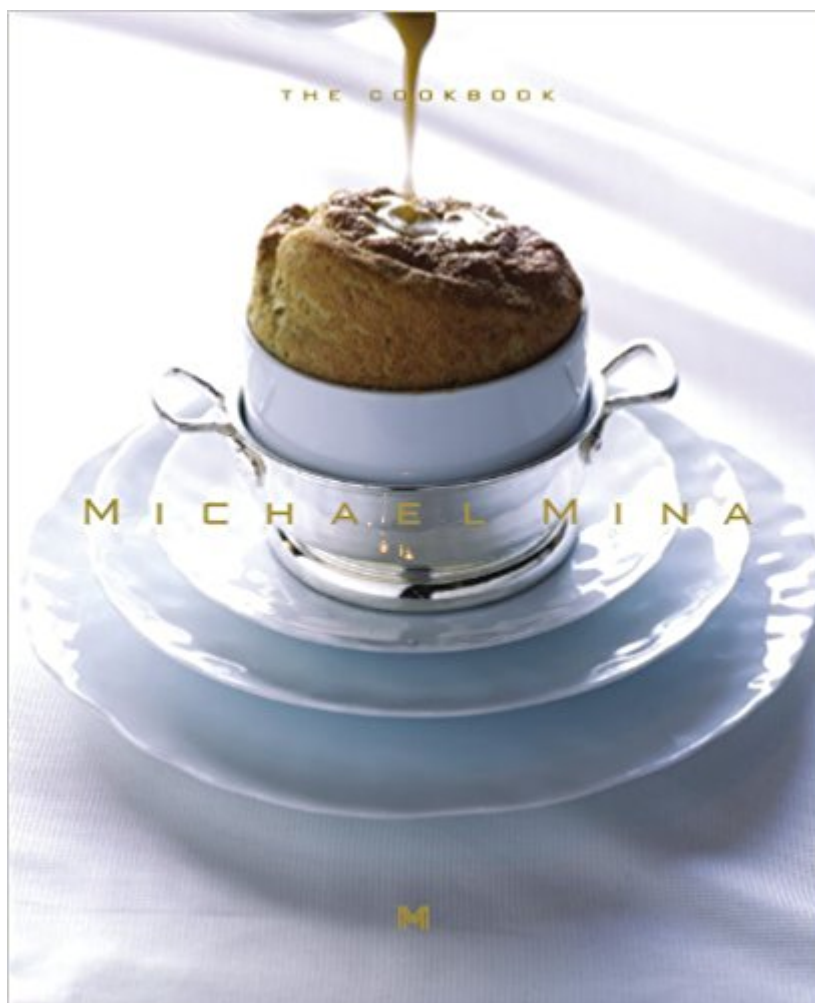


The book was found

Michael Mina: The Cookbook



Synopsis

A world-class chef and restaurateur shares his secrets and reveals how to create his trio concept, where a master recipe is followed by three flavor variations. Accompanying the trios are Mina's classic and most requested recipes from his restaurants. Full color.

Book Information

Hardcover: 272 pages

Publisher: Bulfinch; First Edition edition (November 1, 2006)

Language: English

ISBN-10: 0821257536

ISBN-13: 978-0821257531

Product Dimensions: 9.4 x 1 x 11.2 inches

Shipping Weight: 3.6 pounds (View shipping rates and policies)

Average Customer Review: 3.9 out of 5 stars 20 customer reviews

Best Sellers Rank: #665,030 in Books (See Top 100 in Books) #313 in [Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet](#) #2464 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional](#)

Customer Reviews

San Francisco chef Mina, who has franchised himself to Las Vegas with the backing of tennis star Agassi, declares that all the recipes in his book have been "designed to be prepared in the home kitchen by a single cook." The home cook with a day job is unlikely to regard this as a practical guide, however, unless similarly driven by Mina's obsession with the core concept: the trio. Each of his New American dishes, from starter to dessert, is presented with three different interpretations of the key ingredient. For instance, his Summer Berry Cobbler, Berry Sundae with Mascarpone Ice Cream, involves creating a raspberry cobbler with vanilla streusel, a blueberry cobbler with lavender scone and a blackberry cobbler with candied ginger shortbread, in hot and cold variations to be eaten in alternating bites. The design alone—•with its 100 beautifully crisp photos—•will further entice home cooks to try his recipes in their own home. (Nov.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Michael Mina is chef and owner of Restaurant Michael Mina in the Westin St. Francis in San Francisco and in the Bellagio Hotel in Las Vegas; he is also chef and owner of Nob Hill and Seablue in the MGM Grand in Las Vegas. He has won the 2002 James Beard Foundation award for Best

Chef in California and the Wine Spectator Award of Excellence and the AAA Four Diamond Award. JoAnn Cianciulli, was a producer for four years on the Food Network show, Food 911, and she's the collaborator on Tyler Florence's Real Kitchen and The Lever House Cookbook.

After dining at Michael Mina's at the Bellagio, I wanted to get my wife to recreate the experience of the Chef's Tasting Menu at home. Not all of it at once mind you. Most of his recipe's are available on his website including the Lobster Pot Pie - that was truly to die for. Although after the fantastic experience at the restaurant, I pitched in to get the book - the pictures in the book are beautiful which I do not think you get with the recipes on his website. My wife loves the book - although home cooks should be warned that the recipes are extremely detailed and require you to get your mise en place on. However, the results are outstanding - if you follow the recipe and use the exact ingredients.

I have been a fan of Michael Mina ever since he opened up a restaurant in Glendale. He is amazing and his recipes in this book are perfect and seeing a bit of his life was very intriguing. A great book.

This cookbook presents a trio concept of using a basic food treatment in three different presentations. For example, seared scallops with three different sauces and garnishes to be eaten as one meal course. An interesting idea, and the recipes are not too complicated. However, the format of how the recipes are presented is complicated and confusing.

Great cookbook

If you've ever had the opportunity (or pocketbook) to dine in one of Michael Mina's restaurants, this book dissects some of their best dishes. I was eager to try some of them, but was a bit dismayed by the level of difficulty. I know, what was I thinking, right? Most of the recipes require a lot of prep time as well as ingredients and techniques not familiar with the home cook (I have yet to find a grocery store that carries truffles). If you are looking for something elegant that you can whip up in a flash you may want to look into a different book. I did however, enjoy the book much more after dining in one of his restaurants. I actually received a signed copy of his book for free when I ordered the Chef's Tasting menu. Pretty cool, except that I paid over \$400 for dinner for two!!! My favorite is the lobster pot pie - to die for. I guess you could substitute some of the steps such as the handmade crust, or even rolling it over the pot, but then it would not be an authentic "Mina" experience. if you

have the skills to master any of the dishes, you will definitely wow your guests. As long as this book is not approached like a practical cookbook, you won't be disappointed.

awesome cookbook that includes many of MM's basic recipes. his recipes can be hard to follow and requires multiple steps though

Elegant, deftly written!

There is not much to say apart from this book is inspiring and some great ideas in here. To prepare a complete dish is a lot of work but the sub components work well for the creative home chef. I bought mine on the marketplace used.

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

Michael Vey, the Electric Collection (Books 1-3): Michael Vey; Michael Vey 2; Michael Vey 3
Michael Brein's Guide to Madrid by the Metro (Michael Brein's Guides to Sightseeing By Public Transportation) (Michael Brein's Guides to Sightseeing ... (Michael Brein's Travel Guides) Michael Mina: The Cookbook Michael Brein's Guide to Amsterdam by the Tram (Michael Brein's Guides to Sightseeing By Public Transportation) (Michael Brein's Guides to Sightseeing ... to Sightseeing By Public Transportation) Michael Brein's Guide to Honolulu & Oahu by TheBus (Michael Brein's Guides to Sightseeing by Public Transportation) (Michael Brein's Travel Guides to Sightseeing By Public Transportation) Chicago by the 'L' (Michael Brein's Travel Guides) (Michael Brein's Travel Guides) (Michael Brein's Travel Guides) Michael Brein's Guide to Washington, DC by the Metro (Michael Brein's Guides to Sightseeing By Public Transportation) (Michael Brein's Travel Guides) Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook, Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ... Portuguese Recipes, Irish Recipes 1) Am I small? Olenko minÄfÄpieni?: Children's Picture Book English-Finnish (Bilingual Edition) Mina Stone: Cooking for Artists Best In Show (Mina's Adventures Book 6) A Cat to Die For (Mina's Adventures Book 5) I Go to America: Swedish American Women and the Life of Mina Anderson Love Thy Sister (Mina's Adventures Book 1) The Woman Who Mapped Labrador: The Life and Expedition Diary of Mina

Hubbard Designing with Light: An Introduction to Stage Lighting 6th (sixth) Edition by Gillette, J. Michael, McNamara, Michael published by McGraw-Hill Humanities/Social Sciences/Languages (2013) Pro Flash Manual: A Michael Willems Dutch Master Class Manual (The Michael Willems "Dutch Master Class" series Book 2) St. Michael and the Angels: A Month With St. Michael and the Holy Angels

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)