



Bar Tartine: Techniques and Flavors

Nicolaus Balla , Cortney Burns , Jan Newberry (With) , Chad Robertson (Photographs)

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Here's a cookbook destined to be talked-about this season, rich in techniques and recipes epitomizing the way we cook and eat now. Bar Tartine--co-founded by Tartine Bakery's Chad Robertson and Elisabeth Prueitt--is obsessed over by locals and visitors, critics and chefs. It is a restaurant that defies categorization, but not description: Everything is made in-house and layered into extraordinarily flavorful food. Helmed by Nick Balla and Cortney Burns, it draws on time-honored processes (such as fermentation, curing, pickling), and a core that runs through the cuisines of Central Europe, Japan, and Scandinavia to deliver a range of dishes from soups to salads, to shared plates and sweets. With more than 150 photographs, this highly anticipated cookbook is a true original.

Bar Tartine: Techniques and Flavors Details

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Author : Nicolaus Balla , Cortney Burns , Jan Newberry (With) , Chad Robertson (Photographs)

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From Reader Review Bar Tartine: Techniques and Flavors for online ebook

Sarah says

For the home cook like myself, these are not busy weeknight recipes. These are recipes you make for the sheer love and artistry of good food. I usually don't give star reviews to cookbooks until I try several recipes, but I already know just by reading this book that this is my kind of food. Slow food, food that uses familiar ingredients in new ways, food that celebrates and highlights the amazing and nuanced flavors to be had in well-grown-and-raised ingredients. For me, the lengthy first section on preserving and culturing techniques alone will be worth the price of admission.

Wendy says

Another one of those cookbooks- 27 ingredients in the simplest recipe, yet I'd happily eat most of it if someone else made it!

Doris says

More useful for the techniques than for the recipes, which tend towards the precious.

Caroline Mathews says

In the end, I gave Bar Tartine: Techniques and Flavors, by Nicolaus Balla and Courtney Burns, a rating of three stars. You might say that I'm not a fan of California cuisine and neither do I embrace fusion.

It wasn't that. I simply didn't find the first half of the book - the techniques - very useful. I've been growing/grinding/drying/powdering/preserving/mixing, and experimenting with herbs, flowers, seeds, alliums, veggies, peppers, spices, fruits, and meats forever...making yogurt, sprouting beans, flavoring vinegars, pickling and preserving, simmering stocks, and prepping grapes for wine and other uses.

I'll admit to being a only a fledgeling baker - my husband made the bread - but I've grown mushrooms, made cheese, done almost everything the book suggests at one time or another. So three stars for Part One: Techniques. Well written with solid ideas for those who need them. Not enough new in these methods to change this old foodie, set in my ways.

The second half of the cookbook is mostly about small plates and other dishes, as they are served at the Tartine Bar, using the new knowledge and growing collection that the home or restaurant cook has amassed in the pantry by working through the Techniques. All in all, Part Two: Flavors was interesting and useful though heavy on the fusion aspect, I thought. I WILL try many of these recipes.

I love to get a cocktail, or a glass of wine, or a bottle of beer, or a pastis and a glass of ice on a warm summer

night and serve myself small plates - tapas from the coffee table. I gave the section four stars but knocked one off when I realized that I might prepare lots of these ideas but would probably not love the tastes nor experiment with any of them more than once. The beauty of a great cookbook is that the recipes insinuate themselves into your life through editing, trial and error, and the desire to make certain dishes again and again.

As Tartine owner Chad Robertson (who is teaching me how to bake with sourdough starter, albeit from his first cookbook Tartine Bread) wrote the Forward to this book and was also the photographer, I'm so glad that I ordered it. His layouts and pictures are beautiful...the story of the life of the restaurant in full view of the reader. If Robertson gets tired of baking bread he can always find a position as a food stylist. I also loved meeting the authors of this book, Balla and Burns. It's uplifting to find chefs who really love preparing food and make it such a part of their lives. All in all, a great teaching tool. I can see Bar Tartine becoming a textbook at culinary schools.

Kate Cronin says

This book, from the restaurant in San Francisco of the same name, is full of gorgeous photos, and amazing information on techniques like drying, fermentation, curing, pickling, mixing your own spices, making vinegars, syrups and stocks, and recipes inspired from all over the globe. Their recipes for salads are incredible, and even though it's ridiculous to think about adding another cookbook to my collection, I may just put this on my wish list.

Justin says

A preservation/fermentation book that actually contains both techniques and recipes. It is nice that the techniques are separated out unlike most similar books who scatter techniques among the recipes.

Kym says

Bar Tartine is a restaurant in San Francisco where the chefs use traditional methods (fermentation, dehydration curing..) to add depth of flavor to traditional foods. The recipes take me straight back to my German and Slovak roots, but there are plenty of Asian flavors in there, too. I already cook with a lot of seaweed, so seeing it in a broth for a Hungarian dish makes sense. The soups and salads look wonderful. Techniques and recipes for the powders, fermented things and cured things are included. If you like to make your own everything (I do), you can. If you'd rather purchase these things, no problem. This is a really good cookbook for the home cook who has their own garden and likes taking whole food cooking up a notch.

Amanda says

I fell in love with this book when I saw it. I had grande ambitions of making lots of the recipes. My partner agreed wholeheartedly we should own it because he thought it was Bar Tangine! And Yes we own a Tangine, and needed to learn how to use it. We brought it home and I lovingly poured over it for days, even

months. I sometimes use it as a reference. This thing is, the recipes are complex to the max! It's Beautiful and inspiring. I hope to use this in some way, maybe condiments or fermenting? Or perhaps my level of cooking will eventually lead me to pick this up and wonder why I never used it earlier! One can certainly hope. Still I love that it's here for me to look at and marvel at he techniques.

Tiffany says

OK, so most things in here require a confidence in the kitchen and a lot of planning. But it's fascinating what these folks do with food and how much respect they have for their craft and ingredients. With some recipes, it might be faster to hop a plane to San Fran and eat at the restaurant, but the techniques part of this book is invaluable if you like to preserve, make spices, ferment and all that wonderful stuff.

Carl says

It's really nice to take a peek into the life of a restaurant like Bar Tartine. I had no idea how many ingredients they are preparing in such a time-consuming way. This book is about 50% techniques and 50% recipes. The techniques go deep: dehydrating, sprouting, grinding things into powders, fermentation of veggies and dairy, smoking and curing and so on. For me it's inspiring, but not the most practical cookbook because I probably won't be making many of these things. I'm very tempted to buy a dehydrator and a vitamix, but I'm hoping that temptation will pass because preparing specialty ingredients like dehydrated chiles, black garlic, or kefir buttermilk seems more like a flight of fancy for the home cook than something one might adopt with any regularity.

Tracy Rowan says

I'm a cookbook junkie but I never add them to my reading totals since I don't read straight through any of them. It's more of a "Oh look at that! What is it? Oh gosh that has my name on it. Kidneys? Eu! I like this but I'd use (ingredient) instead of lard." sort of a process. But my history with Bar Tartine is such that I really wanted to sit down and talk about it. Thus, a review of sorts.

Recently I went on a cookbook borrowing binge at my local library because there was a stack of cookbooks I thought I wanted, and because money is super duper tight right now, I thought "Well why not check them out first?" So I did just that, with an eye to whether I wanted to spend money I didn't have on a book that I might not really enjoy or get any use out of. This one was one of the stack and to be entirely honest, on first run through I was not sold. It looked awfully esoteric, in much the same way that my Ottolenghi cookbooks seemed at first. (I have never not had a case of buyer's remorse with Ottolenghi, and it has never not turned into adoration. I guess that's sort of a Meet Cute for cookbook buyers.)

I put Bar Tartine aside and went through the others fairly quickly, surprised at how many I now felt I could live without. But see, putting it aside rather than rejecting it outright told me something. It said that I needed to think about it, digest it as it were. I told The Housemate that I'd taken it off my wishlist, which I had, but by the next day it was back on because in my second reading, I got it, I got the magic.

Magic? You ask. Yup, there's something magical about cookery. It's not just that recipes are like spells that

produce magical results, but that you can take bits and bobs of things and put them together with heat or cold or a hella big mixer, and get something that you want to feed to the people you love to show them you love them.

With a book like this, which is about techniques and ingredients as much as recipes, you can, in your mind, become the all-around cook, making your own cheese, sprouting seeds for salads and such, infusing oils and making your own vinegar from that bottle of wine you left on the counter for too long. You can dream large. Once I got the feel for what the authors were doing, I was hooked. I was ready to fill my dehydrator with all sorts of things, ready to pit cherries, pick herbs, and deliberately leave a bottle of wine on the counter so I could make vinegar.

I could probably go on and on about which recipes made me say, "Yes, please!" (Chilled apricot soup with fennel and noyau) which ones made me say, "Uh... no." (Grilled tripe with paprika and fennel) and which ones I decided to keep an open mind about (Rye porridge with hazelnut custard, apricot, and flax.) But I won't do that because you don't really care, nor should you. What I say "YES!" to you may say "Oh hells no!" to, and vice versa. What I will tell you is this: The recipes show a good deal of inventiveness, a sense of adventure, and a deep thoughtfulness about the food itself.

The folks at Bar Tartine are committed to local sources and making much of their own stock of flavorings, condiments, etc. You'll probably note strong Scandinavian and Eastern European influences in the recipes, which I love, but YMMV, and that's okay. This cookbook has made me happy, and I've gone through it every day since it arrived, musing on the techniques, and poking at the recipes, thinking about how to make them my own, because that's what I do. I consider recipes to be nice suggestions. I did indeed buy it. I got it used and with a credit on my account, I got it delivered for a grand total of \$0.39. I figured I deserved that much fun this month.

AdultNonFiction Teton County Library says

TCL Call#: 641.59794 BALLA N

Madeleine - 2 stars

This is a great thumb through book. The pictures are spectacular and the recipes look tasty. IF. As in IF you live in a large city in California where you might have access to the specialty ingredients that appear in almost every recipe.

As it is, I cannot wait to GO to Bar Tartine should I ever be in the area to try all these delicious looking things that I cannot make here.

Sharon says

This kitchen manual for the do-it-yourself craze takes cooking from scratch to a deeper level. If you've ever wanted to make your own garlic powder or kefir cheese, this is your book. The authors provide detailed techniques for pantry staples, which are combined in luscious recipes with Eastern European, Scandinavian and Japanese influences. These are not 30-minute meals, but nothing is too complex. More inspirational than

aspirational, and yields great results!

Allison says

Gorgeous but all of the instructions are two pages long and ingredient list is ridiculous. For the serious hobby cook.

Wouter says

Exceptional photography work and finally a lot of information on prep work instead of simply focussing on the dinners themselves. I think you would rate this book 4 or 5 if you own a dryer or if you dry vegetables in your oven, or if you are a fan of Chad Robertson-style bread and are looking for ways to sneak bread into recipes (like burnt bread in soups or bread stock). Instructions on preserving are very clear but most things require a lot of time and thought before you can begin your actual work so be warned, not for everyone. For example, making your own amazake pudding or fermenting honey for a few weeks or creating your own feta.
