



I Love New York: Ingredients and Recipes

By Daniel Humm, Will Guidara

Download now

Read Online 

I Love New York: Ingredients and Recipes By Daniel Humm, Will Guidara

From the acclaimed team behind Manhattan's three-Michelin-starred Elven Madison Park restaurant comes this deluxe cookbook showcasing the foods, ingredients, and culinary history of New York.

After landing rave reviews for their transformation of Eleven Madison Park from a French brasserie into a fine dining restaurant, chef Daniel Humm and general manager Will Guidara decided to refashion their Manhattan restaurant into a showcase for New York's food artisans. Instead of looking abroad for inspiration, Humm and Guidara headed to their own backyards, exploring more than fifty farms in the greater New York area and diving into the city's rich culinary heritage as a cultural melting pot.

In *I Love New York*, Humm and Guidara present an in-depth look at the region's centuries-old farming traditions along with nearly 150 recipes that highlight its outstanding ingredients—from apples, celery root, and foie gras to nettles, pork, scallops, and venison. Included among these dishes designed explicitly for the home cook are reinterpretations of New York classics, like Oyster Pan Roast, Manhattan Clam Chowder, and the Bloody Mary. Lushly illustrated with photographs of the area's dramatic landscapes and the farmers who tend the land, this unique ode introduces the concept of New York regional cuisine as it celebrates the bounty of this exceptional state.

 [Download I Love New York: Ingredients and Recipes ...pdf](#)

 [Read Online I Love New York: Ingredients and Recipes ...pdf](#)

I Love New York: Ingredients and Recipes

By Daniel Humm, Will Guidara

I Love New York: Ingredients and Recipes By Daniel Humm, Will Guidara

From the acclaimed team behind Manhattan's three-Michelin-starred Elven Madison Park restaurant comes this deluxe cookbook showcasing the foods, ingredients, and culinary history of New York.

After landing rave reviews for their transformation of Eleven Madison Park from a French brasserie into a fine dining restaurant, chef Daniel Humm and general manager Will Guidara decided to refashion their Manhattan restaurant into a showcase for New York's food artisans. Instead of looking abroad for inspiration, Humm and Guidara headed to their own backyards, exploring more than fifty farms in the greater New York area and diving into the city's rich culinary heritage as a cultural melting pot.

In *I Love New York*, Humm and Guidara present an in-depth look at the region's centuries-old farming traditions along with nearly 150 recipes that highlight its outstanding ingredients—from apples, celery root, and foie gras to nettles, pork, scallops, and venison. Included among these dishes designed explicitly for the home cook are reinterpretations of New York classics, like Oyster Pan Roast, Manhattan Clam Chowder, and the Bloody Mary. Lushly illustrated with photographs of the area's dramatic landscapes and the farmers who tend the land, this unique ode introduces the concept of New York regional cuisine as it celebrates the bounty of this exceptional state.

I Love New York: Ingredients and Recipes By Daniel Humm, Will Guidara Bibliography

- Sales Rank: #815334 in eBooks
- Published on: 2013-04-09
- Released on: 2013-04-09
- Format: Kindle eBook

 [Download I Love New York: Ingredients and Recipes ...pdf](#)

 [Read Online I Love New York: Ingredients and Recipes ...pdf](#)

Editorial Review

Amazon.com Review

Featured Recipe from *I Love New York: Baked Egg with Spinach, Mushrooms, and Cheese*



Serves 4

Mushroom Duxelles

- 3 tablespoons butter
- 4 cups diced (1/8 inch) cremini mushrooms
- 1/2 cup diced (1/8 inch) shallot
- 2 sprigs thyme
- 2 tablespoons sherry
- Salt

Melt the butter in a medium sauté pan over medium-high heat. Add half of the mushrooms and cook, stirring frequently, until the mushrooms are golden brown, 10 to 12 minutes. Add the rest of the mushrooms and continue cooking until golden brown, another 10 to 12 minutes. Add the shallot and cook until softened, 2 to 3 minutes. Add the thyme and sherry and cook, stirring frequently, about 5 minutes. Season with salt to taste.

Sautéed Spinach

- 2 teaspoons butter
- 1 teaspoon diced (1/8 inch) shallot
- 4 cups spinach, stems removed
- Salt

In a medium sauté pan, melt the butter over medium heat. Add the shallot and sweat until softened, 2 to 3

minutes. Add the spinach and sauté until wilted. Season with salt to taste.

To Finish

- 8 slices deli ham
- 1/2 cup crumbled Tonjes Farm Dairy Rambler cheese (a raw cow's milk cheese similar to aged cheddar)
- 8 eggs

Preheat the oven to 375°F. Line 8 of the wells of a muffin pan with the slices of ham, treating them like muffin liners. Divide the sautéed spinach among the 8 wells and top with the mushroom duxelles. Distribute the cheese evenly, and then crack an egg into each well. Bake in the oven until the whites are set but the yolks are still runny, 11 to 13 minutes. Rest for a few minutes before gently removing the baked eggs from the muffin pan with a small offset spatula.

Featured Recipe from *I Love New York*: Lamb Rack with Cucumber Yogurt



Serves 4

Cucumber Yogurt

- 1 1/2 cups plain Greek-style yogurt
- 2 cucumbers
- Salt
- 2 teaspoons lemon juice
- 1 tablespoon olive oil
- 1/2 clove garlic
- 1 1/2 tablespoons chopped dill

Line a colander with a quadruple layer of cheesecloth and pour the yogurt into the cheesecloth. Suspend over a large bowl and refrigerate for 48 hours, allowing the moisture to drain from the yogurt.

Peel and grate the cucumbers on a box grater. Season with 1 teaspoon of salt and hang in a quadruple layer of cheesecloth to drain excess moisture, about 1 hour. Measure 1 cup of the drained yogurt and reserve the rest for another use.

Combine the cup of yogurt and the drained cucumbers in a medium bowl. Stir in the lemon juice and olive oil. Grate the garlic on a Microplane grater into the mixture and fold in the chopped dill. Mix well and season with salt to taste.

Roasted Lamb Rack

- 1 tablespoon canola oil
- 1 lamb rack (about 2 1/4 pounds), frenched and tied
- Salt
- 2 tablespoons butter
- 5 sprigs thyme
- 1 clove garlic, crushed but kept whole

Preheat the oven to 300°F. Heat a large cast-iron skillet over high heat. Season the lamb rack generously with salt. Place the rack in the skillet fat side down and sear over high heat until browned, 2 1/2 to 3 minutes. Turn and sear the bottom for 1 minute. Turn the rack back onto the fat side and add the butter, thyme, and garlic. Baste the rack with the butter for 2 1/2 to 3 minutes. Transfer the lamb rack fat side up to a wire rack set in a rimmed baking sheet and roast in the oven for 10 minutes.

Turn the lamb rack over, baste with butter, and return to the oven for another 10 minutes. Remove the lamb rack from the oven, turn it back over, and baste once more. Roast in the oven for another 10 to 15 minutes, until the internal temperature reaches 130° to 135°F. Let the lamb rack rest for 10 to 15 minutes before slicing. Serve with the cucumber yogurt and heirloom tomatoes.

Review

As an observer of the New York food scene for over fifty years, I have witnessed (and enjoyed) the constantly evolving landscape of this city's cuisine. Never has a focus on New York, though, been more exciting than right now as Daniel Humm and his contemporaries skillfully interpret local ingredients and legendary classics. It should be no surprise that this book is as beautiful as it is enjoyable, and as delectable as it is inspiring, given the history of the authors in their restaurants. Their passion for New York and their loyalty to local suppliers of superb ingredients shows throughout the pages, as does the respect and inspiration Daniel Humm exhibits in everything he serves. The result of all of this is a wonderful cookbook full of subtly intriguing recipes that are well within the abilities of any halfway experienced home cook.
—Mimi Sheraton, food journalist and former restaurant critic of *the New York Times* and other publications

About the Author

A native of Switzerland, DANIEL HUMM began his culinary training at a young age and went on to cook in many of the finest Swiss hotels and restaurants. Humm earned his first Michelin star at the age of twenty-four as the executive chef at Gasthaus zum Gupf in the Swiss Alps. In 2003, he moved to the United States and became executive chef at San Francisco's Campton Place, where he received four stars from the *San Francisco Chronicle*. Three years later, he became executive chef of Eleven Madison Park.

Hailing from Sleepy Hollow, New York, WILL GUIDARA has been immersed in the restaurant industry since the age of thirteen. He is a graduate of the school of hotel administration at Cornell University and attended culinary school in the north of Spain. Guidara trained in the dining rooms of Tribeca Grill, Spago, and Tabla and opened the restaurants at the Museum of Modern Art before becoming the general manager of Eleven Madison Park in 2006.

Under Humm and Guidara's leadership, Eleven Madison Park received four stars from the *New York Times*,

earned three Michelin stars, and was given a coveted spot on the San Pellegrino list of the World's 50 Best Restaurants. The restaurant has also received six James Beard Awards, including Outstanding Chef and Outstanding Restaurant in America. In 2011, Humm and Guidara purchased Eleven Madison Park and, in early 2012, went on to open the food and beverage spaces at the NoMad Hotel. They are also the authors of *Eleven Madison Park: The Cookbook*.

FRANCESCO TONELLI is a photographer with a background as a professional chef, food stylist, and culinary professor. He has worked in the food industry in Italy, France, and Switzerland for more than twenty years and taught culinary arts at the Culinary Institute of America in Hyde Park, New York. His unique skill set and signature style have garnered a broad portfolio of clients that include the New York Times, Cooking Light, and Jean Georges. He is also the photographer of *Eleven Madison Park: The Cookbook*.

Users Review

From reader reviews:

Therese McGaha:

Book is definitely written, printed, or outlined for everything. You can know everything you want by a publication. Book has a different type. As you may know that book is important issue to bring us around the world. Adjacent to that you can your reading expertise was fluently. A reserve I Love New York: Ingredients and Recipes will make you to end up being smarter. You can feel more confidence if you can know about every little thing. But some of you think this open or reading some sort of book make you bored. It isn't make you fun. Why they can be thought like that? Have you looking for best book or suitable book with you?

Molly Wilson:

Here thing why this kind of I Love New York: Ingredients and Recipes are different and dependable to be yours. First of all looking at a book is good nonetheless it depends in the content than it which is the content is as scrumptious as food or not. I Love New York: Ingredients and Recipes giving you information deeper and different ways, you can find any reserve out there but there is no publication that similar with I Love New York: Ingredients and Recipes. It gives you thrill reading journey, its open up your current eyes about the thing which happened in the world which is perhaps can be happened around you. It is easy to bring everywhere like in park, café, or even in your means home by train. For anyone who is having difficulties in bringing the published book maybe the form of I Love New York: Ingredients and Recipes in e-book can be your alternative.

Annamarie Hernandez:

Typically the book I Love New York: Ingredients and Recipes has a lot details on it. So when you check out this book you can get a lot of benefit. The book was authored by the very famous author. This articles author makes some research previous to write this book. This kind of book very easy to read you will get the point easily after perusing this book.

Mary Peterson:

Reading a book to become new life style in this calendar year; every people loves to examine a book. When you go through a book you can get a large amount of benefit. When you read textbooks, you can improve your knowledge, mainly because book has a lot of information into it. The information that you will get depend on what kinds of book that you have read. In order to get information about your research, you can read education books, but if you want to entertain yourself you can read a fiction books, these kinds of us novel, comics, as well as soon. The I Love New York: Ingredients and Recipes offer you a new experience in reading through a book.

Download and Read Online I Love New York: Ingredients and Recipes By Daniel Humm, Will Guidara #RVDW7B9M6LS

Read I Love New York: Ingredients and Recipes By Daniel Humm, Will Guidara for online ebook

I Love New York: Ingredients and Recipes By Daniel Humm, Will Guidara Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read I Love New York: Ingredients and Recipes By Daniel Humm, Will Guidara books to read online.

Online I Love New York: Ingredients and Recipes By Daniel Humm, Will Guidara ebook PDF download

I Love New York: Ingredients and Recipes By Daniel Humm, Will Guidara Doc

I Love New York: Ingredients and Recipes By Daniel Humm, Will Guidara Mobipocket

I Love New York: Ingredients and Recipes By Daniel Humm, Will Guidara EPub

RVDW7B9M6LS: I Love New York: Ingredients and Recipes By Daniel Humm, Will Guidara