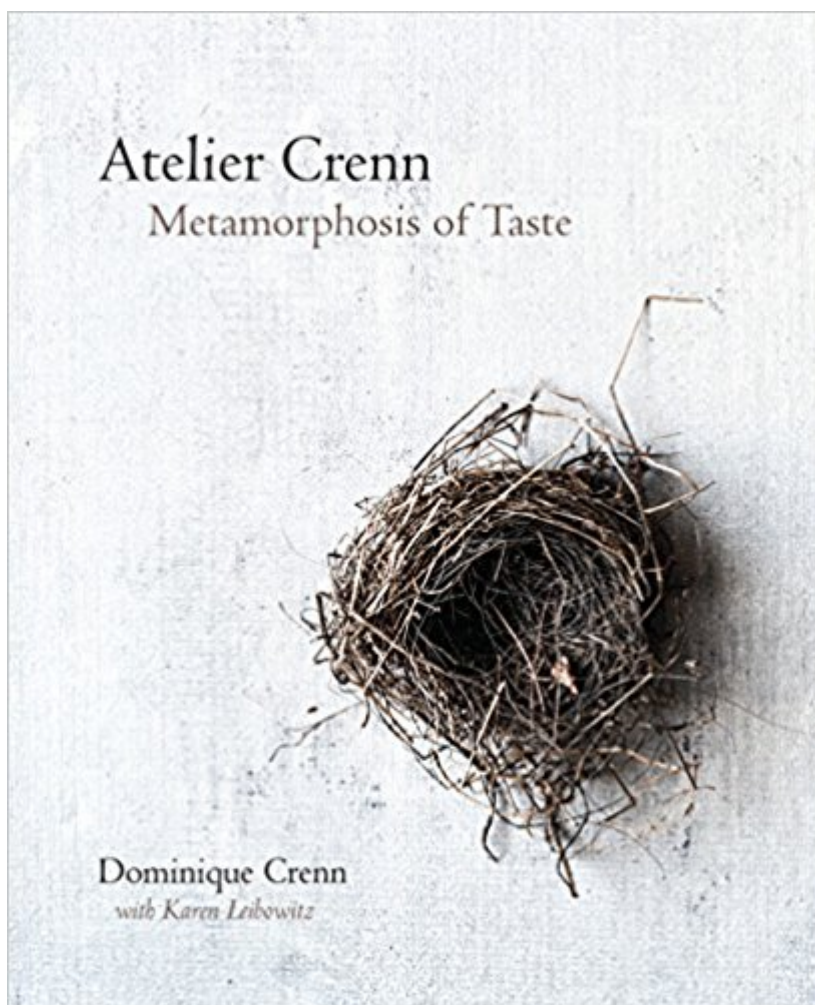


The book was found

Atelier Crenn: Metamorphosis Of Taste



Synopsis

The debut cookbook from the first female chef in America to earn two Michelin stars *Atelier Crenn* is the debut cookbook of Dominique Crenn, the first female chef in America to be awarded two Michelin stars—and arguably the greatest female chef in the country. This gorgeous book traces Crenn’s rise from her childhood in France to her unprecedented success with her own restaurant, *Atelier Crenn*, in San Francisco. Crenn’s food is centered around organic, sustainable ingredients with an unusual, inventive, and always stunning presentation. To put it simply, Crenn’s dishes are works of art. Her recipes reflect her poetic nature with evocative names like “A Walk in the Forest,” “Birth,” and “The Sea.” Even the dishes that sound familiar, like Fish and Chips, or Broccoli and Beef Tartare, challenge the expected with their surprising components and her signature creative plating. This impressive and beautiful cookbook by a chef who is often the only woman to be mentioned in the same breath with other culinary giants is bound to captivate the food world.

Book Information

Hardcover: 376 pages

Publisher: Houghton Mifflin Harcourt; y First printing edition (November 3, 2015)

Language: English

ISBN-10: 0544444671

ISBN-13: 978-0544444676

Product Dimensions: 9 x 1.3 x 11 inches

Shipping Weight: 4.3 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 28 customer reviews

Best Sellers Rank: #46,784 in Books (See Top 100 in Books) #32 in [Books > Cookbooks, Food & Wine > Professional Cooking](#) #39 in [Books > Cookbooks, Food & Wine > Regional & International > European > French](#) #122 in [Books > Cookbooks, Food & Wine > Celebrities & TV Shows](#)

Customer Reviews

[View larger](#) A conversation with Dominique Crenn The Michelin-starred chef and debut cookbook author chatted about food culture in her native France and the United States, what she wants people to take away from a meal at her restaurant, and more, with Harold McGee, celebrated author of *On Food and Cooking*.

You grew up in France, with a rich food culture. Why did you become a professional chef in the US?

It's true, France has an incredible food culture, and it is still the deepest source of inspiration for me as a chef. French food made me who I am, nourishing my body and soul in my youth, but French restaurant culture is not always so nurturing, especially for women. In my twenties, I discovered that restaurants in France would only consider me for the front of house, so I moved to San Francisco, where I started cooking professionally. And I'm glad I did, because emigrating gave me the psychological distance I needed to let my memories rest a bit and the freedom and space I needed to express my own creativity. Is there an underlying quality or theme or style that you think characterizes the food you cook? As a chef, it's important to me that my food is always personal, that it draws on memories and emotions. What you see on the plate will not be the same, but my approach is always from the heart.

That's the way that we cook, and I hope and believe that it comes through in the food. What kind of experience do you try to create for people who come to Atelier Crenn? I think the best way to describe it is as a great conversation, a true dialogue. Like when people come together to talk and listen, and are really open to another perspective. It's fun to discover what makes another person tick and so important. At the restaurant, I want my guests to be open to new things and to understand my food as a way of connecting with them.

View larger What do you want diners to remember of their tasting menu experience at Atelier Crenn? It's definitely satisfying to hear that a diner has been thinking about Atelier Crenn the next day, or beyond, and though it's not something I expect, I've run into a few different people recently who told me about their experience of eating my dish 'A Walk in the Forest,' and how it evoked memories of nature for them. In those moments, I feel like I've done something right. And I suppose I do want diners to immerse themselves in the experience of Atelier Crenn. That's why I love designing dishes to be eaten with the hands, because it makes the sensations so much more immediate. Using a device to take a picture gets in the way of enjoyment and that's one reason I'm so happy to have such a beautiful book, with all the photography by Ed Anderson, so there's a visual record that doesn't compete with the experience of dining at Atelier Crenn. Which part of creating dishes do you find most rewarding? The inspiration, developing, eating? Well, all of it! For me, it's all part of an ongoing dialogue that we accomplish through food. If I had to choose, I'd say that the two most important moments are inspiration and

presentation, which are the beginning and the end of the process. Each relies on the other for its fullest meaning, and for me, they are what cooking is all about.

“Crenn’s book is to dining at her restaurant what an annotated copy of Hamlet is to seeing the play performed for the first time.” —EATER.com

“Atelier Crenn perfectly captures the creativity, talent, and taste of Dominique Crenn. At Atelier Crenn, she balances her French DNA and true American passion for ingredients that are local and sustainably raised and farmed. Crenn’s talent lies in her ability to express a delicate, original, and genuine voice in contemporary Californian haute cuisine.” —Daniel Boulud, Chef/Owner, Daniel

“To dine at Dominique Crenn’s atelier is to take a delightful surprise-filled stroll through her world, Brittany and California, seacoast and forest and farm, her impressions translated into delicious tableaux by means of the modern cook’s full range of tools and techniques. Atelier Crenn is a fascinating window into the life, thought, and painstaking craft of one of our most accomplished chefs.” —Harold McGee, author of *On Food and Cooking*

“Dominique Crenn quite literally puts poetry on a plate every day at Atelier Crenn — she’s a fantastically talented chef who has already contributed a great deal to the rich culinary history of the Bay Area. This book is the story of her food, finding her voice as a chef, and her culinary philosophy, all of which will surely inspire readers to turn their own kitchens into ateliers.” —Nathan Myhrvold, coauthor of *Modernist Cuisine: The Art and Science of Cooking* and *Modernist Cuisine at Home*, author of *The Photography of Modernist Cuisine*

“Dominique Crenn’s creativity and passion shine in this gorgeous book that showcases her unique cuisine. I am happy to have her as a friend!” —Elena Arzak, Chef and co-director, Restaurant Arzak

DOMINIQUE CRENN is the first female American chef to earn two Michelin stars. Raised in France and trained in top kitchens around the world, Crenn opened her acclaimed restaurant, Atelier Crenn, in San Francisco, where she transforms her experiences living in France, California, and Asia into culinary art. Named "Chef of the Year" by Eater in 2012, Crenn makes frequent media appearances, including TODAY and Top Chef.

Not for an at home cook looking for a family meal, very developed intricate recipes beautifully executed. Inspirational to a professional chef, very happy I bought this book, I'm not quite on her level but I'm working towards it and I'm using her book to get there!

Really in depth, and inspiring way to think about food.

Love this book. Also when to see her in San Francisco. What an amazing experience. The food the service. Was so wonderful. Magical. Love having the book.

Great book, I did really enjoy it!!!

I believe Dominique Crenn to be very poetic and whimsical. Yet I found the book to have a very spare aesthetic. It certainly makes you appreciate what goes in to her cooking but I don't imagine myself trying the recipes. Everything seems quite complicated.

Great gift for foodie girls!

Love this book

Excellent book. Provides some golden insights into the evolved modern cooking techniques and methods. Inspiring and well written. High level.

[Download to continue reading...](#)

Atelier Crenn: Metamorphosis of Taste Interiors: Atelier AM Portrait Painting Atelier: Old Master Techniques and Contemporary Applications Pastel Painting Atelier: Essential Lessons in Techniques, Practices, and Materials Drawing Atelier - The Figure: How to Draw in a Classical Style Classical Painting Atelier: A Contemporary Guide to Traditional Studio Practice Still Life Painting Atelier: An Introduction to Oil Painting Lessons in Classical Painting: Essential Techniques from Inside the Atelier The Piano Shop on the Left Bank: Discovering a Forgotten Passion in a Paris Atelier Lessons in Classical Drawing: Essential Techniques from Inside the Atelier Classical Drawing Atelier: A Contemporary Guide to Traditional Studio Practice From the Atelier Tovar: Selected Writings of Guy Maddin Portuguese Cookbook: 25 Delicious Portuguese Recipes to Get the Taste of Portugal - Enjoy the Authentic Taste of Portuguese Dishes Can I Taste It Forever: The Complete Series (Can I Taste It? Book 3) Damascus Taste of a City: Taste of a City (Armchair Traveller) Christianity and Classical Culture: The Metamorphosis of Natural Theology in the Christian Encounter with Hellenism (Gifford Lectures Series) Peter Blume: Nature and Metamorphosis Marilyn Monroe: Metamorphosis Metamorphosis: Rodin's Studio Skating on the

Edge: A Memoir and Journey through a Metamorphosis of the CIA

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)