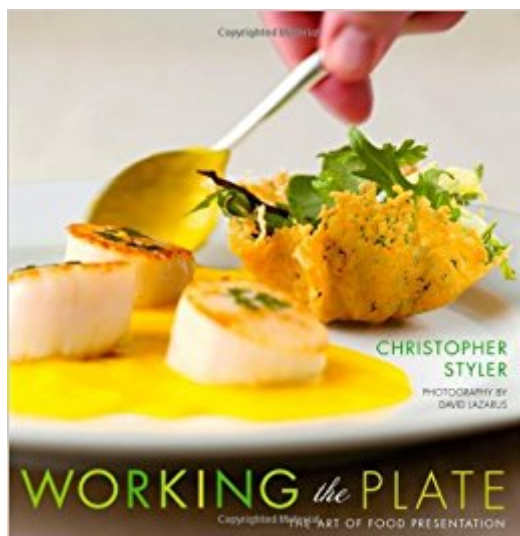


The book was found

Working The Plate: The Art Of Food Presentation



Synopsis

Feast your eyes. Long awaited by professional chefs, this groundbreaking guide to food presentation will also delight and inspire culinary students and sophisticated home cooks. Acclaimed food writer and culinary producer Christopher Styler describes seven distinctive plating styles, from Minimalist to Naturalist to Dramatic, with several striking examples of every genre. Each plating suggestion is accompanied by clear instructions along with color photos of step-by-step techniques and finished plates. Complete with essays on plating from ten leading chefs and recipes for the dishes featured, this book is a work of art in itself--a must for the kitchen shelf.

Book Information

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Customer Reviews

In the world of cooking, presentation is every bit as important as flavor. This idea is critical for restaurants, where a dish's appearance could determine the difference between excellent reviews and bankruptcy. Enter Styler's new work, a step-by-step recipe manual for home cooks interested in making their dishes look as good as they taste. This is no ordinary cookbook; think of it as a compilation of ideas. Ten of the nation's top chefs here introduce eight styles of plating. Delineated by chapters focusing on the art and principles of plating, the brief but packed text allows readers to indulge in various styles, including "Minimalist," "Artist," "Architect," "Contemporary European Style," "Asian Influence," and "Desserts: Classic and Contemporary." The book features photographs of chefs preparing dishes and is sparsely designed with an eye to beauty, allowing food design to take center stage. Styler doesn't seek to be an authority on plating but instead hopes that this work will

serve as an introduction to the art. Highly recommended for large public libraries. — Steven G. Fullwood, Schomburg Ctr. Lib., New York (Library Journal, October 15, 2006) "Professional and home cooks can take culinary presentation to the next level by learning the secrets of contemporary food styling." (Cakes & Sugarcraft, Autumn 2007) "Professional and home cooks who are passionate about food can take culinary presentation to the next level" (Inspired by Food, Summer 2008) "...take culinary presentation to the next level by learning the secrets of contemporary food styling." (Inspired by Food, Winter 2008)

An inspiring book for professionals and sophisticated home cooks who want to take their skills to the next level, *Working the Plate* goes beyond adding a drizzle of something here or a sprig of something there to explore both the principles and the art of food presentation. Christopher Styler shares the secrets of seven contemporary plating styles: The Minimalist, The Architect, The Artist, Contemporary European Style, Asian Influences, The Naturalist, and Dramatic Flair. He also reveals the thoughts of ten leading chefs on the art of plating, from Terrance Brennan and Emily Luchetti to Suzanne Goin and Marcus Samuelsson. *Working the Plate* includes several examples of each plating style. Stunning color photographs show both finished plates and the steps involved to duplicate the techniques behind such dishes as Roasted Quail with Chard and Potatoes, Parmesan Crusted Lamb Chops with Swirled Root Puree and Pea Sauce, Skate and Angel Hair Pasta with Caper Butter, Soba-Tofu Salad in a Nori Cone, and Bird's Nest Brunch. Plating provides the all important first impression and sets the stage for the sensory experience of enjoying a great meal. With this overview of popular plating styles, you'll see how you can vary approaches and add a distinctive dash of *finishing* and panache to the dishes you serve. Discover the plating philosophies of these renowned chefs: Wayne Harley Brachman, Porter House, New York, NY; Terrance Brennan, Artisanal, Picholine, New York, NY; Andrew Carmellini, A Voce, New York, NY; Suzanne Goin, Lucques, AOC, Los Angeles, CA; Sharon Hage, York Street, Dallas, TX; James Laird, Restaurant Serenade, Chatham, NJ; Emily Luchetti, Farallon Restaurant, San Francisco, CA; Tadashi Ono, Matsuri, New York, NY; Kent Rathbun, Abacus, Jasper's, Dallas, Texas; Marcus Samuelsson, Aquavit, Riingo, New York, NY.

If you graduated from the Culinary Institute of America, you don't need this book. I didn't, and I like the book a lot. I am a food photographer (on-site, mostly casual dining independent restaurants) and work without benefit of a stylist. I want to know how to make things look good on the plate. But if I use these techniques it will be mostly for meals I prepare for family and friends. The photography:

Mostly excellent, but inconsistent and sometimes featuring shockingly, weirdly shallow depth of field. Shallow depth of field is an accepted technique in food photography. This means objects too close or too far from the camera's focal range are blurry. In a studio the photographer almost always has control over the depth of field. Anything that is out of focus in this book should be that way because the photographer intended it to be so. For example, the Sesame-Crusted Shrimp and Roll-Cut Asparagus Salad (page 91) is all about how to prepare the asparagus. The asparagus is mostly in focus, while the shrimp behind it is not. This photo works. But this is not the case with the Braised Lamb Shank with Saffron-pea Risotto (page 69). Only a little bit of the lamb shank is sharp. None of the risotto is and none of the swirls and sauce. I can picture the art director weeping, arguing with the editor and the photographer and finally being crushed into accepting that it would be too costly and time consuming to go back and reshoot the photo. It was a costly decision, as many people see that bad photo and reject the entire book. Low camera angles? Nothing wrong with that. It is old-fashioned and discredited to think the food photos should all be shot at the same viewing angle as the diner experiences the plate. People see the food at all angles. It is brought to the table at eye level, it then descends to the table. Other plates are placed before people to the sides or across the table. The guest actually sees the food in various ways before digging in and that is part of the excitement of the presentation.

great item

Looks awesome

Great book inspirational and functional book definatley recommend

Awesome book

Not really worth it

It is ok!

love this book!

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