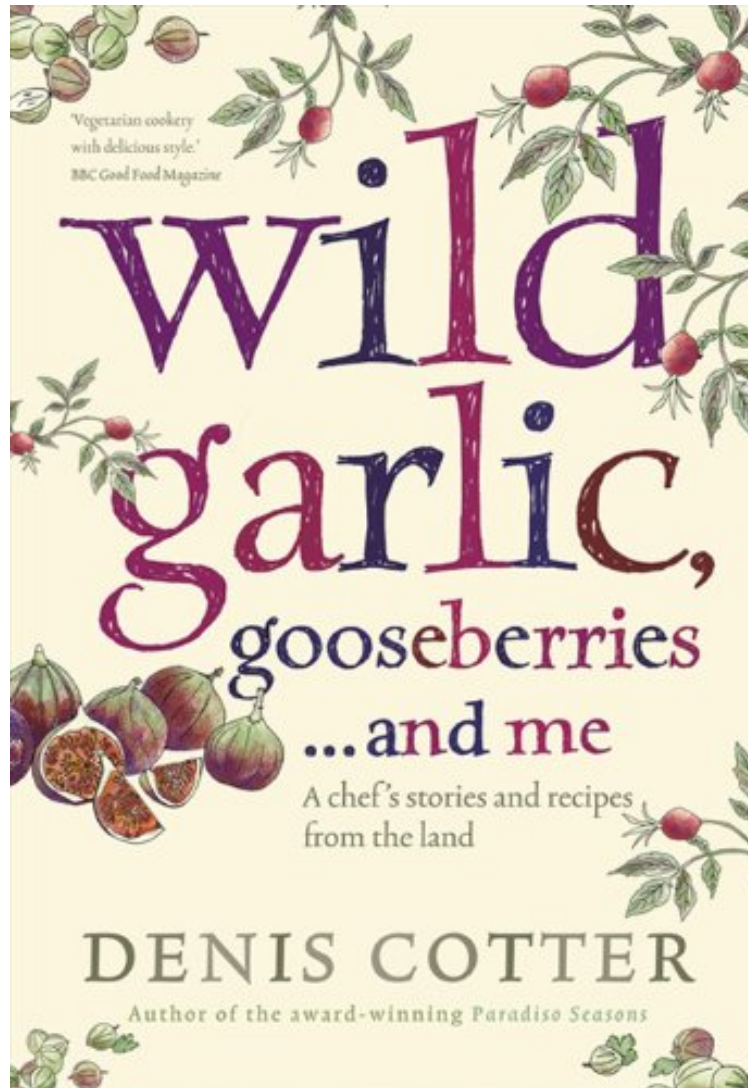


[E-BOOK] Wild Garlic, Gooseberries and Me: A chefs stories and recipes from the land

Wild Garlic, Gooseberries and Me: A chefs stories and recipes from the land

Denis Cotter

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Denis Cotter : Wild Garlic, Gooseberries and Me: A chefs stories and recipes from the land before purchasing it in order to gage whether or not it would be worth my time, and all praised Wild Garlic, Gooseberries and Me: A chefs stories and recipes from the land:

0 of 4 people found the following review helpful. delightfulBy CustomerI have so enjoyed this book . . . and the inventive bright recipes. You can feel the love for food that the author has. Even thought there are some recipes I won't be able to do because of my location . . . the rest are something I am looking forward to. This book opened my eyes to

some new creativity and new ingredients.7 of 12 people found the following review helpful. rambling and unorganisedBy hitchhiker42I tried to like this book. It is just so hard to get into. The author rambles on without any direction. I keep wondering, "What is he talking about now?" Even the author has a hard time figuring out what he's writing about. Case in point, the Introduction begins with:"While I was writing this book, most people I know learned not to ask two particular questions: 'How is it coming along?' and 'What is it about?'... The answer to the first question was almost always a moan, often very long, sometimes monosyllabic. To the second question I would answer simply, 'Vegetables' and most of the time I really felt that it was enough of an explanation."It's like while he was writing it, he didn't have any direction and was confused about where it was going. Sadly, that comes out when reading. The book suffers from a terrible lack of organization and identity crisis. Looking to the table of contents offers no insight either. It consists of:IntroductionIt's a green thingWild pickingsA passionate pursuitGrowing in the darkIndexAcknowledgementsAbout the authorThe chapter titles are meaningless and give no indication what is in them. The first chapter, "Its a green thing" is where the author starts rambling on about different kinds of vegetables like kale, asparagus and watercress. I wish the table of contents would simply say, Kale, Asparagus and Watercress. The author simply starts talking about different vegetables as if they came suddenly into his mind. Oh gosh, I should talk about asparagus now, blah blah. Suddenly and without warning, the chapter ends with a handful of recipes. It's like they got shuffled into the manuscript right before printing.The next few chapters follow the same logic, or lack thereof. We ramble on about something garden-related, then toss in a few recipes. Every time I pick up this book I find myself scratching my head and wondering, "What IS this book supposed to be? A cookbook? A biography? An essay about gardening?"The person who edited this book at HarperCollins should be sacked. The lack of organisation in both the book's layout and in the authors meandering writing is too hard to take. Like I said, I really wanted to like this book. It just goes nowhere and bounces around. First the author talks about a specific type of vegetable, then he tells a story like Hugh Fearnley-Whittingstall on River Cottage. Ok this is good, I like stories. Then bang, there is a random recipe. Oh kaaay... How about just telling stories? How about just recipes? For heavens sake, just pick something.8 of 11 people found the following review helpful. Stunning bookBy mulberryThis is a beauty! Cotter definitely loves his food-veggies and fruit, even the unusual. Particularly when it is home grown or grown within the district. Well-written, lovely photos and recipes that you use and enjoy. The recipes are usable wherever in the world you live. This stunning book is a find, indeed.

Denis Cotters acclaimed collection of superb vegetarian recipes and evocative tales is now available in paperback.Wild Garlic, Gooseberries and Me cajoles, informs and questions our relationship to the land and the vegetables we eat. We go on a personal journey with Denis as he shares his passion for his favourite foods.Denis drags us into muddy fields and introduces us to the growers of the best produce imaginable. Through heart-felt and charming text, he informs and amuses. The excitement of a robust blackberry jam becomes a passionate argument for us to go out into the countryside, the dazzling sight of high-trailing borlotti beans ignites a discussion on the future of artisan growing.Whether creating a restaurant masterpiece or foraging in hedgerows and woods, Denis searches for a new connection between food, people and land oh, and he also teaches you how to search for mushrooms, wild greens and sloes, how to cook asparagus and take on an artichoke with attitude.Divided into four themed chapters, 'It's a Green Thing', 'Wild Pickings', 'A Passionate Pursuit' and 'Growing in the Dark', each including information and anecdotes about the vegetables that feature as well as many delicious recipes. There are simple salads and soups as well as more challenging main meals and mouth-watering desserts.Recipes include:Fresh Pasta with Abyssinian Cabbage, Pine Nuts Sheep's Dressing;Courgette Flower, Pea and Chive Risotto;Samphire Tempura with Coriander Yoghurt;Grilled Portobello Mushrooms with Potato Pancakes and Tarragon Cream;Cabbage Timbale of Celeriac and Chestnuts with Porcini and Oyster Mushroom SauceStunning images of the landscape, the food and the finished recipes complete this delightful read and unique recipe book.

From Publishers WeeklyIrish chef Cotter's lyrical rumination on local fruits and vegetables is much like a relaxing Sunday afternoon walk in the country. Following a loose structure, Cotter wanders from topic to topic, from discussing the etymology of sea spinach to an early morning wild mushroom hunt with little transition. While this may frustrate some readers, Cotter covers a remarkable amount of culinary ground and eventually gets to all the major players in the garden, from root vegetables and tomatoes to multiple varieties of kale and the joys of fresh asparagus. Supplemented with plenty of recipes for dishes ranging from the familiar (Tomatillo Salsa, Field Mushroom and Potato Gratin) to the exotic (Nettle Risotto, Watercress Soup with Walnut and Sweet Pepper Salsa), the real treasures are buried in the text, where Cotter offers numerous riffs on standards like beets, and how to employ turnips in a curry. Readers accustomed to skimming will gloss over many of the jewels scattered throughout the book, but patient cooks will be rewarded with a renewed appreciation for their garden's bounty. Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. It is a book you can actually read, that tells you in a pleasantly discursive way a lot about your greens - from the familiar to the more esoteric - Book of the Month, Telegraph MagazineNo other book on vegetables in my library is so beautifully written or so thought-provoking. The recipes are intriguing and original but even if you

never cook a single thing out of this book (which would be a crying shame), its worth buying for Deniss beautiful prose - youll never think of vegetables in the same way again. Darina Allen in the Irish Examiner, 17th November 2007Not only the most gorgeous book title of the year, but also the most stylishly produced volume, and its a cracking read too. The Irish TimesA cookbook to lust after. Image MagazineVegetarian cookery with delicious style. BBC Good Food Magazine, January 08Whether you get a veg box every week or shop at your local supermarket, you can't fail to have noticed that the variety of veg on offer has increased markedly over the last couple of years. This is exactly the kind of book you need to make the most of them. Denis Cotter, owner of Caf Paradiso in Cork, Eire, has a way with veg, and his passion for them really comes through. Celeriac fritters with caper and rosemary aioli were earthy and sweet and the aubergine and cime di rape (turnip tops) with chillies, feta, citrus and pomegranate is packed with flavour, with none of the gloom associated with salad in winter. We guarantee you won't even notice the lack of meat. Book of the Month, Olive MagazineAbout the AuthorDenis Cotter was born and raised in Macroom, Co. Cork. After working in a bank for several years, he moved to London where he cut his culinary teeth. After a year spent living and working in New Zealand he returned to Ireland and, in 1993, established the now world-renowned Caf Paradiso.