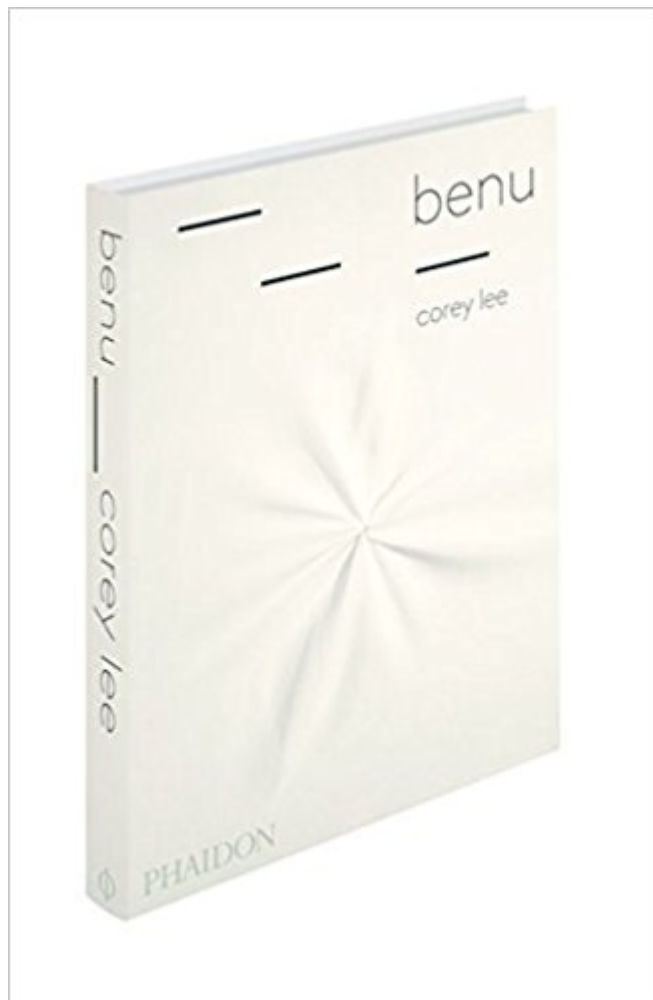


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Benu



Synopsis

The first book on San Francisco's three-Michelin-starred restaurant Benu and its chef Corey Lee, hailed by David Chang as one of the best chefs on earth. Since striking out on his own from Thomas Keller's acclaimed French Laundry in 2010, Corey Lee has crafted a unique, James Beard Award-winning cuisine that seamlessly blends his South Korean heritage with his upbringing in the United States. Benu provides a gorgeously illustrated presentation of the running order of one of Lee's 33-course tasting menus, providing access to all the drama and pace of Benu's kitchen and dining room. Forewords by Thomas Keller and David Chang are accompanied by additional short prose and photo essays by Lee, detailing the cultural influences, inspirations, and motivations behind his East-meets-West approach.

Book Information

Hardcover: 256 pages

Publisher: Phaidon Press; y First edition edition (April 20, 2015)

Language: English

ISBN-10: 0714868868

ISBN-13: 978-0714868868

Product Dimensions: 8.8 x 1.1 x 11.8 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 30 customer reviews

Best Sellers Rank: #183,632 in Books (See Top 100 in Books) #15 in Books > Cookbooks, Food & Wine > Asian Cooking > Korean #56 in Books > Cookbooks, Food & Wine > Asian Cooking > Chinese #311 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays

Customer Reviews

"Top 20 Cookbook in 2015" "A lavishly illustrated celebration of the three-Michelin-starred San Francisco restaurant and its Korean-American chef." •The New York Times" "This sumptuous new book from San Francisco superstar chef Corey Lee is filled with much more than just dinner ideas." •Sacramento Bee" "This is the first book on San Francisco's three-Michelin-starred restaurant Benu and Lee, its chef, who Momofuku's David Chang calls 'one of the best chefs on Earth.' Chang penned one of the forwards to the book; the other was written by Lee's mentor, Thomas Keller, who Lee worked for at The French Laundry for eight

years." [•Yahoo Food](#)"The food itself, which like everything else at Benu (and inside Benu, his cookbook, out this month from Phaidon), is more or less a master class in stripped-down elegance." [•Saveur](#)"One of the most anticipated cookbooks of the year [...] The photography is stunning." [•VanityFair.com](#)"It is not often to experience pure emotional romance and beauty in a cookbook like Benu. The dedication to it's balanced creation is apparent across words, design and imagery." [•Dine x Design](#)"Benu is one of the country's most extraordinary - and enlightening - dining destinations." [•Eater](#)

The first book on San Francisco's three-Michelin starred restaurant Benu and its chef Corey Lee, hailed by David Chang as one of the best chefs on earth and voted Best Chef of the Year by Eater Since striking out on his own from Thomas Keller's acclaimed French Laundry in 2010, Corey Lee has crafted a unique, James Beard Award-winning cuisine that seamlessly blends his South Korean heritage with his upbringing in the United States. Benu provides a gorgeously illustrated presentation of the running order of one of Lee's 33-course tasting menus, providing access to all the drama and pace of Benu's kitchen and dining room. Forewords by Thomas Keller and David Chang are accompanied by additional short prose and photo essays by Lee, detailing the cultural influences, inspirations, and motivations behind his East-meets-West approach.

I had the pleasure of Corey Lee speaking at my culinary school graduation and then followed by a meal at his restaurant Benu. It was a life changing meal and loved all the Chinese flavors he riffs off of. The book features rich high definition photographs of Chef Lee's beautifully plated food and precise recipe instructions. This book is definitely a must have for all culinary book collectors!

Benu is a remarkable book about a remarkable restaurant. Corey Lee shares beautiful essays looking back on his childhood, past memories, and experiences that led to a dish at the restaurant, followed by exquisite photographs and astonishingly difficult recipes. Like most cookbooks of its caliber, this is a coffee table book to read from and enjoy, not for mere-mortal home cooks to cook from. The book shares the story and details the early struggles of opening the restaurant, even for a chef so seemingly invincible as Corey, and also reveals just how intensely each detail of the dining experience was considered. For example, it includes a mini-biography of the potter who Corey partnered with to custom-produce Benu's (stunning) tableware! No stone was left unturned, and that shows in everything from the tableware to the selection of the ingredients and the final dish preparations. I bought a copy as a gift for my family, and skimmed it before being lucky enough to

eat at the restaurant with them. I only wish I had studied the book more in depth before going; knowing the insane level of difficulty and time required for each minuscule and delicious bite makes one appreciate it all the more. If you are ever presented with the opportunity to go I suggest you take it immediately, it is truly the meal of a lifetime. I bought a copy of the book for myself straight away after going, and would recommend it to anyone as as a gift for a home cook, food lover, or a treat for yourself!

An exquisite book.....beautifully thought out and photographed plates....no recipes...this is a book to feast the eyes not the family.....to look at and imagine not any recipes...but rather menu plans and tables to view....from this extraordinary and elegant restaurant....for the coffee table...not the kitchen counter.

Great book, a little lackluster in the amount of recipes that come in it. Also I know for sure many of the recipes aren't how things are done in the restaurant. (I did my externship from culinary school there.) However the history and information provided in the book and sheer beauty of the photography make up for the recipes. Typical Phaidon coffee table cook book.

Bought this for my husband for inspirations and he loves it! :)

It was a present.

Was a gift and they REALLY LOVED it!

Great book not meant to be cooked from but used as an inspirational took for Chef's and aspiring chefs.

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Cry of the Benu Bird: An Egyptian Creation Story Benu

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