire cookbooks combined. Even if you aren't totally into the whole molecular gastronomy thing, you can pick up so so much from this book. I could get into more detail about how it is organized and laid out but the book is so magical it doesn't do it justice. I would spend a couple of thousand dollars to own this if I had to and trust me, I'm poor.

5 of 5 people found the following review helpful.

Big Fat Duck

By Karyn

We looked at this book when it first came out - Neil Gaiman put me on to it 'cos Dave McKean did the illustrations - he and Mr Gaiman have done awesome work together.

So I dragged my partner to this bookshop, and asked them to open the book - it's wrapped in plastic and covered with cardboard which is also wrapped in plastic and then in a cardboard box. Which - you guessed it - is also wrapped in plastic. Very recycling friendly.

Anyway, way back then they opened up this book and we spent an hour or so looking through. It was amazing - I was blown away by the art, my partner was really into the science behind the recipes.

We didn't buy it then. I wanted to but we were looking at \$500+ and he wasn't that excited. So I bought The Complete Calvin and Hobbes (which is also awesome!).

Then he started watching Heston on tv, understanding more about how chefs get their ideas, thinking about what he does when he cooks... So I finally got this for him and he was the most happy I've ever seen him. Seriously.

This is something that he'll treasure for ever, drool over, wear gloves while he turns the pages and drip food over while he tries the recipes. And I love it because I think Dave McKean is AWESOME. And I like food that has been loved while it was built.

Possibly a specialist book, but honestly your average food geek will love it!

22 of 22 people found the following review helpful.

The most astounding cookbook!

By Bradley Nelson

This book is pretty symbolic of how Heston Blumenthal cooks: it's done to perfection. The book is incredibly massive and filled with beautiful photography and brilliant artwork.

The first third of the book is the entire history of the Fat Duck, which includes a lot of Heston's philosophies about food and engaging the senses.

The middle of the book is packed with recipes, many are famous, some are not, and a couple never made it onto the menu. Each dish includes some background, and complete, exacting recipes for every component. These are not simplified for home cooks and call for many obscure ingredients and pieces of equipment. These are the exact recipes used in the restaurant.

The last third of the book is a veritable textbook of food chemistry, with articles by a handful of scientists who have worked with Heston over the years. For disciples of Heston's style of cooking, this will likely be the most useful part of the book.

The price tag may seem steep, but for any serious cook, it is an invaluable tome of information. While the Alinea cookbook was very sterile and straight-forward, the Fat Duck book is much more engaging and playful. And besides, it's pretty much the ultimate coffee table book for foodies.

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