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Benu



Synopsis

The first book on San Francisco's three-Michelin starred restaurant Benu and its chef Corey Lee, hailed by David Chang as one of the best chefs on earth. Since striking out on his own from Thomas Keller's acclaimed French Laundry in 2010, Corey Lee has crafted a unique, James Beard Award-winning cuisine that seamlessly blends his South Korean heritage with his upbringing in the United States. Benu provides a gorgeously illustrated presentation of the running order of one of Lee's 33-course tasting menus, providing access to all the drama and pace of Benu's kitchen and dining room. Forewords by Thomas Keller and David Chang are accompanied by additional short prose and photo essays by Lee, detailing the cultural influences, inspirations, and motivations behind his East-meets-West approach.

Book Information

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Customer Reviews

An exquisite book.....beautifully thought out and photographed plates....no recipes...this is a book to feast the eyes not the family.....to look at and imagine not any recipes...but rather menu plans and tables to view....from this extraordinary and elegant restaurant....for the coffee table...not the kitchen counter.

I had the pleasure of Corey Lee speaking at my culinary school graduation and then followed by a meal at his restaurant Benu. It was a life changing meal and loved all the Chinese flavors he riffs off of. The book features rich high definition photographs of Chef Lee's beautifully plated food and

precise recipe instructions. This book is definitely a must have for all culinary book collectors!

wonderful book! recipes are made for professional chefs, not the home cook. just what i was looking for

The book is beautiful, photography is mouthwatering, but having said that the recipes in the book are not anything you would cook in a home setting. Requires number of not easy to find ingredients and dishes are not user friendly to make. Unless you are a full-time cheff the book is not more than just inspiration for a reader.

Benu is a remarkable book about a remarkable restaurant. Corey Lee shares beautiful essays looking back on his childhood, past memories, and experiences that led to a dish at the restaurant, followed by exquisite photographs and astonishingly difficult recipes. Like most cookbooks of its caliber, this is a coffee table book to read from and enjoy, not for mere-mortal home cooks to cook from. The book shares the story and details the early struggles of opening the restaurant, even for a chef so seemingly invincible as Corey, and also reveals just how intensely each detail of the dining experience was considered. For example, it includes a mini-biography of the potter who Corey partnered with to custom-produce Benu's (stunning) tableware! No stone was left unturned, and that shows in everything from the tableware to the selection of the ingredients and the final dish preparations. I bought a copy as a gift for my family, and skimmed it before being lucky enough to eat at the restaurant with them. I only wish I had studied the book more in depth before going; knowing the insane level of difficulty and time required for each minuscule and delicious bite makes one appreciate it all the more. If you are ever presented with the opportunity to go I suggest you take it immediately, it is truly the meal of a lifetime. I bought a copy of the book for myself straight away after going, and would recommend it to anyone as as a gift for a home cook, food lover, or a treat for yourself!

It even came with a menu from "Benu" in S.F. Personally I feel that this is a great cookbook but more of a discount Mr. Chow's if anyone has been to that restaurant. Has a lot to offer how just for warning there will be attention to detail in regards to this cookbook. Just take your time and do not get frustrated. good and exquisite eats.

Bought this for my husband for inspirations and he loves it! :)

Was a gift and they REALLY LOVED it!

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