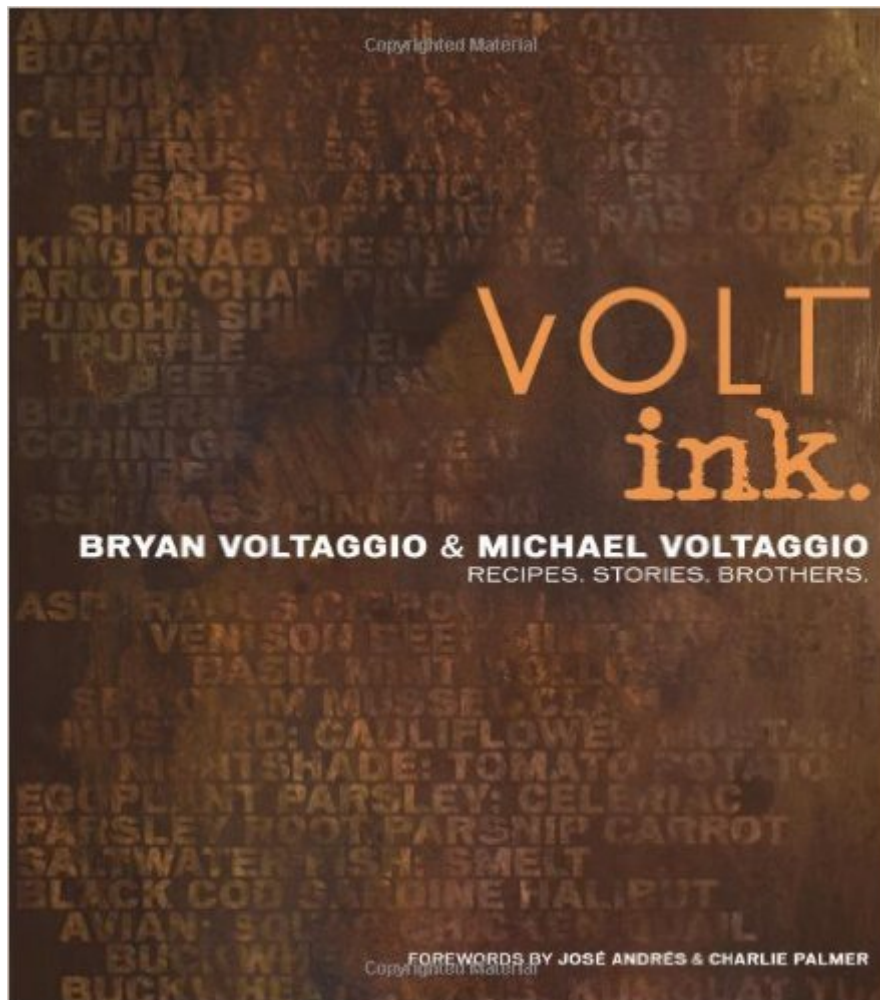


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VOLT Ink.: Recipes, Stories, Brothers



Synopsis

Chefs and brothers, and winner and runner-up from season six of the Bravo cooking competition show Top Chef, share their unique relationship with food and family in this lavishly photographed cookbook. Bryan and Michael Voltaggio have been called two of the most talented chefs of their generation, though they are probably best known for their head-to-head, brother-against-brother competition on season 6 of Bravo TV's Top Chef. In their eagerly anticipated debut cookbook, the brothers present their cuisine through an exploration of 20 food families of ingredients. Chef Charlie Palmer, one of the brothers' mentors, writes in his foreword to the book, "There are no better examples of kitchen craftsmen in our exciting culinary era than the Voltaggio brothers, and celebrated chef Joselyn Andres calls the brothers "both amazing and talented cooks, among the best I know." Their work, separately and together, combines the most exciting modern culinary techniques with impeccable ingredients and unexpected twists to create dishes that are at the same time intellectually interesting, visually stimulating, playful, and incredibly delicious. Unique in its organization, VOLT Ink is stunningly photographed, featuring full-color images for every recipe along with glimpses throughout of the brothers at work in their respective restaurants. The recipes have been thoroughly tested to make even the most scientific-seeming techniques reproducible for everyone. Add to that a collection of stories from the brothers themselves "touching on their shared childhood, their respective mentors and collaborators, and what inspires their cooking" and this cookbook is sure to delight anyone interested in the art and craft of modern cooking.

Book Information

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Customer Reviews

The Voltaggio brothers are the next generation of fine dining standard bearers. This book has a fascinating intellectual pedigree- modernist cuisine, the farm to table movement, the 'new American' cooking, all paired with a global palate of flavors rooted in classic french technique. Nori and truffle Brioche made with goats milk, for example, or dishes relying on foraged morels and asparagus. It is a wonder and a joy. Its useful to put this book in a bit of historical context. The last twenty years or so have seen a revolution in the American culinary world. Arguably, the revolution began with Wolfgang Puck. Not only did he create many dishes that have since become cliches (many of them combining European and Asian flavors), he became synonymous with the products he sold. Fine dining meant more than French Haute Cuisine, and the chef became an inspirational force in American cooking. Volt ink is a product of a generation of chefs who grew up under the intellectual influence of chefs like Thomas Keller, Charlie Palmer, Tom Colicchio and Wylie Dufrense. The techniques are both modernist and traditional. The ingredients are selected with an intense focus on seasonality and quality, with all excess stripped away. The dishes combine global influences in terms of flavor pairings, ingredients and aesthetics. Its far, far too early to say if this book will have the sort of impact the French Laundry Cookbook did (and does), but at the very least it is a worthy companion to that lofty work. A few caveats.

When I first saw the "Volt, Ink." Cookbook at a Williams-Sonoma store, I turned to the index and looked for terms such as "sous vide," "vacuum sealers," or even "liquid nitrogen" (one can always hope). Not finding any of those terms, I almost passed it by -- after all, I have the monumental Modernist Cuisine set, Heston Blumenthal's Big Fat Duck, all of Thomas Keller's books, Ferran Adrià's tome, Grant Achatz's Alinea, and another 12 linear feet of other cookbooks from Escoffier to Momofuko. But flipping through this effort by the Voltaggio brothers, I was quickly impressed by the beautiful photography and the stunning plating, as well as by the complexity of the various dishes, many of which combine as many as six different preparations into one harmonious whole, e.g., the recipe for Lobster, Forbidden Rice, Carrots, Sunchoke Puree, and Carrot-Tarragon Vinaigrette. Each recipe lists the necessary equipment, as well as the ingredients. Many, and perhaps even most, suggest using a thermal immersion circulator, although a simple CrockPot or rice cooker, together with an inexpensive controller such as the Sous Vide Magic would do equally well. Likewise, although a chamber vacuum or a FoodSaver style vacuum sealer would certainly be desirable, a home chef could get by very well using a ZipLoc bag and the Archimedes principle, wherein the bag containing the food is submerged in water until all of the air has been squeezed

out, and then seal the final corner. (Eureka!

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