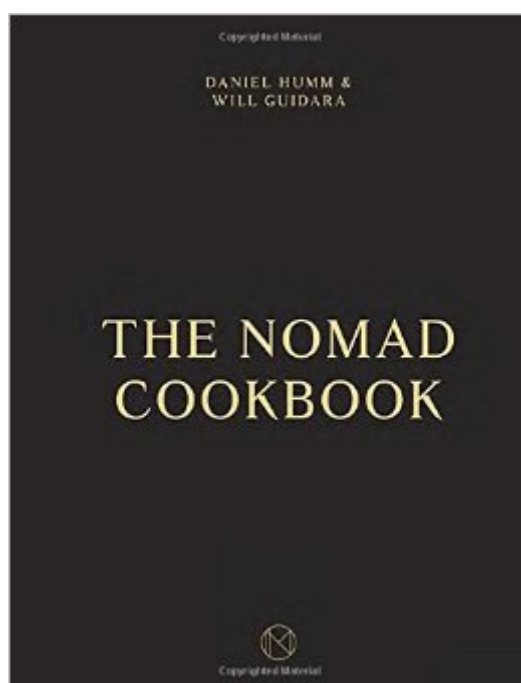


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# The NoMad Cookbook



## Synopsis

From the authors of the acclaimed cookbooks *Eleven Madison Park* and *I Love New York* comes this uniquely packaged cookbook, featuring recipes from the wildly popular restaurant and, as an added surprise, a hidden back panel that opens to reveal a separate cocktail book.

Chef Daniel Humm and his business partner Will Guidara are the proprietors of two of New York's most beloved and pioneering restaurants: Eleven Madison Park and The NoMad. Their team is known not only for its perfectly executed, innovative cooking, but also for creating extraordinary, genre-defying dining experiences. *The NoMad Cookbook* translates the unparalleled and often surprising food and drink of the restaurant into book form. What appears to be a traditional cookbook is in fact two books in one: upon opening, readers discover that the back half contains false pages in which a smaller cocktail recipe book is hidden. The result is a wonderfully unexpected collection of both sweet and savory food recipes and cocktail recipes, with the lush photography by Francesco Tonelli and impeccable style for which the authors are known. *The NoMad Cookbook* promises to be a reading experience like no other, and will be the holiday gift of the year for the foodie who has everything.

## Book Information

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## Customer Reviews

Featured Recipes from *The NoMad Cookbook*

Tagliatelle King Crab with Meyer

Lemon and Black Pepper (serves 4) Tagliatelle: - Semolina flour - 6 sheets Pasta Dough Dust a baking sheet lined with parchment paper with semolina. Using the tagliatelle attachment, roll the

pasta sheets one at a time through the pasta machine. Lay out the cut pasta in a single layer onto the prepared baking sheet. Dust the pasta with semolina to prevent sticking. Cover the pasta with parchment paper and keep refrigerated until ready to cook.

**King Crab Legs:** - 2 king crab legs, about 450 g. Using sharp kitchen scissors, carefully cut open the crab leg shells, avoiding cutting into the meat. Remove the meat from the shells. Pick through the crabmeat to ensure there are no stray pieces of shell or cartilage while keeping the meat in pieces as large as possible. Keep refrigerated.

**To Finish:** - 320 g Chicken Stock - 205 g butter - 40 g Meyer lemon juice - Salt - Cracked black pepper - Sliced chives

Bring a large pot of lightly salted water to a boil over high heat. Divide the chicken stock between two large sauté pans and heat over medium heat to a simmer. Divide the butter between the pans and melt the butter so that it emulsifies with the chicken stock, forming a thick glaze. Turn the heat to medium and divide the crab between the pans. Gently cook just to warm the crab through. Cook the pasta in the water until just tender with a little bite, about 2 minutes. Drain the pasta and reserve some of the pasta cooking water. Divide the cooked pasta between the pans and stir to combine. If the glaze is too thick, add some of the reserved pasta water. Season both pans of pasta with lemon juice, salt, and black pepper. Divide the pasta and crab among four bowls and finish with sliced chives. Serve immediately.

**Pimm's Cup** - 2 cucumber slices, 1 for muddling and 1 for garnish. - 2 orange half-wheels, 1 for muddling and 1 for garnish. - 1 ¼ ounce Demerara Simple Syrup - 1 ¼ ounce Ginger Lime Syrup - 3 ¼ ounce lime juice - 2 ounces Pimm's No. 1 liqueur - 1 dash Angostura bitters, to finish. - 1 ounce Fever Tree ginger ale Mint plouche, for garnish. In a cocktail shaker, muddle an orange half-wheel and a cucumber slice with the demerara syrup. Fill a highball glass with 11 ¼-inch ice cubes and prime it with the ginger ale. Add the rest of the ingredients except the garnishes to the shaker and shake. Strain the cocktail into the highball glass. Garnish with the mint plouche, a cucumber slice, and an orange half-wheel.

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