

《MOMOFUKU(ISBN=9780307451958)》

书籍信息

版次：1

页数：303

字数：

印刷时间：2009年10月01日

开本：16开

纸张：铜版纸

包装：精装

是否套装：否

国际标准书号ISBN：9780307451958

编辑推荐

Starred Review. Chang, master restaurateur and chef, and Meehan, a New York Times food writer, join forces in this stellar collection of recipes from Chang's restaurants—Momofuku, Ss?m Bar and Ko. Chang is a man possessed with a deep love of ramen and a clear passion for food. This book pays tribute to the humble noodle, which Chang has elevated to a near art form, and the wide array of cuisine he serves. Filled with 150 gorgeous, full-color photos and an engrossing narrative, this book is a treat for the eye, mind and palate. Chang's special touches are seen in every dish. Chicken wings are cooked with bacon in rendered pork or duck fat, and pan-roasted asparagus are adorned with poached eggs and miso butter. Fried (or roasted) cauliflower is drizzled with fish sauce vinaigrette, and roasted New Jersey diver scallops are served with kohlrabi puree and iwa nori. Of course, recipes for noodles abound, including Momofuku ramen, ginger scallion noodles, and Alkaline Noodles. Other staples include ramen broth, ramen toppings, and rice with miso soup. Be forewarned: Chang gears the cookbook to only the most experienced of cooks, with many dishes requiring several steps. Nevertheless, Chang presents a collection both stunning and engaging. (Oct.)

Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

内容简介

Never before has there been a phenomenon like Momofuku. A once-unrecognizable word, it's now synonymous with the award-winning restaurants of the same name in New York City: Momofuku Noodle Bar, Ss?m Bar, Ko, and Milk Bar. Chef David Chang has single-handedly revolutionized cooking in America with his use of bold Asian flavors and impeccable ingredients, his mastery of the humble ramen noodle, and his thorough devotion to pork.

Momofuku is both the story and the recipes behind the cuisine that has changed the modern-day culinary landscape. Chang relays with candor the tale of his unwitting rise to superstardom, which, though wracked with mishaps, happened at light speed. And the dishes shared in this book are coveted by all who've dined—or yearned to—at any Momofuku location (yes, the pork buns are here). This is a must-read for anyone who truly enjoys food.

媒体评论

“ David Chang is magical – that ’ s why it ’ s so difficult to explain what he does. I can only tell you that you need to experience his cooking; it will move you deeply. He is a chef of prodigious talent – and also a great guy. ” —Ferran Adrià

“ The breathless hype is true. His food is as good and as exciting as everyone says it is. David Chang has opened up a new direction in dining and cooking. With his troika of Momofuku, he changed the whole game. Scary-smart, funny, and ambitious, the wildly creative Chang is the guy all chefs have got to measure themselves by these days. ” —Anthony Bourdain

[显示全部信息](#)

本站所提供下载的PDF图书仅提供预览和简介，请支持正版图书。

[更多资源请访问www.tushupdf.com](http://www.tushupdf.com)