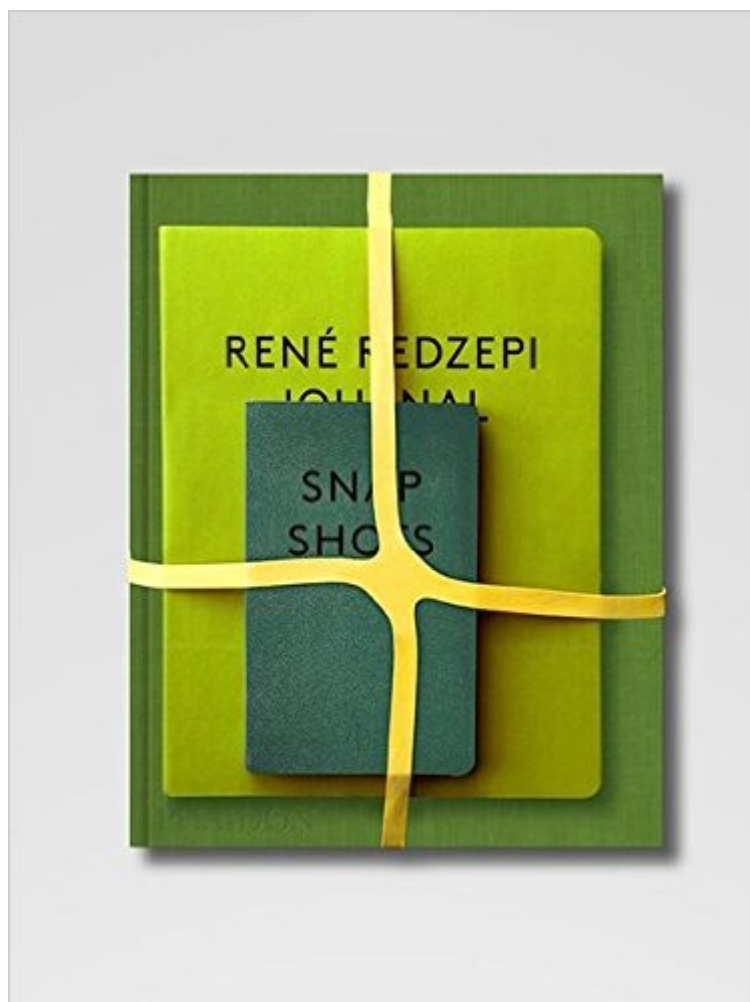


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René Redzepi: A Work In Progress



Synopsis

In 2010, Chef René Redzepi published *Noma: Time and Place in Nordic Cuisine*, hailed by *The Wall Street Journal* as "the most important cookbook of the year." Since then, Redzepi has become one of the world's most influential chefs, with his famed restaurant Noma claiming the number one spot at the World's 50 Best Restaurants awards three years in a row. Now Redzepi has created a fascinating and innovative new three-book collection: *A Work in Progress: Journal, Recipes and Snapshots*. It includes a personal journal written by René himself over a full year in which he explores creativity, innovation, and the meaning and challenges of success; a beautiful cookbook with 100 brand new recipes from Noma; and a pocket book of candid Instagram-style snapshots taken by the restaurant staff behind the scenes and at its annual MAD Food Symposium. The cookbook is organized in a calendar year format with each month featuring an assortment of seasonal dishes, such as Icy Sloe Berries and Brown Cheese Ganache; Trash Cooking with Leeks; Oxtail and Blueberries; Fresh Tender Squid and Whitecurrent Broth; and Spicy and Sweet Cucumber and Pickled Elderflowers. The book also features an introduction from the Denmark-born Lars Ulrich of Metallica. *A Work in Progress* offers an unprecedented and honest look inside the mind of a chef who is at the top of today's international gastronomic scene. Reflective, insightful, and compelling, Redzepi's trailblazing new book is sure to be of interest to food lovers and general readers alike.

Book Information

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Customer Reviews

What can I add to Anthony Bourdain's 1-hr show on CNN's "Parts Unknown" dedicated to just one

restaurant, NOMA, in Copenhagen, ranked by chefs from around the world as The Best Restaurant in the World? Three times! Rene Redzepi and his staff do things in the kitchen and pantry with food items most of us would never have imagined. Items picked up in the woods, on the beach, or in a garden, at different times of the year. Stuffed fermented rose buds, wood ants for pepper, and so much more -- always seeking available, natural alternatives to the increasing world-wide demand for commonly used, altered, insecticide-laden (and potentially non-sustainable) edibles. As a chef, I found this book an inspiration to "think outside the box" and present dishes extraordinary to the eye and palate. I also bought his "NOMA Recipes" -- not a "cook book" for most people. If you want to "push the envelope" in your kitchen, I recommend this one also.

If you want to get into the mind of a chef, a one of the most innovative chef's in the world this book is it. Completely approachable, frank and honest, Redzepi, opens his journal to the reader so you get a real sense of what it is like to be at the mercy of the seasons (those Scandinavian winters and early springs!) and wake up every day inspiring yourself and your team to innovate, innovate, innovate. Whether your obsessed about food or not, this is a book for anyone interested in creativity and artistry at play in any field.

Excellent. One of the most honest accounts I've ever read. I'm not in the food or restaurant business, but still thoroughly enjoyed Ren's insight on business, leading a team, and dealing with the day-to-day struggles of creativity. A rare piece of work that anyone in business should read. The typesetting and layout of the whole thing was a nice bonus, too. If you pick this up, make sure to read a few pages into the journal before looking at the snapshots. The words really give life and meaning to the photos and seeing the team at Noma grow. So good!

The photos are beautiful. I was most impressed with the journal. It provides a unique and very candid perspective on the creative process. It is a remarkable document from a chef who continues to push the boundaries.

i must say, i doesn't really like the Snap shots and the Journal part. But the Recipes section was OMG so GOOD and so interesting. who will think to use potato for dessert! And it taste so GOOD!(Tried and Tested!)

Redzepi's first book Noma: Time and Place in Nordic Cuisine was a seismic shift in thinking about

how the landscape, local ingredients, and craftsmanship can come together to make a new cuisine. In this book you can see, over the three years that followed, a marked evolution in style and growing maturity developing out of this initial re-discovery of nordic terroir. His extended, extensive thoughts on the meaning and sources of creativity, drive, and inspiration resonate even for those, like me, who don't cook for a living, and those alone are well worth a read. The recipes provide really rich material to mine for new ideas about fermenting, seasoning, using plants in novel ways, and composing flavors and components into dishes. Often they require a lot of work and difficult-to-find ingredients, because noma is a very labor-intensive restaurant, but in the ideas they encapsulate, they are stirring. Reading side-by-side (since the journal references individual recipes in the text) gives a visceral account about putting Redzepi's ideas and evolving experiments about creativity and flavor into concrete practice.

What an amazing and unique insight to one of the world's greatest chefs. Anytime I get bogged down I just thumb through and am immediately given the fresh air I need to keep on cookin. Thank you Renee what a gift!

Beautifully presented, fabulous information and really interesting to see how a top chef thinks and plans, The photographs are amazing and the recipes are fantastic. I also purchased EL BULI but I think A Work in Progress is a better production as regards information and pictures.

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