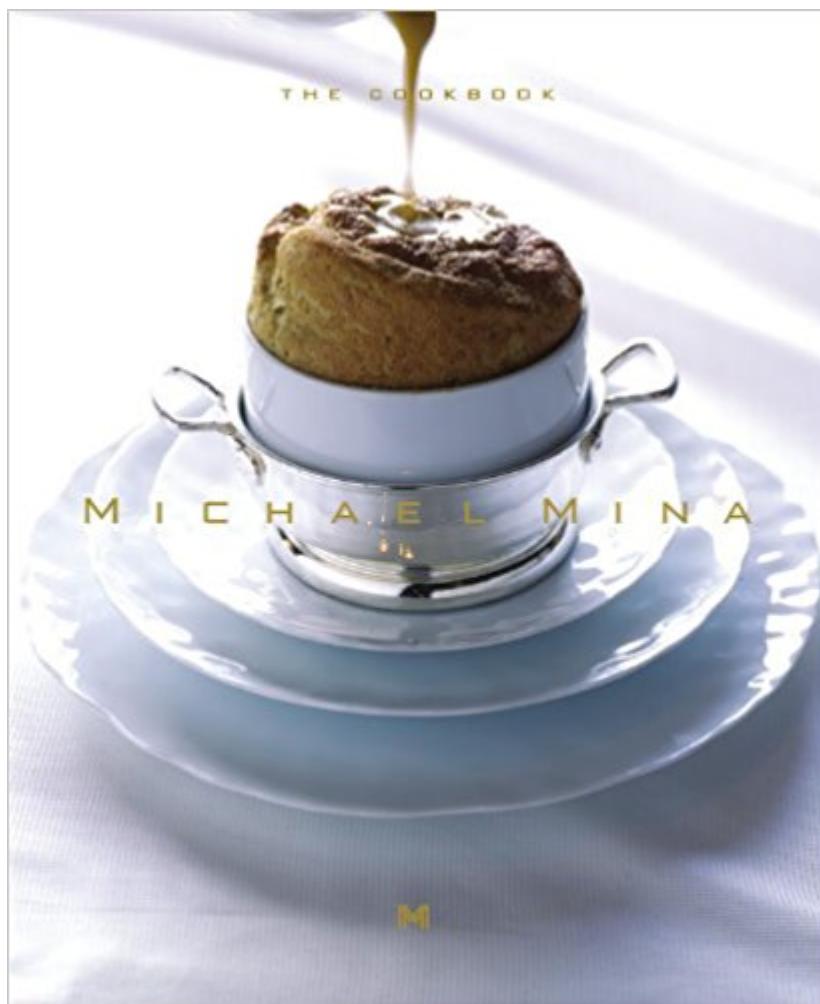


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Michael Mina: The Cookbook



Synopsis

A world-class chef and restaurateur shares his secrets and reveals how to create his trio concept, where a master recipe is followed by three flavor variations. Accompanying the trios are Mina's classic and most requested recipes from his restaurants. Full color.

Book Information

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Customer Reviews

San Francisco chef Mina, who has franchised himself to Las Vegas with the backing of tennis star Agassi, declares that all the recipes in his book have been "designed to be prepared in the home kitchen by a single cook." The home cook with a day job is unlikely to regard this as a practical guide, however, unless similarly driven by Mina's obsession with the core concept: the trio. Each of his New American dishes, from starter to dessert, is presented with three different interpretations of the key ingredient. For instance, his Summer Berry Cobbler, Berry Sundae with Mascarpone Ice Cream, involves creating a raspberry cobbler with vanilla streusel, a blueberry cobbler with lavender scone and a blackberry cobbler with candied ginger shortbread, in hot and cold variations to be eaten in alternating bites. The design alone—with its 100 beautifully crisp photos—will further entice home cooks to try his recipes in their own home. (Nov.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Michael Mina is chef and owner of Restaurant Michael Mina in the Westin St. Francis in San Francisco and in the Bellagio Hotel in Las Vegas; he is also chef and owner of Nob Hill and Seablue in the MGM Grand in Las Vegas. He has won the 2002 James Beard Foundation award for Best

Chef in California and the Wine Spectator Award of Excellence and the AAA Four Diamond Award. JoAnn Cianciulli, was a producer for four years on the Food Network show, Food 911, and she's the collaborator on Tyler Florence's Real Kitchen and The Lever House Cookbook.

After dining at Michael Mina's at the Bellagio, I wanted to get my wife to recreate the experience of the Chef's Tasting Menu at home. Not all of it at once mind you. Most of his recipe's are available on his website including the Lobster Pot Pie - that was truly to die for. Although after the fantastic experience at the restaurant, I pitched in to get the book - the pictures in the book are beautiful which I do not think you get with the recipes on his website. My wife loves the book - although home cooks should be warned that the recipes are extremely detailed and require you to get your mise en place on. However, the results are outstanding - if you follow the recipe and use the exact ingredients.

I have been a fan of Michael Mina ever since he opened up a restaurant in Glendale. He is amazing and his recipes in this book are perfect and seeing a bit of his life was very intriguing. A great book.

This cookbook presents a trio concept of using a basic food treatment in three different presentations. For example, seared scallops with three different sauces and garnishes to be eaten as one meal course. An interesting idea, and the recipes are not too complicated. However, the format of how the recipes are presented is complicated and confusing.

Great cookbook

If you've ever had the opportunity (or pocketbook) to dine in one of Michael Mina's restaurants, this book dissects some of their best dishes. I was eager to try some of them, but was a bit dismayed by the level of difficulty. I know, what was I thinking, right? Most of the recipes require a lot of prep time as well as ingredients and techniques not familiar with the home cook (I have yet to find a grocery store that carries truffles). If you are looking for something elegant that you can whip up in a flash you may want to look into a different book. I did however, enjoy the book much more after dining in one of his restaurants. I actually received a signed copy of his book for free when I ordered the Chef's Tasting menu. Pretty cool, except that I paid over \$400 for dinner for two!!! My favorite is the lobster pot pie - to die for. I guess you could substitute some of the steps such as the handmade crust, or even rolling it over the pot, but then it would not be an authentic "Mina" experience. if you

have the skills to master any of the dishes, you will definitely wow your guests. As long as this book is not approached like a practical cookbook, you won't be disappointed.

awesome cookbook that includes many of MM's basic recipes. his recipes can be hard to follow and requires multiple steps though

Elegant, deftly written!

There is not much to say apart from this book is inspiring and some great ideas in here. To prepare a complete dish is a lot of work but the sub components work well for the creative home chef. I bought mine on the marketplace used.

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