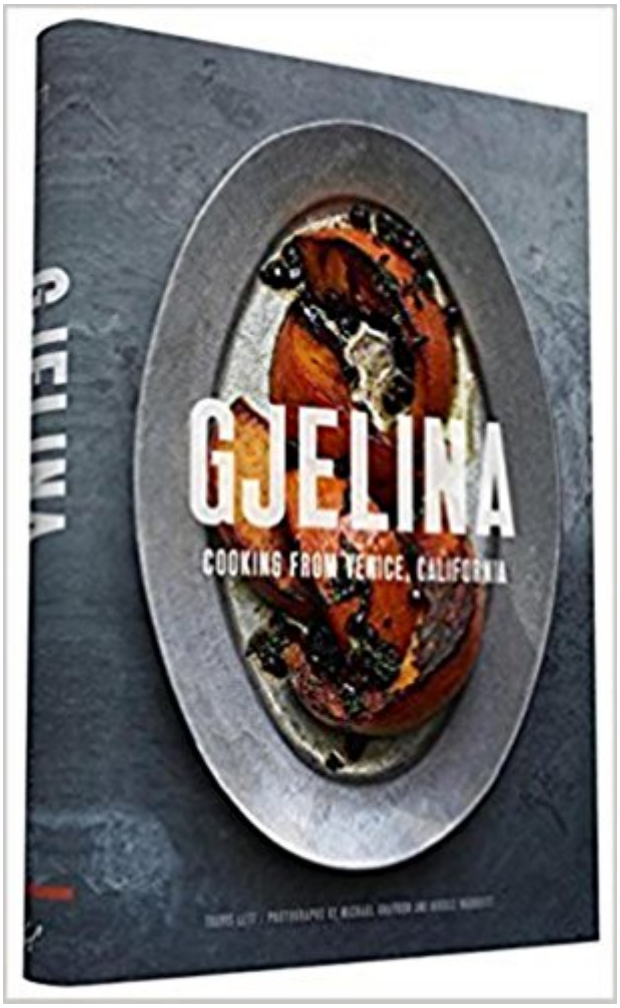
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Gjelina: Cooking From Venice, California



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Synopsis

Gjelina is Los Angeles's most talked-about restaurant, lauded by critics from London to New York to San Francisco and beloved by stars, locals, and out-of-towners alike for its seductive simplicity and eclectic Cal-Med menu from talented chef Travis Lett. This standout cookbook features 125 of the rustic and utterly delicious salads, toasts, pizzas, vegetable and grain dishes, pastas, fish and meat mains, and desserts that have had fans clamoring for a table since the restaurant burst onto the scene. More than 150 color photographs from acclaimed photographer Michael Graydon and stylist Nikole Herriott, plus a tactile, artisanal package, evoke the vibe of Venice Beach and the Gjelina (the G's silent) aesthetic, and showcase the beautiful plated food of Lett's ingredient-based, vegetable-centric cooking. This is the cookbook for the way we want to cook and eat now.

Book Information

Hardcover: 288 pages
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Average Customer Review: 4.4 out of 5 stars 107 customer reviews
Best Sellers Rank: #13,342 in Books (See Top 100 in Books) #3 inÃ Â Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California #31 inÃ Â Books > Cookbooks, Food & Wine > Cooking by Ingredient > Vegetables

Customer Reviews

Experience the energy and excitement of Venice, California With more than 150 recipes, including signature salads, toasts, pizzas, vegetables, grains, and proteins.

Smoked Trout Salad with Grapefruit & Avocado A stripped-down dressing of lemon juice and olive oil is all that's needed for this salad, where smoked fish is the featured player. This most basic combination of fat and acid carries the trout's gentle smokiness to every corner of the dish. And when the acidic sting of grapefruit (at Gjelina, we're fools for the one from Shaner Farms), lush slices of avocado, and the peppery bite of arugular come into play, this simple salad rises to the level of a classic. If you're curious about the process of smoking your own trout,

I urge you to try the recipe on page 129. It's not hard to do, and the results are delicious. Other citrus, such as orange and tangerine, works well here, too, but I think the intense acidity and floral qualities of grapefruit, and its cousins pomelo and oro blanco, are ideal. Serves 4 to 6 Put the arugula in a large mixing bowl. Break up the trout into small chunks over the arugula. Drizzle with the lemon juice and olive oil and season with salt and pepper. Add the grapefruit sections, avocado, and onion and toss gently, taking care not to break up the avocado slices while distributing them evenly throughout the salad. Transfer to a serving platter or individual plates and serve immediately. Ingredients 8 oz [230 g] arugula 5 oz [140 g] high-quality store-bought smoked trout 2 tsp fresh lemon juice 1 1/4 tsp extra-virgin olive oil Kosher salt Freshly ground black pepper 1 grapefruit, pomelo, or oro blanco, or a combination, peeled and sectioned 1 avocado, cut lengthwise in 1/4-in [6-mm] slices 1/4 red onion, cut in thin slices

Travis Lett is the chef at Gjelina, GTA, and Gjusta. He lives in Venice Beach, California.Michael Graydon and Nikole Herriott are a food, lifestyle, and interiors photography team based in Toronto.

This cookbook has absolutely blown me away. The photos are spectacular and the layout is thoughtful; almost all recipes occupy one page while the facing page is the corresponding photo, making the recipes simple to follow while cooking. The writing is concise and interesting, the recipes are explicitly written, there's a substantial range of flavors and dishes covered, and most importantly - the end results are amazing. [I've posted a list of the recipes at the end of my review.]I have never been to Gjelina, nor had I even heard of it when I ordered the cookbook, but it seemed like the sort of food that I would enjoy - homemade pizza, pasta, roasted vegetables, delicious but not complicated desserts. I wasn't sure where to start, so this cookbook lay around my house for a while, but once I tried the chickpea kale stew, I was completely hooked. I cannot stop cooking dishes from this cookbook. So far, I've made the chickpea stew (it works almost as nicely with canned chickpeas if you are feeling lazy), roasted cauliflower, charred Brussels sprouts with bacon, kale-fennel salad, pomodoro sauce, pizza pomodoro, roasted chicken with braised kale, kabocha squash olive oil cake, and the show-stopping chocolate tart. Every recipe I have tried has been pure gold. Not fussy, not overly complicated, easy to source ingredients for, and incredibly enjoyable to eat.Contents------Condiments:California Za'atarSoffritoCarrot top pistouMint-pomegranate pestoMint-pistachio pestoJalapeno-ginger-mint pestoBroccoli rabe pestoCharmoulaHorseradish gremolataParsley salsa verdeChimichurriHarissaGreen harissaBagna CaudaMojo de AjoSpiced yogurtButtermilk Creme FraicheAioli (basic, black olive & anchovy, pimenton, smoked

almond)RomescoPomodoro SauceSmoky tomato butterTomato confitCherry tomato confitShallot confitGarlic confitGarlic chips & garlic oilCrispy shallots & shallot oilRoasted apple, rosemary, & black pepper mostardaPickled Fresno chiliesPickled red onionsPickled eggplant with anchovies and Fresno chilePickled turnips with Meyer lemonSpicy sweet cucumbersPreserved lemonsFermented leeksGiardinieraKimchee with Guajillo chile pasteRoasted or grilled red peppersGrilled or toasted breadSalads:Mixed lettuce with yogurt dressing & warm croutonsTuscan kale salad with fennel, radish & ricotta salataBloomsdale spinach salad with honey-garlic dressing, feta & pine nutsEscarole & sunchoke salad with smoked almonds & preserved lemonArugula & radicchio salad with crispy shallots & shallot oi-sherry vinaigretteSpicy herb salad with ginger-lime dressingSmoked trout salad with grapefruit & avocadoGems with Fuyu persimmon, pomegranate, crisp garlic & blue cheese dressingDandelion greens with lemon-anchovy dressingGrilled kale with shallot-yogurt dressing & toasted hazelnutsGrilled chicories with crispy fried eggs & bacon vinaigretteGrilled escarole wedges with lemon-anchovy dressing & roasted peppersGrilled red romaine with bagna caudaPizzas & Toasts:Gjelina pizza dough (note: one of the few recipes that requires planning ahead at least 1 day)Pizza pomodoroPizza pomodoro crudoPizza with spinach, feta & garlic confitPizza with nettles, raclette & Fresno chilePizza with mushrooms & truffle-studded goat cheesePizza with asparagus, sottocenere & sunny eggPizza with anchovies & roasted pepperPizza with guanciale, castelvetrano olives & Fresno chilePizza with bacon & radicchioPizza with lamb sausage & broccoli rabeEggplant caponata & burrata on toasted baguetteMushroom toastSmoked ocean trout rillettes & fermented leeks on rye toastChicken & duck liver pate with pickled beets & mustard greens on brioche toastsSeared morcilla with roasted apple, rosemary & black pepper mostarda & chimichurri on toasted baguetteVegetables:Baby radishes with black olive & anchovy aioliSauteed green beans, smoked almonds, shallot confit & preserved lemonSnap peas & tendrils with prosciutto, soffrito & mintPan-roasted romanesco with golden raisins, tahini & sumacSeared okra, black olives, tomato confit, pine nuts & chileBraised sweet corn, chile, cilantro, feta & limeBraised spiced romano beans with yogurt & mintBraised fava beans, lemon, black pepper, pecorinoBraised green chickpeas with pomegranate & fetaRoasted artichokes with Calabrian chile, anchovy & crispy shallotsRoasted fennel with orange & crushed red pepper flakesRoasted cauliflower with garlic, parsley & vinegarRoasted acorn squash with hazelnuts, brown butter & rosemaryRoasted beets with tops, herbed yogurt & horseradishRoasted beets with avocado, orange, toasted hazelnuts & sherry vinegarRoasted sunchokes with parsley salsa verseRoasted purple potatoes with ailoli, horseradish, pickled red onion & dillRoasted yams with honey, espelette & lime yogurtOven-roasted parsnips with hazelnut picadaPan-roasted baby carrots, orange, cilantro,

sesame & spiced yogurtPan-roasted baby turnips with their greens & chimichurriGrilled jumbo asparagus with Gribiche & bottargaGrilled eggplant, Mojo de Ajo & basil salsa verdeGrilled summer squash, Za'atar & cherry tomato confitGrilled kabocha squash with mint-pomegranate pesoGrilled king Oyster mushrooms with tarragon butterGrilled broccolini with garlic, crushed red pepper flakes & red wine vinegarPotato, leek & chard gratin with taleggioCharred Brussels sprouts with bacon & datesSweet potato hashPasta:Spaghetti pomodoroSpaghetti with anchovies, crushed red pepper flakes, garlic & oreganoOrecchiette with chicken hearts, turnip greens, pecorino & black pepperRicotta gnocchi with cherry tomato pomodoroSquid ink chitarra with anchoviesRye rages with sausage, mushrooms & fennelTuna & buckwheat-pasta gratinKabocha squash & goat cheese agnolotti with brown butter & walnut picadaSoups, stews & grains:Vegetable stockFish stockChicken stockBeef stockBeef bone broth with greens & poached eggChicken & escarole soup with charmoula & lemonTomato, beet & carrot soupHeirloom bean stew with barley & green harissaChickpea stew with tomato, tumeric, yogurt & harissaWild rice with chorizo, walnuts & pomegranateWheat berries with fennel brothFarro with beet & mint yogurtFarro piccolo cooked in pomodoroRustic corn grits with mushroom sugo & poached eggFish:Oysters (5 different sauces)Crudo (4 ways)Grilled mackerel with ginger, garlic, lime & green onionWhole grilled sea bream with green tomatoes, basil & mintSardines baked in tomato-pepper sauceStriped bass stew with kohlrabi, fennel, saffron & pimenton aioliCioppinoSquid with lentils & salsa verdeGrilled octopus with braised balck-eyed peasMussels with chorizo & tomato confitRazor clams seared in cast iron with parsley butterRoasted prawns with garlic, parley, crushed red pepper flakes & lemonMeat:Rustic chicken & duck liver patePork shoulder & duck liver pate with paprika & garlicChorizoLamb sausageBlood sausagePork & fennel sausage with fava & cherry tomatoesMeatballs braised in red wine & tomatoPan-seared calf liver with leeks & red wineCharred blade steak with green peppercorn & sherry pan sauceSteaks with smoky tomato butter & cipolliniSlow-cooked lamb shoulder with orange, yogurt & herbsGuajillo-glazed lamb ribsBraised rabbit with black trumpet mushrooms & paprikaRoasted half chicken with smoky braised kaleDessert:Sorbets (Coconut, blackberry-ginger, raspberry-rose, and strawberry+Meyer lemon)Gelato (Olive oil and ginger)Butterscotch pots de Creme with Salted CaramelYogurt panna cotta with winter citrusStrawberry-rhubarb polenta crispBlackberry, huckleberry & ginger pieChocolate tartKabocha, olive oil & bittersweet chocolate cakeWarm date cake with ginger gelato

I was excited just reading about this cookbook, but now that itÃƒÂ¢Ã â ¬Ã â„¢s here, I know IÃƒÂ¢Ã â ¬Ã â„¢m not going to be cooking out of it much. ItÃƒÂ¢Ã â ¬Ã â„¢s not really a home

cookÃƒÂ¢Ã â ¬Ã â„¢s book, unless youÃƒÂ¢Ã â ¬Ã â„¢re a person with a lot of time on your hands, willing to order ingredients online or do some serious hoofing to find them locally. There are some simple recipes for sides and starters, but once you hit the entrees, your ingredient list may range from 12 to 20 items. Most ingredients are accessible enough, but then thereÃƒÂ¢Ã â ¬Ã â„¢s those ÃƒÂ¢Ã â ¬Ã Ëœadd a tablespoon each of tomato confit, garlic confit, and some other confitÃƒÂ¢Ã â ¬Ã â„¢ - each confit which requires 6 to 8 ingredients and take 45 minutes to make a cup and a half of something that will hold in your fridge for three days. And thereÃƒÂ¢Ã â ¬Ã â„¢s the cheese you could get from the artisianal cheesemaker down the block, if you have one, or the heirloom gardener for that certain something, and the pomegranate molasses or wheat berries orÃƒÂ¢Ã â ¬Ã Â¦oh, hell. Where do you get this stuff?!I donÃƒÂ¢Ã â ¬Ã â„¢t fault the writer or recipes; they are clearly presented and executable. They do state up front that they spike their dishes with all sorts of pickled and flavor-packed confits, which is totally practical for a restaurant - not so much for my family of 3.

I’m cookbook-obsessive, and my stack from this season is literally over 2 feet high. I keep being disappointed by chef-driven books that use ridiculous ingredients in recipes that no normal person would do. Don’t get me wrong, I love challenging and inspirational books, but quite frankly many of this genre of books is not inspirational because they aren’t unique enough to warrant that title. But enough about the other books that I don’t like.I have never heard of Gjelina and so I have never eaten there (what’s up with the crazy negative review - if you want every recipe, go get a job there). The narrative was interesting and entertaining. EVERY ingredient is accessible - there are a small handful of items that are seasonal or only going to found at your better markets, but in general, you’ll be able to find the stuff or get a decent substitution. The recipes are doable and well-written for the average cook, but interesting enough for all levels to find exciting. And the photography is rich and lush. Lots and lots of recipes. A well done book!

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