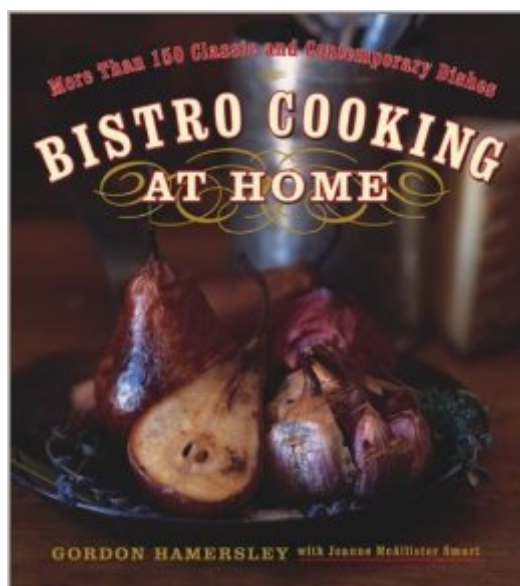


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Bistro Cooking At Home



Synopsis

Bistro cooking "bold and full-flavored" is more like the best home cooking than restaurant fare, featuring slow-cooked stews, exquisitely roasted chickens, perfectly seared steaks, vibrant salads, fresh fruit tarts, and comforting custards. Now Gordon Hamersley of acclaimed Hamersley's™ Bistro in Boston helps home cooks bring these classic dishes into their own kitchens. *Bistro Cooking at Home* offers a complete menu of versatile selections for cooks who crave sophisticated but easy-to-prepare comfort food. Many of the dishes allow for "walk-away cooking," such as stews, roasts, or braises. And many of these same dishes taste best if prepared a day or two ahead, making entertaining foolproof. Although the accent is French, dishes such as hamburgers stuffed with blue cheese and Pear Cranberry Crumble reflect Gordon Hamersley's™ all-American roots. Start a bistro meal at home with Hamersley's™ classic Onion Soup au Gratin or signature Wild Mushroom and Roasted Garlic Sandwich. For a main course there is roast chicken (you can cook it ahead and reheat it under the broiler), New England Bouillabaisse with Rouille and Croutons, or Moroccan lamb shanks. Pasta, polenta, and risotto are given French finesse in dishes such as Lemon-Scented Risotto with Morels and Chives and Oven-Baked Penne with Onions, Walnuts, and Goat Cheese. The Savory Tarts, Gratins, and Galettes chapter holds such richly satisfying dishes as Portobello Mushroom and Roquefort Galette or Creamy Bistro Potato and Leek Gratin, each practically a meal in itself. Even vegetables are made exciting in dishes ranging from Roasted Artichokes with Garlic and Pancetta Bread Crumbs to Garlicky Mashed Potato Cakes. Bistro-inspired desserts include Maple Crème Brûlée, Profiteroles with Easy Chocolate Sauce, and a dense Chocolate Truffle Cake. All the main dishes are accompanied by knowledgeable, down-to-earth wine recommendations from Fiona Hamersley, Gordon's™ wife, who runs the wine service at the restaurant. With the Hamersleys'™ expert guidance every step of the way, you can re-create the romance of bistro dining "at home."

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Customer Reviews

I borrowed BISTRO COOKING AT HOME from the library, thinking I might steal a few tempting recipes, but upon reading it promptly purchased my own permanent copy. The recipes are delicious yet accessible (my last meal was his Orange and Ginger-Glazed Roasted Swordfish with a Carrot and Tarragon Vinaigrette, which caused swooning at my table. It was so good that I wondered, "Why would a chef give away a recipe like this?") The side dishes take delicious basics and ratchet them up a notch, i.e. Roasted Asparagus with Pancetta and Shaved Asiago or Lemony Braised Endive or Garlicky Cherry Tomato Confit with Toasted Pine Nuts. If you love a flexible chef, one that can accept your vanilla extract if you don't have a vanilla bean on hand, this book is for you. My best summary is: Unpretentious, friendly, practical, and fabulous.

Mr. Hamersley's "Bistro Cooking at Home" belongs next to Julia and Marcella in your cookbook collection. The 'presentation' is terrific; easy to read with many helpful pictures. There is a wealth of background information, all the way from techniques to sources for hard to find ingredients. The writing style is as comfortable as his restaurant. There is a full range of selections that will satisfy every taste. Recipes are presented with alternatives for technique and ingredients. I'm not the first one to say that the Roast Chicken p. 182 is worth the price of the book, but it's true. But Fiona's Easy Halibut, Seared Sea Scallops with Garlic Tomato and Olive Compote, Roast Pork with Apples, Onions, and Sage,there's just no end to it. Best of all, the consistent end result is flavor, flavor, flavor. Buy the book, work your way through and start again.

you open "Bistro Cooking at Home". Your next Sunday afternoon should be spent making the Beef Short Ribs Braised in Dark Beer with Bacon and Red Onions. It's incredible. The dishes are comparatively easy to make, unpretentious, earthy, and deeply soul satisfying. While not for the completely novice cook, Hamersley helps out with wine suggestions, accompaniments, and helpful preparation notes with almost every dish. Highly recommended.

I'm picky when it comes to cookbook shelf space. My habit is to only keep around cookbooks that I love. After 20 years of cooking, I have kept only about two dozen books (aside from the vintage Foods of the World series by Time Life). Having said that, *Bisto Cooking at Home* has become one of my go-to books. Just as a previous reviewer said, the Chicken recipe on p182 alone is worth the price of this book. What all my favorite cookbooks seem to have in common is that they not only deliver great recipes, but they also educate as to why they taste great. This book is no exception.

Gordon Hamersley has done what no other restaurant cookbook author has done before (or wanted too). He has successfully written a cookbook that yields results from home that rival that of his restaurant. Having visited his restaurant on several different occasions, I was skeptical about how close the recipes would turn out. With my first bite of the roast chicken I'd prepared, all the sights, sounds, aromas and tastes returned, as though I was sitting in the dining room of Hamersley's Bistro.

Cooking is my true passion. There is nothing I enjoy more than creating beautiful and delicious dishes at home, and sharing them with friends and family. I own a hundred cookbooks, and this is my hand's down favorite, especially for entertaining. The recipes are easy to follow, economical, big on flavor and presentation, and great for entertaining. Let me explain in more detail.

Easy to follow - The dishes are all beautiful and look very difficult, but they are far from it! Gordon Hamersley has really designed some wonderful recipes that are very easy for even the most novice home cook. The book is also full of great tips throughout. Many cookbooks will just instruct you to do something, for example, "Caramelize the onions", but they won't tell you how. Hamersley not only tells you how, but he goes a step further by providing tips on how to make them even darker and sweeter.

Economical - I have made many recipes from this cookbook, and I've never had trouble finding the ingredients in my local supermarket. Roast chicken, coq au vin, braised short ribs, beef bourginion - these dishes will not bust your budget, but they will come out looking like they did. A few of the dishes have some more expensive ingredients, but if you are hosting a dinner party or holiday dinner, you might want to splurge on those special ingredients, to give your friends and family something new and different to try.

High on flavor and beautiful presentation - All of the dishes I have made have been both visually appealing and delicious. His use of fresh herbs and slow braising techniques give the dishes a wonderful depth of flavor and an incredible "wow" factor. When I lifted the lid off the braised short ribs, all of my family gathered around in awe of how beautifully caramelized they were. The dish was finished by pouring the sauce over the ribs (a red

onion sauce, reduced from the braising liquid). The ribs were as tender as butter and just fell off the bone. Other favorite recipes of mine include ALL of the risotto recipes (butternut squash being my favorite, and the wild mushroom risotto with red wine is a close second), the onion soup au gratin, peach galette, wild mushroom and roast garlic sandwich, roasted asparagus with pancetta and shallots, and the seared scallops with garlic, tomato and olive compote. They all come out looking as beautiful as the photo in cookbook. The flavor combinations are outstanding - there is a little bit of sweet, salty and savory in every recipe - all well balanced, and each has interesting and appealing texture. For example, the roasted asparagus are savory, but they are complemented with the saltiness of the pancetta and the sweetness of the shallots. The ribs, also savory, are complemented by a sweet, rich and slightly salty (but not overly so) red onion sauce. The scallop dish pairs the saltiness of the scallops and olives with sweet and tangy garlic, tomatoes and balsamic vinegar. Great for entertaining - Many of these main dishes roast or braise for hours, low and slow in the oven, which means you do all of the work ahead of time and you have more time to visit with your company! This is a wonderful cookbook, a real standout! Buy it; you won't be disappointed.

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