



## Atelier Crenn: Metamorphosis of Taste

*Dominique Crenn, Karen Leibowitz (With), Ed Anderson (Photographs)*

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**The debut cookbook from the first female chef in America to earn two Michelin stars**

*Atelier Crenn* is the debut cookbook of Dominique Crenn, the first female chef in America to be awarded two Michelin stars—and arguably the greatest female chef in the country. This gorgeous book traces Crenn's rise from her childhood in France to her unprecedented success with her own restaurant, Atelier Crenn, in San Francisco. Crenn's food is centered around organic, sustainable ingredients with an unusual, inventive, and always stunning presentation. To put it simply, Crenn's dishes are works of art. Her recipes reflect her poetic nature with evocative names like "A Walk in the Forest," "Birth," and "The Sea." Even the dishes that sound familiar, like Fish and Chips, or Broccoli and Beef Tartare, challenge the expected with their surprising components and her signature creative plating. This impressive and beautiful cookbook by a chef who is often the only woman to be mentioned in the same breath with other culinary giants is bound to captivate the food world.

## Atelier Crenn: Metamorphosis of Taste Details

Date : Published November 3rd 2015 by Houghton Mifflin Harcourt

ISBN : 9780544444676

Author : Dominique Crenn , Karen Leibowitz (With) , Ed Anderson (Photographs)

Format : Hardcover 376 pages

Genre : Food and Drink, Cookbooks, Food, Cooking

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## From Reader Review Atelier Crenn: Metamorphosis of Taste for online ebook

### Dan says

No question this book is illustrated gorgeously, with stunning photography. And, I can't fault that the recipes are beyond complicated, even for a professional chef, many of them requiring days of work, and multiple people just to put them together - after all, it's a recipe and story book of what Crenn offers at her restaurant.

What lets the book down for me is a lack of attention to measurements - primarily in the translations between metric and non-metric. A cup of water varies anywhere from 160 grams to almost 300. A cup of melted fat somehow only weighs in at 100 grams. Milliliters don't translate correctly to liquid ounces, varying by as much as 50% from one recipe to another, and milligrams to ounces of weight suffer the same.

It left me wondering that if there's so little attention to such simple conversions, which can be done on a basic calculator, or even plugging them in to a website that's setup for cooking conversions, of which there are many, how many other things in the book are simply tossed in without careful consideration?

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### Tabitha says

Totally gorgeous. I was especially drawn to the color and textures palettes and would like to design some dresses around them!

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### Leonard says

I didn't read the text of this book about French cooking, but I glanced at many of the recipes and noted where they are if I decide to try one of them some day.

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### Rebecca says

This is a gorgeous book from start to finish. Part cookbook, part autobiography, Dominique Crenn's Atelier Crenn: Metamorphosis of Taste is a feast for the eyes, with photography by Ed Anderson, and poetry for the soul (and here we must recognize also the work of Crenn's co-author Karen Leibowitz, whose Mission Street Food: Recipes and Ideas from an Improbable Restaurant (co-authored with her husband, chef Anthony Myint), is probably my favorite cookbook that I've ever "read. ")

This is not a book of practical or convenient recipes. It is a book about art. One might classify Crenn's work as "molecular gastronomy" but that flattens the poetry of what Crenn achieves with her creations. Indeed, "poetry" isn't just a fancy overwrought description--Crenn actually offers a poem to accompany her Chef's Grand Tasting Menu at her restaurant, Atelier Crenn. She describes the meal (and the poem changes seasonally with the menu) with lines such as: "Here, the earth proffers its juicy, vermillion gifts/and above the half moon floats, silky and smoky/In summer's green dappled light/the forest radiant with possibility."

Having food communicate on the deeper level where poetry can also touch us is what Crenn calls "poetic culinaria."

While the average kitchen may not be fully equipped to prepare the recipes in the book, they will serve as a fount of inspiration for flavor combinations, textures, and plating. Behind her dishes, there is a respect for sustainability and nature, as well. She's a fully committed omnivore, but offers, "We must eat less meat, we must eat it more thoughtfully, and we must make it so delicious that our cooking becomes a way of showing respect for the animal that has given up its life for us." This last part echoes the thread that runs through the book--that of cooking as ritual. The compelling description of a day in the life of Atelier Crenn seems almost monastic--the cooks arrive beginning at 9:00 am and follow a liturgy of preparation, cleaning, and sharing a meal together.

The photography alone might make this a "coffee table" book, but it is well worth spending some time with the prose. Crenn and Leibowitz offer us an understanding of symbiosis between food and art. And maybe, just as the amateur painter might be inspired by a visit to the Louvre, a home chef who reads this book might venture into dehydrating quinoa, bringing different cultural flavors together, or simply arranging food on a plate that honors both its origins and its possibilities.

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### **Ofer Yakov says**

A bit surprised about the relatively low rating for this book, i do count goodreads rates as partial parameter for my cookbook purchases, glad i didn't overlook this one because of the grade :-)

Like this book very much, a lot of inspiration there, those books are not meant for exact replication, but for enjoyment of browsing, great photos and ideas grabbing, like small elements from each very complicated creation, taste combination, fabulous use of one of my favorite home appliances, the dehydrator.. It is for home experts i think, or patient cooks, i own quite a lot of great looking cookbooks from good people, this was one of my favorites in last year purchases..

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### **Amuse says**

boring

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### **David DeBacco says**

Did you know most people who read cookbooks never actually prepare any of the recipes in their own kitchens? Cookbook readers enjoy the journey food takes them on ... the exploration of faraway lands and cultures. I, however do enjoy trying to master recipes in my own kitchen. I enjoyed being introduced to Chef Crenn's philosophies, but early on I knew I would never attempt to prepare any of the dishes in this book. - Way too complex. The next time I'm in San Francisco, I'll make reservations.

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## **Maggie says**

Fascinating to read a cookbook and have no desire to dive into the kitchen. Don't get me wrong - this book is beautiful and provocative and surreal. However, it is wildly impractical and too fussy for ordinary mortals.

For example, here are the ingredients for Daikon & Sake Kasu Puree:

calcium gluconate  
daikon  
low acyl gellan  
sodium hexmetaphosphate (SHMP)  
sake kasu  
fine sea salt  
xanthan gum

I know where to buy daikon, I can probably find xanthan gum, I have salt in the cupboard, but I'd have to look up all of the other ingredients.

In short, it's an art book meant for the coffee table, not an addition to the kitchen library.

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## **S Chiu says**

Wonderful book. Early in the pages emphasis is put on the merits of continually learning as a cook to piece together and share dishes as an art form to be enjoyed. It is meant to be a form of leisure, hence the price tag of a seat at Atelier Crenn. Learning about particular techniques, ingredients from just one recipe can greatly help to inform even if it does not direct step by step everyday cooking. I personally love that aspect and flexibility to autonomously create my own dishes at home. Every cook has a different set of recipes to develop for ones own. In defense of criticism of the book, for everyday shopping, cooking and preparation, that, TBH is just something you learn to do through necessity and through the experience. This experience includes how hungry you are / your family is, how much time / money you have to cook and to obtain food. Additionally there are websites and tools like serious eats or cooks smarts to help with everyday food planning and cooking. So....yeah.

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## **Abigail says**

I decided to read this book last month because I was hoping for some inspiration on how to learn plating techniques. Which I got and so much more!

This is a beautiful book, the pictures are absolutely stunning and so each page is like a work of art. I really enjoyed Metamorphosis of Taste, from beginning to end. Though it's not a practical cookbook by far, in either the skill required to cook the recipes, nor in the types of ingredients needed, I found that it was very helpful for me. I loved that there were recipes of food I knew of and of food I'd never heard of. I loved that each recipe was a twist on an old recipe. And I really appreciated it that Crenn included how to plate each and everyone one of them.

In the end there weren't any of the recipes that I could attempt by myself, but I found the book to be inspiring

and that was what I had been hoping for. I gave this book 4 stars on Goodreads.

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