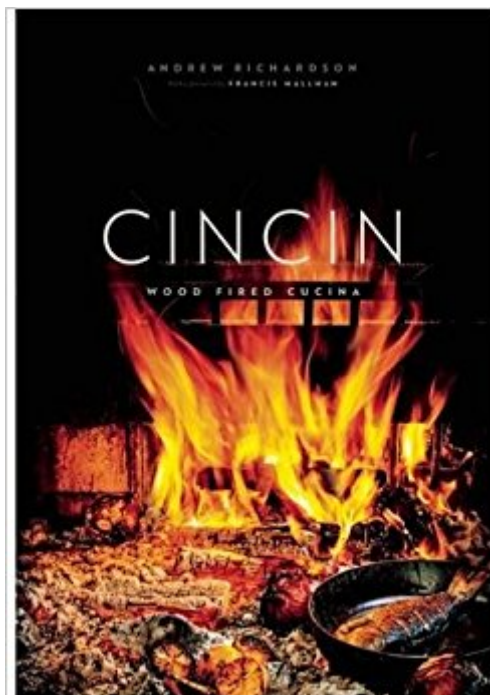


The book was found

CinCin: Wood Fired Cucina



Synopsis

What is the essence of Italian cuisine? If you ask CinCinâ€™s Chef Andrew Richardson, heâ€™ll tell you it is cooking in rhythm with the seasons and allowing fresh, local ingredients to shine. CinCin: Wood-fired Italian Cucina showcases the restaurantâ€™s signature wood-oven cooking techniques and Chef Richardsonâ€™s inspiring use of the finest West Coast and Italian ingredients.

Book Information

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Customer Reviews

“Andrew Richardson is the most thoughtful chef that I know. With their purity and simplicity, the recipes in CinCin offer a real insight into who he is and how he cooks. No noise, no fuss—just lots of heart and simple goodness.” • Terry Laybourne, chef + owner, 21 Hospitality Group
“Andrew Richardson fully captures, in this colorful and imaginative cookbook, the essence and philosophy of Mediterranean cuisine. This book reflects his qualities as a human being—modest, full of integrity, passionate, creative and driven—which are also the very qualities of the extraordinary chef that he is. Chapeau!” • Pino Posteraro, owner + executive chef, Cioppinoâ€™s Mediterranean Grill

Andrew Richardson began his illustrious career in Newcastle at the Michelin-starred 21 Queen Street, followed by a stint at Brasserie 21, which won the Michelin Bib Gourmand rating. Other career highlights include Vancouver’s stellar restaurants, Cioppino’s and West, and Northern California’s, Carter House Inn (Eureka), and the famed French Laundry. Richardson said, “I

believe in simplicity, and the interaction of absolutely prime ingredients on the plate — the passionata, as the Italians say. Less is often more, especially in Italian cookery."Argentina's Francis Mallmann is one of South America's most noted chefs. He runs a number of fine restaurants in Argentina and has long been a popular television personality there. Known for cooking with fire, he recently opened Los Fuegos Restaurant in Miami Beach. It is his first restaurant venture in the U.S., but he has long been known through his two bestselling cookbooks, Seven Fires: Grilling the Argentine Way, and Mallmann on Fire.

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