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White Heat 25



Synopsis

A 25th anniversary edition of the collection of classic recipes from the 'enfant terrible' of the UK restaurant scene, featuring striking photographs of his kitchen and his cooking. Once in a blue moon a book is published that changes irrevocably the face of things. White Heat is one such book. Since it was originally produced in 1990, it has gone on to become one of the most enduring classic cook books of our time. With its unique blend of outspoken opinion, recipes, and dramatic photographs, White Heat captures the magic and spirit of Marco Pierre White in the heat of his kitchen. Marco Pierre White, the original 'enfant terrible', has earned his place in British culinary history as much for his strong temperament as for his unique talent as a chef. The youngest chef ever to earn three Michelin stars, he has become not only a star chef of international renown and food icon of our time, but also a multimillionaire entrepreneur. White Heat has combined sales of over 75,000 copies since first publication in 1990. This immensely influential cookbook is regarded by many chefs and foodies as one of the greatest cookbooks of all time. Features 73 recipes and reportage from behind the scenes in Marco's kitchen, illustrated with iconic photographs by Bob Carlos Clarke. 'White Heat is an edifying read ... a book that breaks new ground.' - Time Out 'Wonderfully illustrated with photographs by Bob Carlos Clarke...this will sit equally well on your coffee table or kitchen worktop.' - GQ 'Amazingly religious experience' - Anthony Bourdain 'White Heat is as unlike any previously published cook book as Marco is unlike any run-of-the-mill chef.' - Sunday Telegraph

Book Information

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Customer Reviews

Marco Pierre White, the original 'enfant terrible', has earned his place in British culinary history as much for his strong temperament as for his unique talent as a chef. The youngest chef ever to earn three Michelin stars, he has become not only a star chef of international renown and food icon of our time, but also a multimillionaire entrepreneur.

This cook-book is a great read for those looking to explore cooking techniques of classic French cuisine that was popular in the early 90's. In the book you will find the recipes used in Marco's five part mini series which aired in the spring of 1990 called 'Marco Cooks For...' featuring chefs like Nico Ladenis and Albert Roux. This book is really part memoir and an homage to the chefs he respects and had worked for in the past (up until that point -1990). This is the only cook book that I truly enjoy reading for the recipes as well as the anecdotes. It can almost be read as a novel. You will be briefed on Marco's early years as a child in Italy, as well as his journey cooking his way through some of the best restaurants in Britain. By page 20 you'll realize he has a mad passion for food and that in itself is compelling enough to keep you entertained. Not to mention the food is amazing.

This is an absolutely amazing book. This book captures some of the true genius of Marco Pierre White and features some great photographs from when he was at Harvey's. Although the book offers much uniqueness and a great insight into Marcus cuisine I do wish to offer some caution to the novice cook or even home cook. Marco has made much of this book relatively easy-to-follow but, to a novice cook this cook may pose many challenges. Much of Marco's belief of using fine and fresh ingredients are reflected in the book. My best example of this would be lobster ravioli, where Marco gives instruction on how to kill a lobster quickly and humanely. Which I couldn't agree more giving a humane death to any living creature is of the utmost importance but, some home cooks may not be willing to go seek out live lobster. I will without a doubt much recommendation to this book though, because of its unique creativity and use of ingredients.

This book is true to Marco Pierre White's early rock star image: it's laid out just like a rock book, full of attractive pictures with inlaid quotes. It's hardly a full autobiography, although it starts with a brief one: "The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef" is a full one. But this is an attractive book that inspired his understudies and illustrates his passion for excellence, which was my attraction to this fascinating man. The first part is pictures from Harvey's, and the rest is recipes accompanied by his philosophy on them. White is the intersection of the artist

and a good meal. He cares fully about every aspect of the process including the harvesting, the preparation, and the presentation of the ingredients. I won't even bother to try the recipes, but I take away a new appreciation for cooking, food, and excellence.

It's just a very beautiful book, complete with great photographs. Although the recipes are Michelin-level, this book delivers in inspiration with an uncompromisingly-talented Chef. I found it very inspiring, and it makes a great coffee table book.

MPW is amazing. A true master. Recipes are fairly complex but manageable. Doing the simple things well makes the harder things simpler. Love the pictures and stories as well. A must have for any cook/chef that has any level of passion for food.

i already knew this book was going to be full of Recipes i was not going to be able to conquer, but i purchased it anyways, this book will give you a great lesson on excellent french cuisine. Marco Pierre White one of the greats, i recommend this book to all chefs and aspiring cooks that want to try something new

Wonderful look at a classic bad boy - brilliant chef. Great photos in the style of magazine photojournalism. Also some wonderful recipes. Just try the sauce part of one of his with your own "simpler" main courses. Brilliant stuff!

You are not a chef if you haven't swooned over every page of this book. This book touches me on a very personal level as a professional fine dining chef. It is timeless and a piece of culinary history.

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