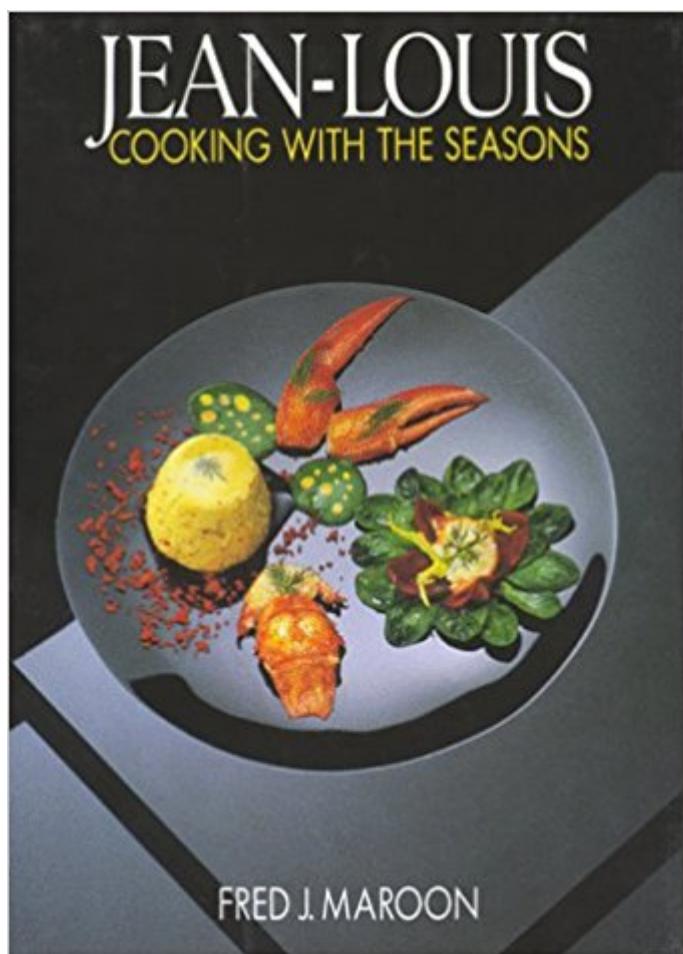


The book was found

Jean-Louis: Cooking With The Seasons



Synopsis

When Jean-Louis Palladin came to the United States in 1979, he was already known throughout Europe for his breathtaking culinary range. His Washington restaurant, Jean-Louis at Watergate, quickly became one of America's finest; French food writer and critic Henri Gault has called it "perhaps the best restaurant outside of France." With lavish photographs and complete recipes for over a dozen seven- and eight-course meals, Jean-Louis: Cooking with the Seasons encompasses Palladin's art. Prize-winning photographer Fred J. Maroon deftly manipulates lighting and acrylic surfaces to showcase dishes of startling beauty: a crawfish crowning a baked potato, artichokes and milk-fed lamb dressed with a vinaigrette of Vosne-RomanÃƒÆ'Ã  1972, chestnut soufflÃƒÆ'Ã  with poached pears, apples, and peaches.

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Customer Reviews

When Jean-Louis Palladin came to the United States in 1979, he was already known throughout Europe for his breathtaking culinary range. His Washington restaurant, Jean-Louis at Watergate, quickly became one of America's finest; French food writer and critic Henri Gault has called it "perhaps the best restaurant outside of France." With lavish photographs and complete recipes for over a dozen seven- and eight-course meals, Jean-Louis: Cooking with the Seasons encompasses Palladin's art. Prize-winning photographer Fred J. Maroon deftly manipulates lighting and acrylic surfaces to showcase dishes of startling beauty: a crawfish crowning a baked potato, artichokes and milk-fed lamb dressed with a vinaigrette of Vosne-RomanÃƒÆ'Ã  1972, chestnut soufflÃƒÆ'Ã  with poached pears, apples, and peaches.

soufflÃƒÆ'Ã with poached pears, apples, and peaches.

This is one of my favorite cookbooks, and I have over 1,500! This is geared more to serious chefs and foodies. It is inspirational, years after publication. J-L was so ahead of his time!

I did a report on Jean-Louis Palladin for a class, and learned a lot about how he influenced French cuisine in America. He used local ingredients and prepared them with impeccable French sensibilities, which was extremely innovative at the time. This book shows his craft, without neglecting his message. Yeah, I found the photos to be almost distressingly intimidating, but it really is an art book. I got the book for my report, and donated it to the hospitality management program at a local college. Since this guy was a chef's chef, I know it will be much appreciated there.

Nice book

This is without question the most visually stunning "cookbook" I have ever seen. I put cookbook in quotes because I think the objective was to show food as art, and not to give people ideas as to what to throw on the stove tonight. The contemporary, high-tech photography gives a masterful interpretation of Jean-Louis' creative brilliance. Just as Jean-Louis professes that great cooking enhances and does not interfere with great ingredients, the photography beautifully allows his creations to be the stars. Rather than using traditional settings, it uses light and shape to make the dishes jump off the page. Jean-Louis may be the most important chef ever to come to these shores (according to other chefs), and thankfully he teamed up with a photographer who could match his prowess. From a practical standpoint, while replicating the recipes might be prohibitive technically, creatively and financially, the presentations will give anyone ideas for wowing dinner guests just in terms of layout and colour. Some cookbooks are useful, some are even masterful - but this one is truly inspired.

Lucky me, this book's release party fell on my 30th birthday at Lloyd's Books in Georgetown, which was owned by a friend. Jean Louis (and photographer Fred Maroon) were there, with Jean Louis turning out a good number of the dishes seen here in the book. Even though I'd eaten at his restaurants, this was a remarkable birthday for me with friends and Jean Louis in the middle of it all. I've treasured this gorgeous book all these years and glad to see it's still out there. I've never made a single dish (though I've gotten plenty ideas) from the book, it is a stunning piece of work and

Palladin's unfussy, "regular guy" spirit comes through. The perfect coffee table book for cuisine junkies!

I am a professional cook and I use this book for recipes. They are not hard and are worth trying, but please don't follow everything, add your character to it. I bought the book for under \$15 and recommend to wait it out and do the same. It is an old book and very large and the pictures are amazing and if you paid more then it may have been worth it for you. Being a cook and on always on a budget I would love to see the price come down so I could buy it as a gift for my fellow savages in the kitchen.

As the previous reviewer stated, and as I agree, no...the food is not plated in the restaurant that way. However, in reading the book from cover to cover that was not the intention. The intention was to showcase Palladins food and showcase it as art. As such, the book is very large, like any other coffee table "art" book. In this book, however, you can see the beauty of fresh food, you can see each tournee, and you can see that with each dish Palladin is indeed a master of the craft I have given my life too. If you are a chef or cook buy this book...if not...charlie trotter will be more to your liking

Even if you never attempt any of the recipes in this book, it will stimulate your taste buds and excite your imagination. This is perhaps the most visually stunning book on food I've ever seen. The over-sized coffee-table style book is half visual tour-de-force and half recipes. Dishes such as "Steamed Maine Lobster with Mango Ginger Sauce, Sea Beans, and Mango Petals" are way beyond any culinary capabilities I might master, but they certainly are inspirational and I'd LOVE to try it.

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