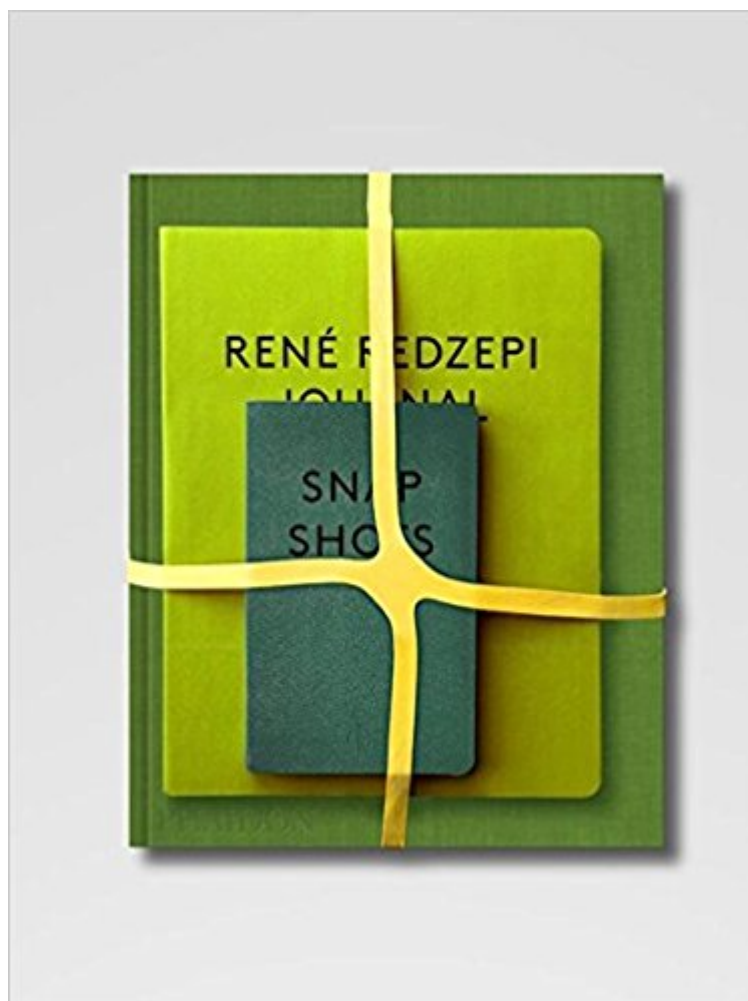


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René Redzepe: A Work In Progress



Synopsis

In 2010, Chef René Redzepi published *Noma: Time and Place in Nordic Cuisine*, hailed by *The Wall Street Journal* as "the most important cookbook of the year." Since then, Redzepi has become one of the world's most influential chefs, with his famed restaurant Noma claiming the number one spot at the World's 50 Best Restaurants awards three years in a row. Now Redzepi has created a fascinating and innovative new three-book collection: *A Work in Progress: Journal, Recipes and Snapshots*. It includes a personal journal written by René himself over a full year in which he explores creativity, innovation, and the meaning and challenges of success; a beautiful cookbook with 100 brand new recipes from Noma; and a pocket book of candid Instagram-style snapshots taken by the restaurant staff behind the scenes and at its annual MAD Food Symposium. The cookbook is organized in a calendar year format with each month featuring an assortment of seasonal dishes, such as Icy Sloe Berries and Brown Cheese Ganache; Trash Cooking with Leeks; Oxtail and Blueberries; Fresh Tender Squid and Whitecurrent Broth; and Spicy and Sweet Cucumber and Pickled Elderflowers. The book also features an introduction from the Denmark-born Lars Ulrich of Metallica. *A Work in Progress* offers an unprecedented and honest look inside the mind of a chef who is at the top of today's international gastronomic scene. Reflective, insightful, and compelling, Redzepi's trailblazing new book is sure to be of interest to food lovers and general readers alike.

Book Information

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Customer Reviews

"These three books perfectly capture René Redzepi's gastronomic vision: playful and fiercely

imaginative, deeply rooted in season and place, and committed to pure, real ingredients." â Alice Waters

Ren  Redzepi is, without a doubt, the most influential, provocative, and important chef in the world. . . This book chronicles a year in the life of a chef, a creative process â and a restaurant considered by many to be the best." â Anthony Bourdain

Redzepi has given us a book â or really, three books â that take us not only into the field. . . but also into the wildest place of all: his mind. A striking, thought-provoking, and imminently pleasurable read." â Daniel Barber

"F**k me, he's a good chef!" â Fergus Henderson

This is a brilliant, honest, and ultimately exhilarating insight into one of the most important culinary minds in the world." â Daniel Patterson

. . . a raw, fascinating and innovative exploration of an elite chef's obsessive life. But more than that, it is a book about creativity." â The San Francisco Chronicle

[A] must-have cookbook." â InStyle

. . . [A Work in Progress] forms an intimate look at what Redzepi does, how he does it, and what it means to do it. . . What fun to delve into this landscape of Nordic ingredients and ideas. You just might find yourself dreaming about eating hay and ants for dinner and spruce parfait for dessert." â Food & Wine

Unique and insightful, this is one collection true food lovers will delight in." â Publishers Weekly

. . . the best portrait yet of the intellectual and emotional challenges of delivering one of the most creative menus in the business." â The Economist

A food nerd's dream." â Wine Enthusiast

[A Work in Progress] gets our pick for the best cookbook of the year because it's human, intimate and inspiring." â Tasting Table

Ren  Redzepi is one of the most influential chefs on the international gastronomic scene. He is head chef and majority owner of the 2-star Michelin restaurant Noma in Copenhagen, which specializes in Nordic cuisine and sources ingredients exclusively from Scandinavia. Classically trained, Redzepi began his culinary career at Copenhagen's Restaurant Pierre Andr , eventually moving onto El Bulli, The French Laundry, and Kong Hans Koelder. He founded Noma in 2003 and since then, the restaurant has taken the number one spot in the World's 50 Best Restaurant Awards in 2010, 2011, and 2012. In 2008, Redzepi established the Nordic Food Lab, a non-profit institution established to explore Nordic cuisine. He also participates annually in MAD Food Camp, a platform that engages leading chefs, scientists, and academics each summer to discuss a new theme. Redzepi's first major cookbook, *Noma: Time and Place in Nordic Cuisine* (Phaidon, 2010) was hailed by the Wall Street Journal as "the most important cookbook of the year" and won both IACP and James Beard awards.

What can I add to Anthony Bourdain's 1-hr show on CNN's "Parts Unknown" dedicated to just one

restaurant, NOMA, in Copenhagen, ranked by chefs from around the world as The Best Restaurant in the World? Three times! Rene Redzepi and his staff do things in the kitchen and pantry with food items most of us would never have imagined. Items picked up in the woods, on the beach, or in a garden, at different times of the year. Stuffed fermented rose buds, wood ants for pepper, and so much more -- always seeking available, natural alternatives to the increasing world-wide demand for commonly used, altered, insecticide-laden (and potentially non-sustainable) edibles. As a chef, I found this book an inspiration to "think outside the box" and present dishes extraordinary to the eye and palate. I also bought his "NOMA Recipes" -- not a "cook book" for most people. If you want to "push the envelope" in your kitchen, I recommend this one also.

Excellent. One of the most honest accounts I've ever read. I'm not in the food or restaurant business, but still thoroughly enjoyed Ren's insight on business, leading a team, and dealing with the day-to-day struggles of creativity. A rare piece of work that anyone in business should read. The typesetting and layout of the whole thing was a nice bonus, too. If you pick this up, make sure to read a few pages into the journal before looking at the snapshots. The words really give life and meaning to the photos and seeing the team at Noma grow. So good!

The Journal is the best part of this set. I devoured every word, loving how Rene shared his thoughts on the creative process that he uses in his kitchen. I also enjoyed how he included 'links' to the recipes and photos in the text so you can really see what it is he is talking about at the time. Brilliant and inspired.

I bought it for my boyfriend who is an amazing chef and he simply love the book! He said is really inspiring and good to understand Rene's technique ! That's why I recommend it as a great present for a great Chef!

Beautifully presented, fabulous information and really interesting to see how a top chef thinks and plans, The photographs are amazing and the receipes are fantastic. I also purchased EL BULI but I think A Work in progress is a better production as regards information and pictures.

great book, a look into the creative process happening at Rene's kitchen. great read for people interested in food and cooking.

Beautiful set of books, and a great look into the mind of one of the best chefs of our time.

Good book, great pics and ideas.... the journal is a nice touch.... I personally like the recipes for essences and oils in the back of the book.

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