

# Alinea



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著者:Grant Achatz

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The debut cookbook from the restaurant Gourmet magazine named the best in the country.

A pioneer in American cuisine, chef Grant Achatz represents the best of the molecular gastronomy movement--brilliant fundamentals and exquisite taste paired with a groundbreaking approach to new techniques and equipment. ALINEA showcases Achatz's cuisine with more than 100 dishes (totaling 600 recipes) and 600 photographs presented in a deluxe volume. Three feature pieces frame the book: Michael Ruhlman considers Alinea's role in the global dining scene, Jeffrey Steingarten offers his distinctive take on dining at the restaurant, and Mark McClosky explores the role of technology in the Alinea kitchen. Buyers of the book will receive access to a website featuring video demonstrations, interviews, and an online forum that allows readers to interact with Achatz and his team.

"Achatz is something new on the national culinary landscape: a chef as ambitious as Thomas Keller who wants to make his mark not with perfection but with constant innovation . . . Get close enough to sit down and allow yourself to be teased, challenged, and coddled by Achatz's version of this kind of cooking, and you can have one of the most enjoyable culinary adventures of your life." --Corby Kummer, senior editor of Atlantic Monthly

"Someone new has entered the arena. His name is Grant Achatz, and he is redefining the American restaurant once again for an entirely new generation . . . Alinea is in perpetual motion; having eaten here once, you can't wait to come back, to see what Achatz will come up with next." --GourmetReviews & AwardsJames Beard Foundation Cookbook Award Finalist: Cooking from a professional Point of View Category James Beard Foundation Outstanding Chef Award!"Even if your kitchen isn't equipped with a paint-stripping heat gun, thermocirculator, or refractometer, and you're only vaguely aware that chefs use siphons and foams in contemporary cooking, you can enjoy this daring cookbook from Grant Achatz of the Chicago restaurant Alinea. . . . While the recipes can hardly become part of your everyday cooking, this book is far too interesting to be left on the coffee table. As you read, a question emerges: Is Alinea's food art? . . . I go a little further, describing Achatz with a word that he would probably never use to describe himself: avant-garde, as it defined art movements at the beginning of the last century--planned, self-conscious, and structured attempts to provoke and shake the status quo. Just as with those artists, the results are not necessarily as interesting as the intentions and concepts behind them. In this sense, this volume constitutes a full-blown although not threatening manifesto."—Art of Eating

作者介绍:

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标签

飲食

菜譜

食譜

美食

GrantAchatz

西餐厨房

英文

图集

评论

Alinea is a restaurant worth to come back to. Please keep it up and don't let us down.

菜比較老了，不能反映新的分子料理動態。有很多錯誤，愛好者有自己做的堪誤表。照片拍得很差。大多菜家裡沒法做，主要食材搞不到那麼好的。

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好

谁有Alinea 这本书，非常想看，如果你有二手书，我也会考虑买的！

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# 书评

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