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Noma: Time And Place In Nordic Cuisine



Synopsis

"Noma is the most important cookbook of the year." — The Wall Street Journal Renée Redzepi has been widely credited with reinventing 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 Renée 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 of 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."

Book Information

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Customer Reviews

This is a very beautiful book. How does the content match up? Well the number of pages are divided as follows: 60%. Photos of plates of the various dishes. Very beautiful. 30%. Recipes. Full of local produce. Foraging essential. 10%. History of Noma. Profiles of employees. Extract from a diary. The chef is interested in using ingredients from the Nordic countries. This is an approach that I applaud. A lot of the ingredients required have to be foraged in nature. In this respect he is following Marc Veyrat (no book in English) or David Everitt-Matthias (Essence: Recipes from Le Champignon Sauvage). However, my impression is that the chef is more interested in impressing with the book than to really educate. So you do not get any information about the unique Nordic ingredients or cooking techniques. The chef is young so I guess this lack of educational approach is acceptable. So don't let the subtitle "Time and Place in Nordic Cuisine" lead you to believe that you will get any information about Nordic cuisine or ingredients. Check out FÅrviken for a somewhat more honest book without too much posturing. Now, the restaurant has been voted number one worldwide so there is certainly value to the recipes and we probably get more than 100 of them. If you don't live in the Nordic region, I don't think you have a chance to do the recipes with much success. A ripe wild blackberry is nothing like the cultivated kind. Buying farmed raspberries is okay, but not blackberries.

Noma: Time and Place in Nordic Cuisine by René Redzepi is the culinary equivalent of one of those books you find in a museum gift shop - impressive, beautiful, inspiring... but not likely to get opened much after its first reading. And yet, this book will fill you with hope in our culinary future, inspire you to expect more out of your local restaurants, and re-examine the food on your plate. René Redzepi is the darling du jour of the culinary world with a restaurant named top in the world in 2010 (de-throning the icon elBulli), and a food philosophy that cries for widespread consideration. Redzepi was raised from humble beginnings and a "I don't have anything better to do" start in the culinary landscape. But that quickly changed with a classroom cooking competition. A simple challenge led to training at Le Jardin des Sens, elBulli, The French Laundry and Kong Hans, and those experiences resulted in a partnership with media personality and entrepreneur Claus Meyer. Forced, contrived and restricted by concept, Noma didn't start out as the superstar it is now. In fact, it was a laughing stock and oddity in a region that few would consider a culinary mecca. But as Redzepi refined his philosophy and became unshackled by his past training experiences, a

seasoned and focused chef emerged full of youthful vigor and idealism. The result is the top restaurant in the world. Released by Phaidon Press (other titles include *Coco*, *The Silver Spoon*, *A Day at elBulli*), *Noma* is 365 pages with 200 photographs and over 90 recipes. [Editor's note: It follows Redzepi's 2006 Danish language book, *Noma: Nordisk Mad*, which the English language release appears to share a lot of content with.] The significance of Redzepi's book is not in the realm of cookbooks, however.

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