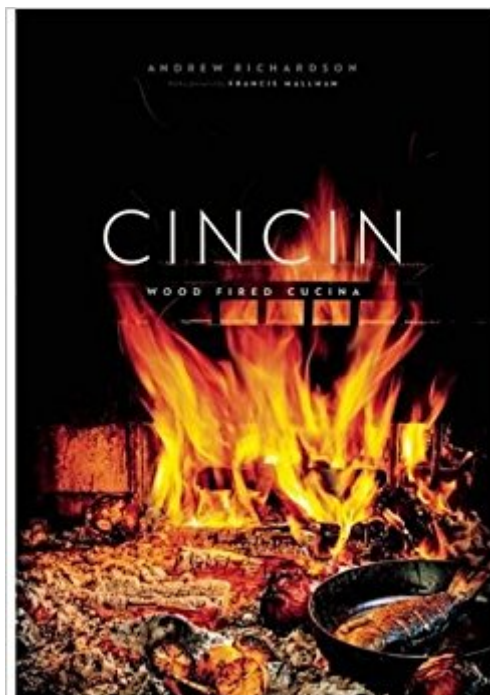


The book was found

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

Hardcover: 240 pages

Publisher: Figure 1 Publishing (November 15, 2016)

Language: English

ISBN-10: 1927958741

ISBN-13: 978-1927958742

Product Dimensions: 7.8 x 1.1 x 11.1 inches

Shipping Weight: 2.9 pounds (View shipping rates and policies)

Average Customer Review: Be the first to review this item

Best Sellers Rank: #698,523 in Books (See Top 100 in Books) #333 inÂ Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet #489 inÂ Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling #585 inÂ Books > Cookbooks, Food & Wine > Italian Cooking

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.

[Download to continue reading...](#)

CinCin: Wood Fired Cucina The Essential Wood Fired Pizza Cookbook: Recipes and Techniques From My Wood Fired Oven Wood Finishing Tips: The Go to Guide to Wood Finishing Supplies, Wood finishing Chemistry and More 2012 Wood Design Package - including the National Design Specification® for Wood Construction (NDS®) & NDS Supplement: Design Values for Wood Construction (4 volumes set) Wood-Fired Oven Cookbook: 70 Recipes for Incredible Stone-Baked Pizzas and Breads, Roasts, Cakes and Desserts, All Specially Devised for the Outdoor Oven and Illustrated in Over 400 Photographs From the Wood-Fired Oven: New and Traditional Techniques for Cooking and Baking with Fire The Art of Wood-Fired Cooking Cooking with Fire: From Roasting on a Spit to Baking in a Tannur, Rediscovered Techniques and Recipes That Capture the Flavors of Wood-Fired Cooking Wood-Fired Cooking: Techniques and Recipes for the Grill, Backyard Oven, Fireplace, and Campfire The Pizza Bible: The World's Favorite Pizza Styles, from Neapolitan, Deep-Dish, Wood-Fired, Sicilian, Calzones and Focaccia to New York, New Haven, Detroit, and more Build Your Own Earth Oven: A Low-Cost Wood-Fired Mud Oven, Simple Sourdough Bread, Perfect Loaves, 3rd Edition Wood-fired Ceramics: Contemporary Practices Building a Wood-Fired Oven for Bread and Pizza La Cucina: The Regional Cooking of Italy Toscana in Cucina: The Flavours of Tuscany Italian Easy Reader: Amore per la tua Cucina (Italian Edition) The Complete Wood Pellet Barbeque Cookbook: The Ultimate Guide and Recipe Book for Wood Pellet Grills Wood Pellet Smoker And Grill Cookbook: The Ultimate Wood Pellet Smoker And Grill Cookbook The Ultimate Guide and Recipe Book For The Most Delicious And Flavorful Barbeque (Barbecue Cookbook) Wood Pallet Workshop: 20 DIY Projects that Turn Forgotten Wood into Stylish Home Furnishings Norwegian Wood: Chopping, Stacking, and Drying Wood the Scandinavian Way

[Contact Us](#)

[DMCA](#)

Privacy

FAQ & Help