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This item: Culinary Artistry by Andrew Dornenburg Paperback £ 18.99. Available to ship in 1-2 days. Sent from and sold by Amazon. FREE Delivery in the UK. Details. The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most... by Karen Page Hardcover £ 24.50. In stock.

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“ CULINARY ARTISTRY by Andrew Dornenburg and Karen Page is a great cookbook for everyone, but a revolutionary one for professional chefs. This is a book that teaches the foundational knowledge of flavor pairings every cook should learn, how to develop your own ideas with the resources you have and understanding the creative components of cooking.

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~~Culinary Artistry—Karen Page and Andrew Dornenburg~~

“ [CULINARY ARTISTRY] really changed my life because it made me see food in a different way. ”
– Tregaye Fraser, winner of “ The Next Food Network Star ” Tregaye Fraser , winner of “ The Next Food Network Star ” Season 12, was interviewed by Lancaster Online about her culinary influences this month, where she credited our book CULINARY ARTISTRY with making her see food in a different way.

~~Official Website of Authors Karen Page and Andrew Dornenburg~~

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Culinary Artistry by Andrew Dornenburg and Karen Page explains the craft of cooking as something like a dance or a play. If you want to learn more about how artistry comes into play when you ' re cooking, this is a perfect cook book for you. Culinary Artistry is a collection of interviews with dozens of leading chefs in the US, including Daniel Boulud, Jean-Louis Palladin, and Jeremiah Tower. This book delves deep into what inspires the best chefs, and ultimately the best meals.

~~Culinary Artistry—Culinary Connect~~

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Andrew Dornenburg (born December 18, 1958 in Concord, California) along with his wife Karen A. Page, is a James Beard Award -winning author of a number of culinary-themed books. Among their books are *Becoming a Chef* (1995; 2003, 2nd ed.), *Culinary Artistry* (1996), *Dining Out* (1998), *Chef's Night Out* (2001), *The New American Chef* (2003), *What to Drink With What You Eat* (2006), *The Flavor Bible* (2008), and *The Food Lover's Guide to Wine* (2011).

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Karen Page & Andrew Dornenburg. From the Back Cover. For anyone who believes in the potential for artistry in the realm of food, *Culinary Artistry* is a must-read. The latest work from James Beard Award-winning authors of *Becoming a Chef* Andrew Dornenburg and Karen Page, *Culinary Artists* is the first book to examine the creative process of culinary composition as it explores the intersection of food, imagination, and taste.

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Andrew Dornenburg and Karen Page are co-authors of a ground-breaking trilogy of books chronicling America's vibrant restaurant culture: *Becoming a Chef*, *Culinary Artistry*, and *Dining Out*. *Becoming a Chef* won the 1996 James Beard Book Award for Best Writing on food, and the couple awards an annual *Becoming a Chef* Scholarship with a percentage of the royalties from the book.

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Brimming with precious insight from over 30 of America's leading chefs, this series of inspirational interviews pulls back the curtain on the culinary process. Food, imagination and taste all meet as gourmet greats like Rick Bayless, Daniel Bouloud, and Alice Waters discuss their journeys, quite literally, from soup to nuts.

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"In Culinary Artistry...Dornenburg and Page provide food and flavor pairings as a kind of steppingstone for the recipe-dependent cook... Their hope is that once you know the scales, you will be able to compose a symphony." --Molly O'Neil in The New York Times Magazine. For anyone who believes in the potential for artistry in the realm of food, Culinary Artistry is a must-read.

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edit data Karen Page and Andrew Dornenburg have been called the brightest young author team on the culinary scene today's on NPR. Their previous books Becoming a Chef, Dining Out, and The New American Chef have all been finalists for or winners of James Beard and/or IACP Book Awards.

~~Andrew Dornenburg (Author of Culinary Artistry)~~

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