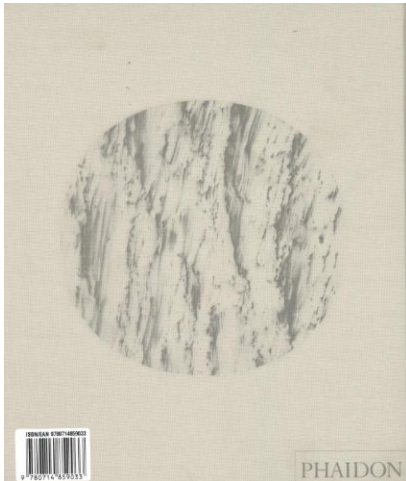


# [PDF] Noma: Time And Place In Nordic Cuisine

René Redzepi - pdf download free book

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**Books Details:**

Title: Noma: Time and Place in Nordi

Author: RenÅŠ Redzepi

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**Description:**

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**"Noma is the most important cookbook of the year." - The Wall Street Journal**

René Redzepi has been widely credited with re-inventing Nordic cuisine. His Copenhagen restaurant, Noma, was recognized as the #1 best in the world by the San Pellegrino World's 50 Best Restaurant awards in April 2010 after receiving the "Chef's Choice" award in 2009. Redzepi operates at the cutting edge of gourmet cuisine, combining an unrelenting creativity and a remarkable level of craftsmanship with an

inimitable and innate knowledge of the produce of his Nordic terroir. At Noma, which Redzepi created from a derelict eighteenth-century warehouse in 2003 after previously working at both elBulli and The French Laundry, diners are served exquisite concoctions, such as *Newly-Ploughed Potato Field* or *The Snowman from Jukkasjarvi*, all painstakingly constructed to express their amazing array of Nordic ingredients. His search for ingredients involves foraging amongst local fields for wild produce, sourcing horse-mussels from the Faroe Islands and the purest possible water from Greenland. Redzepi has heightened the culinary philosophy of seasonally and regionally sourced sustainable ingredients to an unprecedented level, and in doing so has created an utterly delicious cuisine. At the age of 37, Redzepi is one of the most influential chefs in the world.

*Noma: Time and Place in Nordic Cuisine* offers an exclusive insight into the food, philosophy and creativity of René Redzepi. It reveals the first behind the scenes look at the restaurant, Noma, and features over 90 recipes as well as excerpts from Redzepi's diary from the period leading up to the opening of the restaurant and texts on some the most enigmatic of Noma's suppliers. The book includes 200 new specially commissioned color photographs of the dishes, unique local ingredients and landscapes from across the Nordic region. It also includes a foreword by the artist Olafur Eliasson.

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While Noma is all about Nordic cuisine, its philosophy is about the cuisine of wherever you are." — Mark Bittman, Kitchen Daily. "A gorgeous cookbook . . . spectacular." The subtitle is accurate. This book is about a time and place in Nordic cuisine, something that cannot be recaptured in an American home kitchen. Many of the ingredients are difficult or impossible to get, even at specialty stores or online. That said, the book delivers inspiration galore. The genius of Rene Redzepi's cuisine is the way he marries the postmodern technique of Ferran Adrià and the hyper-local, hyper-seasonal ethic of Alice Waters. It's hard to quibble with the genius of Danish chef René Redzepi or his first cookbook, Noma: Time and Place in Nordic Cuisine. It's just that "cookbook" may be the wrong term for his newest creation. This volume is food for thought, not food most of us can cook. Presentations such as Snowman, three stacked spheres of carrot sorbet rolled in yogurt snow with a carrot nose, or birchwood dessert, which includes a sorbet base made from simmered birch wood shavings, combine whimsy and creativity with a distinctly northern sensibility. Story continues below advertisement. Start by marking "Noma: Time and Place in Nordic Cuisine" as Want to Read: Want to Read saving; Want to Read. René Redzepi has been widely credited with re-inventing Nordic cuisine. His Copenhagen restaurant, Noma, was recognized as the #1 best in the world by the San Pellegrino World's 50 Best Restaurant awards in April 2010 after receiving the "Chef's Choice" award in 2009. Redzepi operates at the cuttin "Noma is the most important cookbook of the year." — The Wall Street Journal. René Redzepi has been widely credited with re-inventing Nordic cuisine. His Copenhagen restaurant, Noma, was recognized as the #1 best in the world by the San Pellegrino World's 50 Best Restaurant award