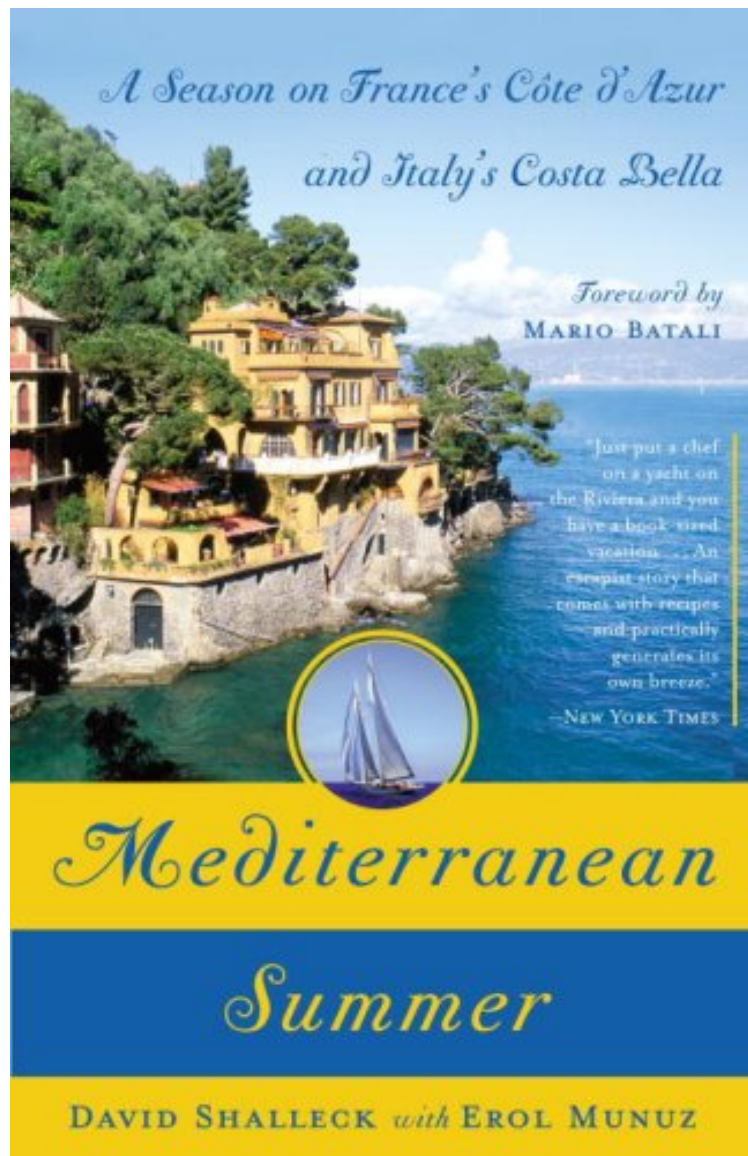


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Mediterranean Summer: A Season on France's Cote d'Azur and Italy's Costa Bella

David Shalleck, Erol Munuz
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#895437 in Books Shalleck, David/ Munuz, Erol/ Batali, Mario (FRW) 2008-06-10 2008-06-10 Original language: English PDF # 1 7.95 x .71 x 5.20l, .66 #File Name: 076792049X352 pages | File size: 37.Mb

David Shalleck, Erol Munuz : Mediterranean Summer: A Season on France's Cote d'Azur and Italy's Costa Bella before purchasing it in order to gage whether or not it would be worth my time, and all praised Mediterranean Summer: A Season on France's Cote d'Azur and Italy's Costa Bella:

1 of 1 people found the following review helpful. Wonderful glimpses into Italian food passion of its ingredientsBy

StormyvagirlOverall I found this book visually tantalizing as the author depicts a chef's life aboard a summer yacht. He discovers passion in seeking out scrumptious ingredients in small coastal Italian towns. He also learns that his best creations are in part due to fresh ingredients along with a whole lot of love that is felt immediately to those tasting your foods in the very first bite. Although, I enjoyed this easy read on a couple of dreary cold winter days, I felt a bit bored as the chef detailed his even his most mundane days. I kept finding myself jumping ahead for a faster paced section. For this reason, I gave it 3 stars. 0 of 0 people found the following review helpful. Book review: Mediterranean Summer (Kindle edition) By mDavI have read this book four times now. I'm not kidding. And I loved it Every. Single. Time. I picked it up. It's entertaining, gripping, mouth-watering, drool-worthy; much like Kathleen Kelly is "always in agony over whether Elizabeth and Mr. Darcy are going to get together", I always wonder if David will be able to satisfy the demanding la Signora; if he'll survive the summer onboard Serenity (and what will happen if he doesn't); and how long it will take before Captain Patrick and Mate Kevin will just come to blows in the tiny fo'c'sle (or maybe in the even smaller galley). It's a fantastic book to read in the midst of a Seattle winter, when it's cold and rainy (or at least overcast) for six months straight and I forget what the sun looks like. It's an inspiration for my next coastal Europe trip; it makes me want to take a year off and visit deep into Provence, or Florence, or someplace where they know how to really cook and I can sit at their feet, learn, and of course, taste-test. Pick up a copy; escape for a while; and be challenged in your own cooking. You never know where it will take you. (On a side note, check what David's up to on his website: . He's done all sorts of things since the epic summer on Serenity.) 0 of 0 people found the following review helpful. David Shalleck's Mediterranean Summer gives a glimpse of the ultra-luxurious life of classic large sailing yacht owners. By Ivy Tripppeer Loved it and can't wait to try all of "Davide's" recipes and would love to sail to each and every port he describes. I can't imagine trying to prepare meals for so many guests confined to such a small galley nor could I bear the heat but he seemed to survive and skillfully cook fabulous food for very particular yacht owners, and he must have enjoyed it because he continued for several summers.,

An alluring, evocative summer voyage on the Mediterranean and into the enchanting seaside towns of France and Italy by a young American chef aboard an Italian billionaire couples spectacular sailing yacht. Having begun his cooking career in some of New Yorks and San Franciscos best restaurants, David Shalleck undertakes a European culinary adventure, a quest to discover what it really means to be a chef through a series of demanding internships in Provence and throughout Italy. After four years, as he debates whether it is finally time to return stateside and pursue something more permanent, he stumbles upon a rare opportunity: to become the chef on board Serenity, the classic sailing yacht owned by one of Italys most prominent couples. They present Shalleck with the ultimate challenge: to prepare all the meals for them and their guests for the summer, with no repeats, comprised exclusively of local ingredients that reflect the flavors of each port, presented flawlessly to the couples uncompromising taste all from the confines of the yachts small galley while at sea. Shalleck invites readers to experience both place and food on Serenitys five-month journey. He prepares the simple classics of Provenal cooking in the French Riviera, forages for delicate frutti di mare in Liguria to make crudo, finds the freshest fish along the Tuscan coast for cacciucco, embraces the season of sun-drenched tomatoes for acqua pazza in the Amalfi Coast, and crosses the Bay of Naples to serve decadent dark chocolate-almond cake at the Isle of Capri. Shalleck captures the distinctive sights, sounds, and unique character of each port, the work hard/play hard life of being a crew member, and the challenges of producing world-class cuisine for the stylish and demanding owners and their guests. An intimate view of the most exclusive of worlds, Mediterranean Summer offers readers a new perspective on breathtaking places, a memorable portrait of old world elegance and life at sea, as well recipes and tips to re-create the delectable food.

From Booklist After commencing a successful career running kitchens in great New York and San Francisco restaurants, Chef Shalleck takes on a summertime challenge: cooking for a superrich Italian couple aboard their yacht, Serenity. Once aboard the elegant boat, Shalleck must lend a hand wherever needed, taking his turn on the watch and becoming as skilled at furling sails as at slicing foie gras. This luxurious yacht starts the season in Antibes and calls at ports up and down the French and Italian coasts. Shalleck puts every bit of his culinary skills to the test, preparing everything from midnight snacks to dinner parties for 100 or more, all from the yacht's tiny galley. He has to satisfy the owners' uncompromising demands for elegance as well as feed the crew and cater huge shipboard parties. Shalleck's tales of cooking in heavy seas provide both high drama and low humor. Mark Knoblauch Copyright American Library Association. All rights reserved A NEW YORK TIMES SUMMER READING PICK Just put a chef on a yacht on the Riviera and you have a 327-page book-sized vacation... an escapist story that comes with recipes and practically generates its own sea breeze. The New York Times Book Engrossing. Bon Apptit Food and travel porn at its most addictive. San Francisco Examiner He tells his story and manages not only to survive, but to thrive... chastened but wiser and as a true chef. Pittsburgh Tribune Once you've salivated over the food described in the book, you'll be rewarded by a nice collection of recipes. Chow.com Like Heat, Down and Out in Paris and London, and Kitchen Confidential, David's prose in this picaresque tale is filled with sage cooking advice, travel anecdotes, and, most important, a young and vibrant voice chronicling the world from a delicious new perspective... a joy to read for both

style and content. Mario Batali Sailing the Mediterranean in summer is the stuff of dreams. And in the company of a chef who plies the bounteous markets and creates food for the gods, this is indeed a heady journey. For the reader, the luscious meals and the ports of call are seductive; for the chef, the summer aboard the luxurious yacht is also a coming-of-age experience, when hard-won accolades and daunting challenges change him into the person he wants to be. A perfect book for the vacation flight to some paradise. Frances Mayes, author of *Under Magnolia* and *Under the Tuscan Sun* Fast-paced, fascinating, and well-written, this wonderful adventure at sea captures David's quest for the ultimate ingredients along the Mediterranean coast, the total immersion of this young American cook in the French, and particularly, the Italian cultures and, finally, the birth of a talented chef. Bravo! Jacques Ppin David gives a very honest account of the thoughts and emotions elation, happiness, dejection, passion, and moments of inspiration that all cooks go through. It was completely absorbing while being transported to the wonderful lifestyle and coastline of the Mediterranean. Thomas Keller, *The French Laundry* David has captured the life of a chef in an adventurous way... You will fall in love with the exotic places, fascinating people, and old-world cuisine that is true magic. Cat Cora, executive chef, *Bon Appetit* A diverting page turner. David Lebovitz, author of *My Paris Kitchen* and *The Sweet Life in Paris* A clever summer adventure tale. Kirkus s About the Author DAVID SHALLECK has cooked in restaurants in New York, San Francisco, the Napa Valley, London, in Provence, and in many of Italy's famous regions. He has worked for over two decades in the food business as a chef and television culinary producer alongside some of America's most celebrated chefs. He is the founder of VOLOCHEF Culinary Solutions and lives in San Francisco. EROL MUNUZ is a Massachusetts-based communications strategist and writer.