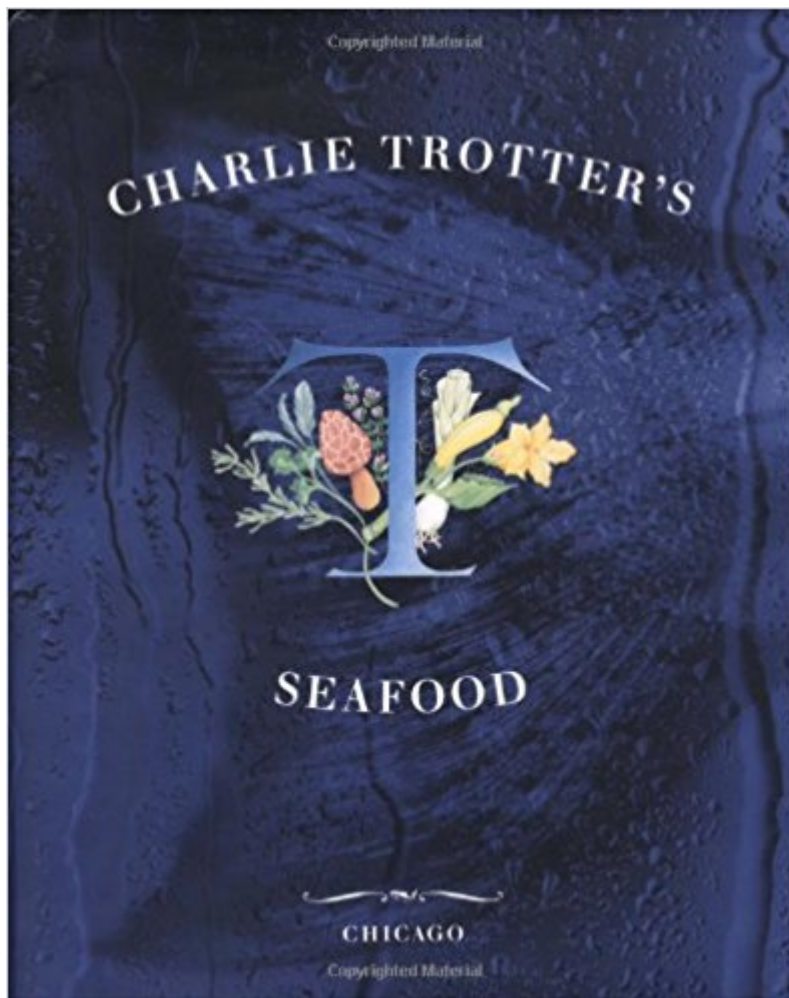


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Charlie Trotter's Seafood



Synopsis

Chef Charlie Trotter has done it again, bringing his now-classic seafood recipes—including tilapia, salmon, oysters, and shrimp—from his award-winning restaurant to your kitchen. Charlie Trotter's Chicago restaurant is praised in the food press from coast to coast. Now the master of culinary innovation tests new waters, with astonishing new dishes featuring freshwater fish and seafood. Dishes include Oxtail-Stuffed Baby Squid with Cremini Mushrooms, Mustard Oil, and Oxtail Braising Juices; Wild Striped Bass with Stinging Nettle, Wild Mushroom/Balsamic Emulsion, and Hot and Sour Golden Beet Sauce; Steamed Lake Superior Whitefish with Fiddlehead Ferns and Potato-Apple-Celery Purée; Tuna-Crab Roll; and Tuna Tartare with Avocado, Crushed Black Sesame Seed Vinaigrette, and Coriander Juice. The groundbreaking organizational structure of CHARLIE TROTTER'S SEAFOOD reflects the chef's characteristic visionary style and holistic approach to dining—the recipes are presented according to the wines with which he recommends they be served. Included are more than 100 recipes using common and exotic fish, 75 evocative duotones that convey the drama of the fishing industry and grandeur of the fish themselves, and Trotter's signature larger-than-life photos of every dish.

Book Information

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Customer Reviews

Charlie Trotter's in Chicago is rated as one of the finest restaurants in the world. Eating there is a leisurely and memorable experience because Chef Trotter is endlessly creative and meticulously precise in his cooking. He uses the best ingredients and says one should do as little as possible to

embellish them. Does he practice what he preaches? In your dreams! The simplest of the 75 recipes in Charlie Trotter's Seafood are for dishes like Olive-Oil Roasted Swordfish with Oven-Roasted Tomato and Black Olives, and the Slow-Roasted Salmon with Red Wine Risotto, Wild Thyme and Tiny White Asparagus. His more typical, and even more breathtaking, creations are often based on Hawaiian fish, like Steamed Gindai and Mussels with Lemongrass Broth. On the plate these dishes are all as artistically arranged as they sound. This is food pornography at its peak. Every dish, as exotic and complex as a lesson from the Kama Sutra, is shown in gloriously intimate, obscenely alluring, vinaigrette-dotted detail by photographer Tim Turner. Ambitious cooks will appreciate Trotter's recommended piscatorial substitutions. Finding other ingredients, like bleeding heart radishes and shallot blossoms, is up to you. Not to mention making time to produce the infused oils and deeply flavored stocks often called for. The recipes are grouped, unexpectedly, by the wines best for accompanying them. Trotter starts with champagne and proceeds through 16 other kinds of wine, from white Viognier to red Syrah and Barbera. If complex, original cooking fascinates you, here is the chance to navigate an ocean of new seafood ideas and culinary combinations. --Dana Jacobi

CHARLIE TROTTER is the author of 14 cookbooks and three management books and is an eight-time James Beard Award winner. He is the chef and owner of the legendary Charlie Trotter's, which recently celebrated its 20th anniversary, as well as Trotter's To Go in Chicago. He recently founded C in Los Cabos, Mexico, and Restaurant Charlie in the Palazzo Hotel at the Venetian Resort and Casino in Las Vegas.

But I don't know why I say that...everything Charlie Trotter has done has been better than Perfect. Actually, I did find, I think 3, recipes that I probably won't try. All of the others are now on ml "must make" list. Interestingly, the book chapters are named from wines, the fish & seafood aren't even named in the TOC. They are dishes to go with those wines. A couple of especially good points: every recipe has a note of Recommended Substitutions. Some of the fish will be hard to source for one who isn't a restaurateur. And the Guide to Seasonal Seafood chart near the end is invaluable. There are roughly 80ish recipes - if I start sourcing ingredients now & make one a week, it'll take me about a year & a half to cook my way through it (as I said, there are three of them I'm not going to try. Some will be more challenging than others, of course. Have absolutely no idea whatsoever where I'll get live baby eels, but that's one I'm going to have to do. Guess I'll start looking for the frog legs. I'm having a big party in June where they'll make great hors d'oeuvres. The

very first recipe is for Smelts...but they've stopped running for this season, so will have to just salivate over that while I wait for their next season. Who should buy this book? Either you're willing and able to put a lot of time and effort into sourcing ingredients and preparing them (and are capable of doing it and willing to spend the money) - or you want an elegant coffee table book. This isn't for the casual cook

This is a superb well-explained & beautifully illustrated book . I gave it 4 stars instead of 5 only because I want to warn buyers that the recipes are mostly complicated, time-consuming & some involve hard-to-find ingredients, even if you live in a metropolis. I am, frankly , a very good cook & appreciate that this is not the "newlywed cookbook" as most these days are. But it is not easy living up to a 5-star chef's expectations. The good news is that an experienced cook will find a few ways to cut corners in many of the recipes & the best news, I can say from experience, is that if you can even approximate the photos in the book, you will receive more oohs & aahs than you ever did before. Canaletto

Another hit from Charlie Trotter

Great

Great work from an icon of the American gastronomy. Wine pairings are very helpful as well.

Great product, fast shipping, thank you

Awesome book

Excellent book like all the trotters books, must have , a classic

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