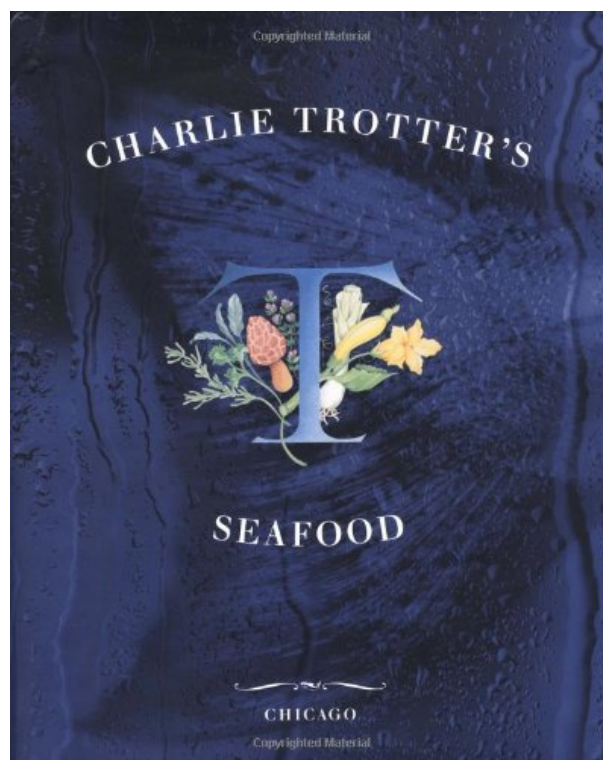
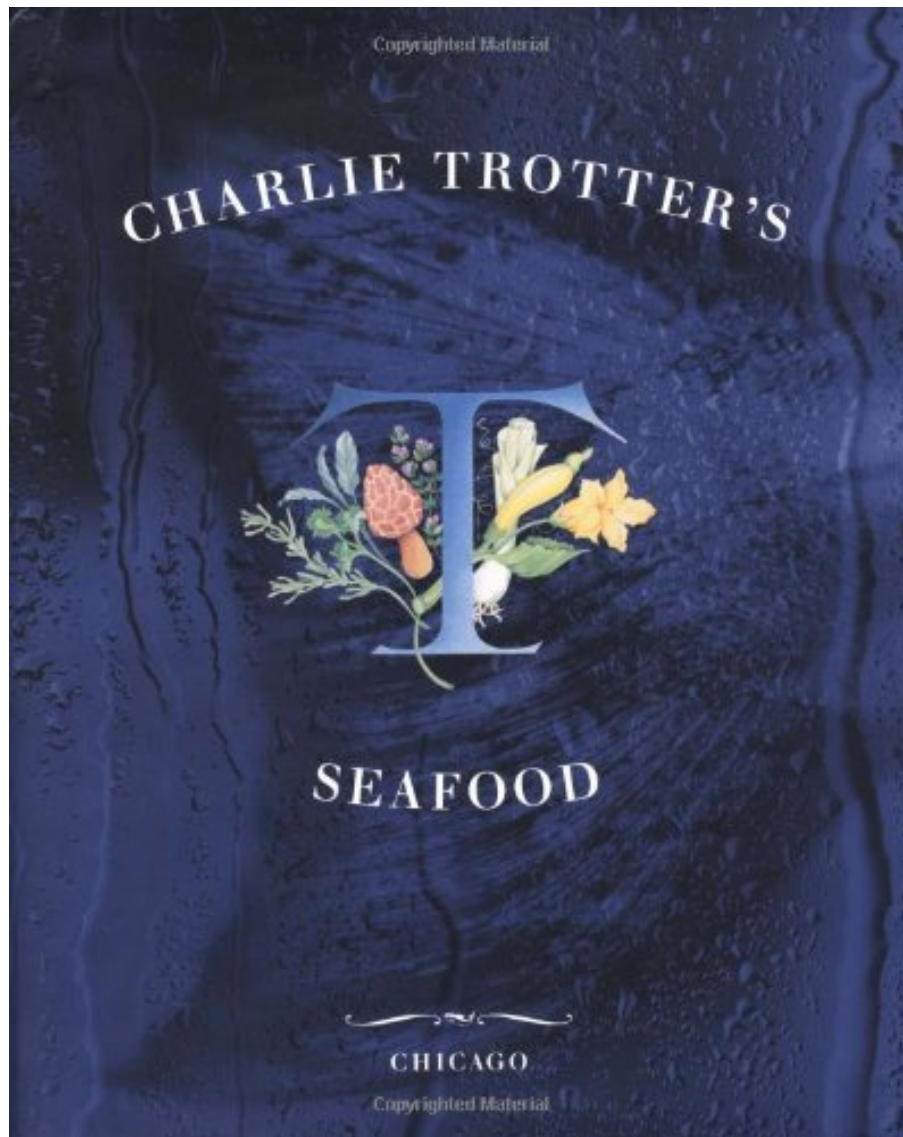


# CHARLIE TROTTER'S SEAFOOD BY CHARLIE TROTTER



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## Amazon.com Review

Charlie Trotter's in Chicago is rated as one of the finest restaurants in the world. Eating there is a leisurely and memorable experience because Chef Trotter is endlessly creative and meticulously precise in his cooking. He uses the best ingredients and says one should do as little as possible to embellish them. Does he practice what he preaches? In your dreams!

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This is food pornography at its peak. Every dish, as exotic and complex as a lesson from the Kama Sutra, is shown in gloriously intimate, obscenely alluring, vinaigrette-dotted detail by photographer Tim Turner. Ambitious cooks will appreciate Trotter's recommended piscatorial substitutions. Finding other ingredients, like bleeding heart radishes and shallot blossoms, is up to you. Not to mention making time to produce the infused oils and deeply flavored stocks often called for. The recipes are grouped, unexpectedly, by the wines best for accompanying them. Trotter starts with champagne and proceeds through 16 other kinds of wine, from white Viognier to red Syrah and Barbera.

If complex, original cooking fascinates you, here is the chance to navigate an ocean of new seafood ideas and culinary combinations. --Dana Jacobi

## About the Author

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Chef Charlie Trotter has done it again, bringing his now-classic seafood recipes—including tilapia, salmon, oysters, and shrimp—from his award-winning restaurant to your kitchen

Charlie Trotter's Chicago restaurant is praised in the food press from coast to coast. Now the master of culinary innovation tests new waters, with astonishing new dishes featuring freshwater fish and seafood. Dishes include Oxtail-Stuffed Baby Squid with Cremini Mushrooms, Mustard Oil, and Oxtail Braising Juices; Wild Striped Bass with Stinging Nettles, Wild Mushroom/Balsamic Emulsion, and Hot and Sour Golden Beet Sauce; Steamed Lake Superior Whitefish with Fiddlehead Ferns and Potato-Apple-Celery Purée; Tuna-Crab Roll; and Tuna "Tartare"s with Avocado, Crushed Black Sesame Seed Vinaigrette, and Coriander Juice.

The groundbreaking organizational structure of CHARLIE TROTTER'S SEAFOOD reflects the chef's characteristic visionary style and holistic approach to dining—the recipes are presented according to the wines with which he recommends they be served. Included are more than 100 recipes using common and exotic fish, 75 evocative duotones that convey the drama of the fishing industry and grandeur of the fish themselves, and Trotter's signature larger-than-life photos of every dish.

- Sales Rank: #633985 in Books
- Published on: 1997
- Released on: 1997-06-01
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- Number of items: 1
- Dimensions: 11.30" h x .90" w x 9.40" l, 3.42 pounds
- Binding: Hardcover
- 240 pages

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Five Stars

By Judy T

Awesome book

36 of 42 people found the following review helpful.

Not a cookbook for the home cook

By erich@johnlscott.com

I am sure that Charlie Trotter makes delicious food. He probably uses exquisite ingredients, and he definitely plates the food beautifully. It might even be fun to eat at his restaurant (although I think I'd rather eat at Lutece or Le Bec-Fin). But certainly you would never want to cook from this cookbook. The food is ridiculously and unnecessarily complicated. I have nothing against difficult recipes, but Trotter's seem to be complicated only for the sake of being "original."

Trotter seems to be the kind of cook who thinks that (1) the more ingredients, the better; (2) the more exotic or unusual the ingredients, the better; and (3) all those ingredients have to be listed in the title of the dish. Braised Sesame-Crusted Yearling Sweetbreads with 100-Year-Old Balsamic Glazed Shallots, Mango-Fenugreek Mayonnaise, Herbed Polenta, and Reduction of Norwegian Sea Urchin Juices. I'm just making this up, but this "recipe" could very well be in the book.

In the back of the book he has a number of recipes for "basics." This not only includes stock, vinaigrette, etc., but also Pickled Lamb's Tongues. Really. I have no problem with anybody cooking (or even pickling) lamb's tongues, but calling them a "basic" is absurd.

I actually had a Charlie Trotter-style dinner this weekend. Pan-Seared Galette of Calf Forcemeat "En Croute" with a Chiffonade of Cornichons and Spring Greens, a Triple Reduction of Spiced Tomato Concasse, and Oil-Poached Russet Potato Allumettes. It was tasty, but it would have been just as good if I called it a hamburger with French fries.

If you're thinking about buying this book, get Georges Perrier's "The Bec-Fin Recipes" instead. The food is at least as tasty (certainly more classic and harmonious), almost as beautiful, and vastly more feasible to prepare.

11 of 11 people found the following review helpful.

Good picture and idea book

By A Customer

This is a beautiful book. The pictures are stunning and the dishes are inspiring. That said, most of the recipes are terribly complicated for the home cook. Many of the fish are hard to get and regional; most of the preparations often require things that only a restaurant kitchen can feasibly do (i.e. tomato water).

Still, some of the dishes are approachable by the home cook and the if you are inventive, many could inspire you to come up with your own creations.

An added bonus (or potentially a distraction depending on you point of view) is that the dishes are grouped by the wines that would be accompany them - a novel approach.

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Your perception of this book **Charlie Trotter's Seafood By Charlie Trotter** will certainly lead you to obtain just what you specifically require. As one of the motivating books, this publication will certainly provide the visibility of this leded Charlie Trotter's Seafood By Charlie Trotter to accumulate. Even it is juts soft data; it can be your cumulative data in device and also other tool. The important is that usage this soft documents book Charlie Trotter's Seafood By Charlie Trotter to read and also take the advantages. It is just what we indicate as publication Charlie Trotter's Seafood By Charlie Trotter will improve your thoughts and mind. After that, reading book will likewise boost your life high quality much better by taking great activity in well balanced.

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