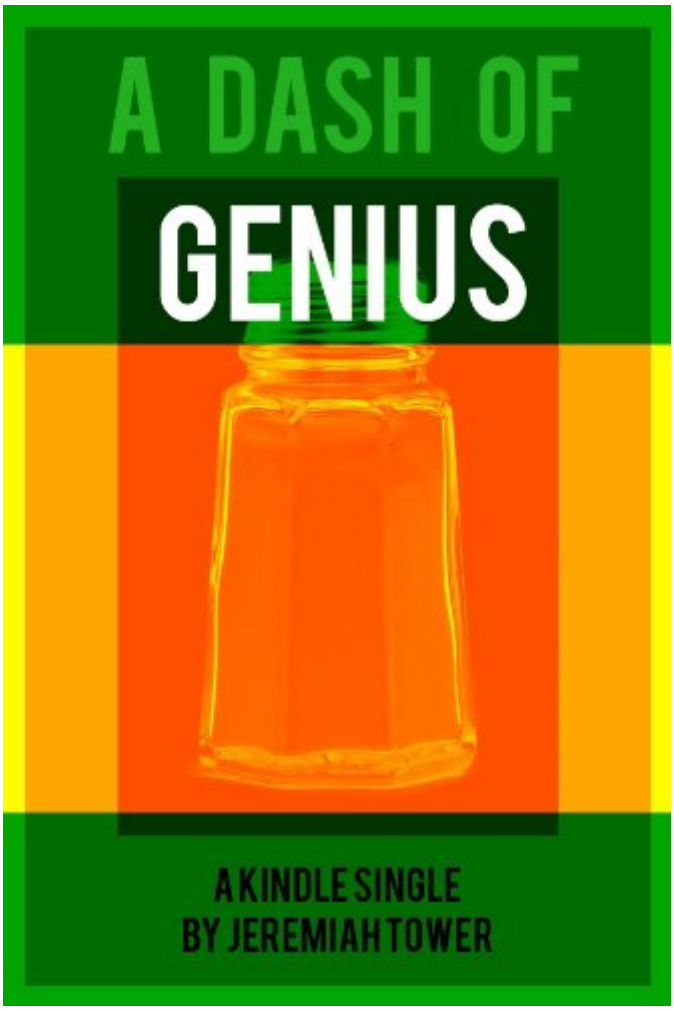
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A Dash Of Genius (Kindle Single)



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Synopsis

In master chef Jeremiah TowerÃ¢â ¬â„¢s exclusive eBook on the worldÃ¢â ¬â„¢s first international superstar chef, we find out why Auguste Escoffier is still today the most famous chef who has ever lived.Includes several original recipes and their easily-cooked adaptations by Tower for the home cook of today.Ã¢â ¬Å“Auguste Escoffier was the first great star of modern cooking. Acknowledged during his lifetime as the greatest chef in the world.Ã¢â ¬Â• Kenneth James author of Escoffier. The King of ChefsÃ¢â ¬Å“Auguste Escoffier--the culinary legend whose brilliance and dedication changed the course of culinary history forever.Ã¢â ¬Â• From the book description of his Memories of My Life. Ã¢â ¬Å“I am the Emperor of Germany, but you are the Emperor of Chefs.Ã¢â ¬Â• Germany's Emperor Wilhelm IIWhy anyone would want to read about a chef who wore formal wear and high heels in the kitchen? Or who modernized restaurant kitchens while bemoaning the disappearance of wood in their stoves? The answer is simple Ã¢â ¬â • because cooking and restaurants in America would not be what they are today without him. Because the principles he taught, lectured, and wrote about in Europe and America, are the foundation of all that is taught in culinary schools and the best restaurants. By the time Escoffier died in Monte Carlo in 1935, this slender, aquiline, handsome, perceptive little man with brilliant dark eyes and snowy hair and moustache had transformed the world of both professional chefs and amateur cooks, not only in France, but the United States and England. He taught the English to eat frogs and Americans to turn from T-bones to filet of sole with lobster sauce, Tournedos Rossini, and PÃƒÂªche Melba. After Escoffier there were recipes for everything for everyone from scrambled eggs on buttered toast to strawberries Ãƒ Â la Ritz with whipped cream as well as all the usual elaborate dishes for the rich.But the book is not just about food. Read about London, Paris, and Monte Carlo with the most glittering international society the world has ever seen, lead by the future King of England, Russian Grand Dukes, Princes, and the most famous actresses and courtesans of the day. Also included are the creation of the first great modern hotels by CÃƒÂ©sar Ritz and Escoffier, and the even grander parties, huge successes, and disasters brilliantly and famously avoided by them - the worldÃ¢â ¬â„¢s greatest hospitality team. Mario Batali: Ã¢â ¬Å“I consider Jeremiah Tower my ultimate mentor, and his voice, style, and opinions the arbiters of taste and truth in the restaurant industry.Ã¢â ¬Â• Daniel Boulud: Ã¢â ¬Å“Jeremiah TowerÃ¢â ¬â„¢s erudite references to other cookbooks and gastronomic luminaries have made me rethink my entire culinary library.Ã¢â ¬Â• Bruce Palling: Ã¢â ¬Å“Jeremiah Tower virtually created the concept of California Cuisine.Ã¢â ¬Â• Wall Street Journal Europe, 2010Charlie Trotter: Ã¢â ¬Å“Jeremiah Tower is firmly ensconced in the pantheon of great American chefs.Ã¢â ¬Â•

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Customer Reviews

Why anyone would want to read about a chef who wore formal wear and high heels in the kitchen? Or who modernized restaurant kitchens while bemoaning the disappearance of wood in their stoves? The answer is simple -- because cooking and restaurants in America would not be what they are today without him. Because the principles he taught, lectured, and wrote about in Europe and America, are the foundation of all that is taught in culinary schools and the best restaurants.By the time Escoffier died in Monte Carlo in 1935, this slender, aquiline, handsome, perceptive little man with brilliant dark eyes and snowy hair and moustache had transformed the world of both professional chefs and amateur cooks, not only in France, but the United States and England. He taught the English to eat frogs and Americans to turn from T-bones to filet of sole with lobster sauce, Tournedos Rossini, and PÃƒÆ'Ã Âªche Melba. After Escoffier there were recipes for everything for everyone from scrambled eggs on buttered toast to strawberries ÃƒÂ la Ritz with whipped cream as well as all the usual elaborate dishes for the rich.But the book is not just about food. Read about London, Paris, and Monte Carlo with the most glittering international society the world has ever seen, lead by the future King of England, Russian Grand Dukes, Princes, and the most famous actresses and courtesans of the day. Also included are the creation of the first great modern hotels by CÃƒÂ©sar Ritz and Escoffier, and the even grander parties, huge successes, and disasters

brilliantly and famously avoided by them - the world’s greatest hospitality team.Slender, aquiline, handsome, perceptive -- words that also describe the incredible master chef Jeremiah Tower, who in turn permanently changed the course of American cooking.

This is a quick read, packed with history: French food in the 19th century, the evolution of luxury hotels & fine dining, the birth of prix fixe and ÃƒÂ la carte menus, the beginnings of canned foods, the organization of restaurant kitchens, the roots of "California Cuisine" and much more. In addition, it offers a glimpse into the lives of two culinary greats: the subject, Auguste Escoffier, and the author, Jeremiah Tower.There are also a few recipes from Tower which follow a thorough description of the Escoffier creations which inspired them. Since fabulous locally-grown asparagus is abundant in eastern Kansas every Spring, I’m especially eager to try the three asparagus dishes: la salade favorite, the warm salad of asparagus, peas & green beans, and the creamed asparagus gratin. Another dish I’m saving for late Spring is the strawberries ÃƒÂ la Ritz. Year-round, we’ll be enjoying the horseradish-walnut sauce. The French scrambled eggs with salmon recipe is immediately going into the rotation of high-protein breakfasts. (If you’re not familiar with scrambling eggs in this manner --buttered sauce pan + simmering water bath-- this recipe alone is worth the $3.)The author has also provided us with an annotated list of Escoffier’s oeuvre (which will have you googling century-old French publications) and a bibliography (which will have you filling your cart).I can’t imagine any "foodie" who wouldn’t enjoy Tower’s _A Dash of Genius_.

Jeremiah Tower gives us a warmly written account of the life and accomplishments of Auguste Escoffier. Tower tells the story of how Escoffier rocked the culinary world over a century ago in ways that reverberate today. (And without circus like food tv, glossy magazines, or a public relations team.) Woven into the tale is how Escoffier influenced Tower’s cooking. One of my favorite lines in the book is when Tower says "I looked up from France and saw California". And I’m so glad he did!And I’m so glad he wrote this book. He personalizes Escoffier, giving me a real sense of who he was and what he accomplished.

Master Chef Jeremiah Tower’s thoughtful, concise and interesting portrait reminds readers about the deeply influential genius of Auguste Escoffier.Escoffier’s influence can be traced from his roots near Nice and the grand hotel dining rooms he created to seminal restaurants such as Chez Panisse and Stars in California, and on to transformative fast casual mega brands such as Chipolte.The connection between these seemingly disparate examples is a passion for great

ingredients and the ability to consistently provide customers with a quality dining experience.Bravo Chef Tower.

In this world of Top Chef and the Food Network we forget that it all started somewhere. And that somewhere and someone was Auguste Escoffier. He changed the world of dining out. He created the system of ala carte ordering that we now have. Jeremiah Tower brings him to life for us and shares wiht us his modern interpretation of some of Escoffer's classic recipes. A truly easy read that should be mandatory for all who love food.

The story of Escoffier is one I was not aware of before. A fascinating story of an innovative chef living through some interesting times, inventing many things that are still in use in both commercial and residential kitchens. The recipies are interesting and, of course, add flavor to the narrative.

If you want to understand the origins of fine dining as we experience it today you need to know about Escoffier. Jeremiah does a superb job telling the story of Escoffier's life and his contributions to haute cuisine. A must read for everyone who enjoys dining out with nice table linens, good service and delicious wine and food. Thanks to Jeremiah, Escoffier will receive the created he is due.

My kind of book. Lots I ddin't know, couple of recipes to try and a nice relationship between the author and his subject matter.

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