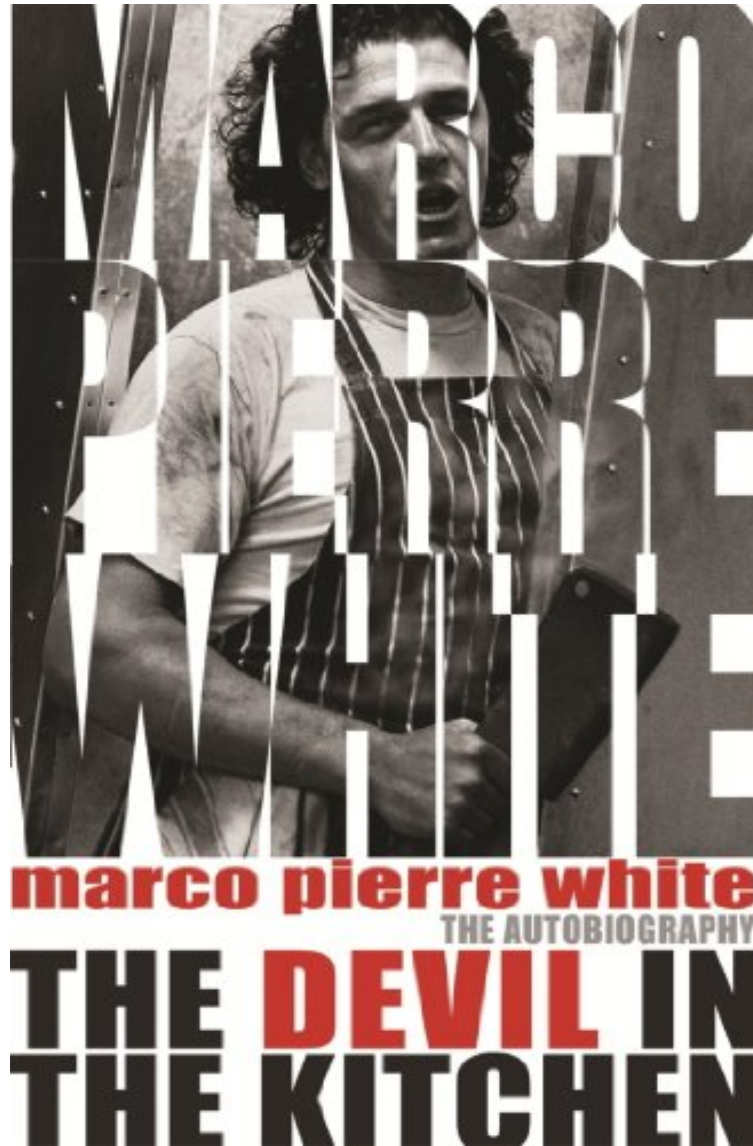


[Download] The Devil in the Kitchen: The Autobiography (English Edition)

## The Devil in the Kitchen: The Autobiography (English Edition)

Von Marco Pierre White, James Steen  
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Von Marco Pierre White, James Steen : The Devil in the Kitchen: The Autobiography (English Edition) before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Devil in the Kitchen: The Autobiography (English Edition):

Kundenrezensionen Hilfreichste Kundenrezensionen 0 von 0 Kunden fanden die folgende Rezension hilfreich. Rambo in der Kche. Von CDWar er nun "ECHT" der Kchenrambo, als den ihn alle sahen? Oder doch eher ein Schmusektzchen, das zur besseren Selbstvermarktung den Brgerschreck gab/gibt? Beides drfte stimmen. Eine

Profikche ist eine hitzige Sache, der Ton oft rau. Dass Fuste und Messer fliegen sollte nicht normal sein, doch es kommt vor. White schreibt recht glaubhaft ber sich und seine Historie und man kann nachvollziehen, wie er tickt. All or nothing. Einer, der es geschafft hat: Drei Sterne erkochen, halten, weitere Sterne und Lorbeeren erkochen, und dann alles dankend zurückgeben. Jetzt hat er offenbar seine Ruhe als Grogastrophom gefunden, fern des Herds als Manager.. Und sein Ziel erreicht: Nicht am Herd alt werden mssen, sondern vorher reich zu werden. Cool.

KurzbeschreibungThe defining moment of Marco Pierre White's life was when he was aged six and his mother died. Soon, his father was urging him to earn his own keep and by sixteen he was working in his first restaurant. White went on to learn from some of the finest chefs, such as Albert Roux, Raymond Blanc and Pierre Koffmann. He survived the intense pressure of hundred-hour weeks in the heat of the kitchen, developed his own style, and then struck out on his own. At Harveys in Wandsworth, which he opened in 1987, he developed a reputation as the rock 'n' roll sex god of the kitchen. But he was also a man who might throw you out of his restaurant, and his temper was legendary, as younger chefs such as Gordon Ramsay and Mario Batali would find out when they worked for him. He would go on to become the world's youngest chef to win three Michelin stars, and the first Briton to do so. Here Marco takes the reader right into the heat of the kitchen with a sharp-edged wit and a sizzling pace that will fascinate anyone brave enough to open the pages of this book and enter his domain..de Significant Seven, May 2007: Marco Pierre White made history as the most decorated chef in the UK and still holds the honor as the youngest chef ever to win three Michelin stars. Billed as a "brooding Byron" of the kitchen, MPW brought a punk-rock sensibility to his craft, shattering centuries-old rules of fine-dining tradition (and bruising many egos in the process) in his pursuit for perfection. He remains a searing influence on a generation of chefs who survived tours-of-duty in his kitchen brigade and those inspired by White Heat, his modern-classic cookbook (and now high-priced collector's item). In his absorbing culinary memoir, *The Devil in the Kitchen*, MPW offers intimate insights into his storied career presenting a larger-than-life portrait of a living legend and a culinary genius. --Brad Thomas Parsons *Pressestimmen* "Marco Pierre White was the original rock-star chef--the guy who all of us wanted to be. From the moment my chef pals and I got a look at his first cookbook--and at photos of the Man Himself, in all his haggard, debauched-looking, obsessively driven glory-- we dreamed of nothing more than to be just like him. He made history."--Anthony Bourdain Praise for Marco Pierre White: "Marco Pierre White was the original rock-star chef--the guy who all of us wanted to be. From the moment my chef pals and I got a look at his first cookbook--and at photos of the Man Himself, in all his haggard, debauched-looking, obsessively driven glory-- we dreamed of nothing more than to be just like him. 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And really, would we want him any other way?" -- "Independent" " The original enfant terrible of the kitchen... .One can feel White's influence not only in his gastronomic legacy, but also in the wild-boy posturing of the volatile celebrity chefs who now populate our televisions." -- "Guardian" Praise for Marco Pierre White: "Marco Pierre White was the original rock-star chef--the guy who all of us wanted to be. From the moment my chef pals and I got a look at his first cookbook--and at photos of the Man Himself, in all his haggard, debauched-looking, obsessively driven glory-- we dreamed of nothing more than to be just like him. He made history."--Anthony Bourdain "Marco is a gift to humanity, with more passion per pound than anyone else I have ever met. His story is genius, his voice his own and the tale retold is just as much fun as it was watching the whole chaotic conundrum evolve the first time around. 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and public, that he is perpetually gifted at cooking...Even as White recounts these tales, though he does so without sensationalism or self-congratulation...he may have been one of the most disagreeable bastards ever to command a kitchen brigade, but in the same guileless, unfiltered way in which he cursed out sous-chefs, he's told one hell of a story." -- David Kamp, "New York Times Book " " Marco will always remain the epitome of the wicked, talented, flamboyant chef-- the archetype made flesh. And really, would we want him any other way?" -- "Independent""There hasn't been a food memoir this deliciously wicked since Anthony Bourdain's "Kitchen Confidential., ."but White's story ultimately proves more compelling because he's willing to expose his flaws instead of hiding behind cynicism. 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