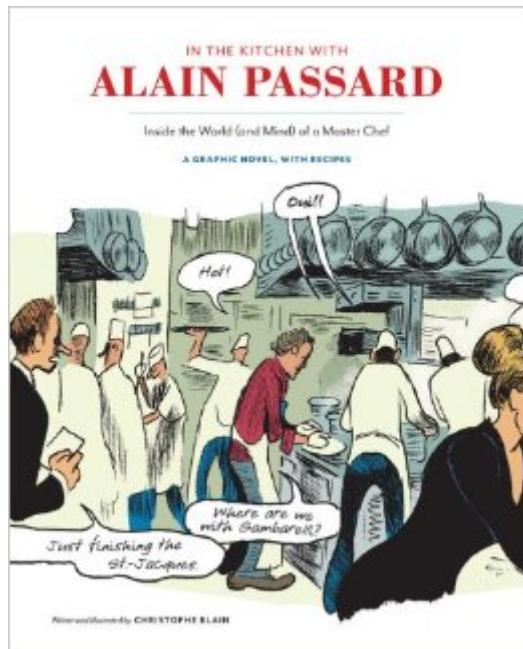


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In The Kitchen With Alain Passard: Inside The World (and Mind) Of A Master Chef



Synopsis

Available in English for the very first time, *In the Kitchen with Alain Passard* is the first graphic novel to enter the kitchen of a master chef. Over the course of three years, illustrator Christophe Blain trailed acclaimed chef Alain Passard through his kitchens and gardens. With simple yet sublime drawings and thousands of colorful panels, this book gives the reader an inside, uncensored look at the world of Passard, who shocked the food universe in 2001 by removing meat from the menu at his celebrated Paris restaurant, L'Arpege, and dedicating himself to serving vegetables from his own organic farms. This irresistible hardcover combines a portrait of an amazing chef, an inside look at his creative process, and a humorous riff on fine dining cultureâ "plus fifteen recipes for the home kitchenâ "in one haute cuisine comic book for foodies!

Book Information

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Average Customer Review: 3.9 out of 5 starsÂ See all reviewsÂ (15 customer reviews)

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Customer Reviews

I'm not one to follow celebrity chefs, but I picked this up because it seemed a novel concept. A French illustrator goes behind the scenes to capture the essence of a great chef. The subhead "Inside the World (and Mind) of a Master Chef" is apt as this isn't a memoir or an illustrated cookbook, it's a collection of snapshots from Passard's everyday life in the kitchen with peeks into his techniques, philosophy, and thought process behind preparing and enjoying food. There are 15 recipes from Passard himself. Facing the recipe is the illustrated look at how he prepares them complete with dialog (Passard's commentary) that gives insight into the process. While a recipe may call for a simple directive ("sautÃ© in butter") the illustration may contain some illuminating

technique in Passard's dialog ("Turn the pan in your hands to make sure it's the right temperature"). Christophe Blain's illustration convey lots of movement and even a bit of humor. This is a relatively short book to read, but unique and enjoyable. A fun gift for a foodie friend.

A book of considerable charm, I bought it while eating lunch at l'Arpege. I'm not sure if I would have enjoyed the book as much as I did if I hadn't been to restaurant but it gives good insight into what makes l'Arpege one of the finest dining experiences in the world. After eating there I already knew he was a genius but this shows how much work and obsessive attention to detail from so many people leads to those work of genius on the plate. Also, so far I've made one of the recipes (Petit Pois and Pink Grapefruit) and it worked well. I'm sure it would have been much, much better with the vegetables from his garden and the skills of his staff but even with my basic home cook skills and grocery store ingredients it was very good with the flavors marrying beautifully in unexpected ways.

I used to enjoy the Lucky Peach magazines, but then decided for an extra few dollars, to purchase this book instead. I'm glad I did. This production is all class - the illustrations and the recipes are great too. Perhaps Mr. Blain can illustrate a whole series on chefs!

Chef Passard is one of the all-time greats. I've dined there five times and each was an experience to remember. Although this book is a bit whimsical, it does provide insight into what it is like behind the scenes if you can read between the lines.

This book, with its cartoon graphics, simply cannot be read on a kindle, or even on-line on a laptop. I'm sure it's a lovely book, but it doesn't work as an electronic version.

It's wonderful to read and see the passion and wheels turning for Alain. A reminder that being a perfectly skilled cook isn't enough to innovate foods. I love the classic French comic style. I'd love to see more famous chef interviews in this format!

Not only is this a wonderfully illustrated graphic novel (though it's actually nonfiction), the witty story of a journalist getting inside the world of superstar chef Alain Passard includes a restrained number of recipes that play into each chapter of the story. Overall, this is a great, charming book to inspire a culinary student, experienced chef, or home cook.

I own the French edition of this book, and purchased the digital English edition largely to see how the dialogue was translated. As far as I can tell, however, it is impossible to enlarge the drawings on Kindle for PC to a comfortable degree -- with the settings maxed out and at full screen, I still have to squint to make out the handwritten words. (The printed recipes are fine.) So, four stars for the storytelling, one star for the digital version of the product.

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