

A Platter of Figs and Other Recipes

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Forget about getting back to the land, David Tanis just wants you to get back to the kitchen

For six months a year, David Tanis is the head chef at Chez Panisse, the Berkeley, California, restaurant where he has worked alongside Alice Waters since the 1980s in creating a revolution in sustainable American cuisine. The other six months, Tanis lives in Paris in a seventeenth-century apartment, where he hosts intimate dinners for friends and paying guests, and prepares the food in a small kitchen equipped with nothing more than an old stove, a little counter space, and a handful of wellused pots and pans.

This is the book for anyone who wants to gather and feed friends around a table and nurture their conversation. It's not about showing off with complicated techniques and obscure ingredients. Worlds away from the showy Food Network personalities, Tanis believes that the most satisfying meals-for both the cook and the guest-are invariably the simplest.

Home cooks can easily re-create any of his 24 seasonal, market-driven menus, from spring's Supper of the Lamb (Warm Asparagus Vinaigrette; Shoulder of Spring Lamb with Flageolet Beans and Olive Relish; Rum Baba with Cardamom) to winter's North African Comfort Food (Carrot and Coriander Salad; Chicken Tagine with Pumpkin and Chickpeas). Best of all, Tanis is an engaging guide with a genuine gift for words, whose soulful approach to food will make any kitchen, big or small, a warm and compelling place to spend time.

David Tanis might cook in the most famous restaurant in America, but here he is all about keeping meals simple at home.

In this eloquent appeal for good sense in cooking great food, Davis Tanis serves up twenty-four seasonal menus that are simply conceived and simply served-on platters, family style. His food bursts with invention and flavor, such as wild salmon with spicy Vietnamese cucumbers to celebrate spring and braised duck with fried ginger for a cool-weather dinner.

Tanis has an elemental, unpretentious finesse with ingredients and a genuine gift for words. Deliciously down-to-earth, his intuitive menus make cooking a pleasure, not a stress-whether you're "Feeling Italian" (Steamed Fennel with Red Pepper Oil; Roasted Quail with Grilled Radicchio and Creamy Polenta; Italian Plum Cake), "Slightly All-American" (Sliced Tomatoes with Sea Salt; Grilled Chicken Breasts; Corn, Squash, and Beans with Jalapeño Butter; Blueberry-Blackberry Crumble), or "Too Darned Hot, Alors!" (Provençal Toasts; Melon and Figs with Prosciutto and Mint; Deconstructed Salade Niçoise; Lavender Honey Ice Cream).

"David's recipes are simple and marvelous," says cookbook author Paula Wolfert. "What more can a food lover want?" Tanis shows you how to slow down, pay attention, give ingredients their due, and provide meals that will delight friends and family.

Here, at last, is a cookbook that has nothing to do with celebrity chefdom and everything

to do with real life. Cancel the dinner reservations and pick up this book-and rediscover the pleasure of cooking at home.

David Tanis has worked as a professional chef for over three decades, and is the author of several acclaimed cookbooks, including *A Platter of Figs and Other Recipes*, which was chosen as one of the 50 best cookbooks ever by the *Guardian/Observer* (U.K.) and *Heart of the Artichoke*, which was nominated for a James Beard Award. He spent many years as chef with Alice Waters at *Chez Panisse* restaurant in Berkeley, California; he ran the kitchen of the highly praised *Café Escalera* in Santa Fe, New Mexico; and he operated a successful private supper club in his 17th-century walk-up in Paris. He has written for a number of publications, including the *Wall Street Journal*, the *Guardian/Observer* (U.K.), *Cooking Light*, *Bon Appétit*, *Fine Cooking*, and *Saveur*. Tanis lives in Manhattan and has been writing the weekly *City Kitchen* column for the Food section of the *New York Times* for nearly six years.

Other Books

The World Cookbook: The Greatest Recipes from Around the Globe, 2nd Edition [4 Volumes]. This is the only world cookbook in print that explores the foods of every nation-state across the globe, providing information on special ingredients, cooking methods, and commonalities that link certain dishes across different geographical areas. Increasing globalization, modern communication, and economic development have impacted every aspect of daily life, including the manner by which food is produced and distributed. While these trends have increased the likelihood and expansion of food influences, variations of the same popular dishes have been found in regions all over the world long before now.

This book is an ecological, historical, and cultural examination of why certain foods are eaten, and how these foods are prepared by different social groups within the same—and different—geographical region. The authors cover more than 200 countries and cultural groups, featuring each nation's food culture and traditions, and providing overviews on foodstuffs, typical dishes, and styles of eating. This revised edition features in excess of 400 new recipes, several new countries, and additional sidebars with fun facts explaining unique foods and unfamiliar ingredients. More than 1,600 recipes for popular appetizers, main courses, desserts, snack foods, and celebration dishes are provided, allowing readers to construct full menus from every country of the world. Contains more than 400 new recipes for a total of more than 1600 recipes Includes the newly independent countries of Kosovo and South Sudan, and tiny countries like St. Kitts and Nevis, Nauru, Palau, and Vanuatu Features anecdotal information on typical dishes, styles of eating, and unusual ingredients for each country

East and Southeast: Great Recipes from China, Japan, and Southeast Asia. New York: Ryland Peters and Small. Stout, Rex, and the Editors of the Viking Press. 1981. *The Nero Wolfe Cookbook*. New York: Cumberland House."