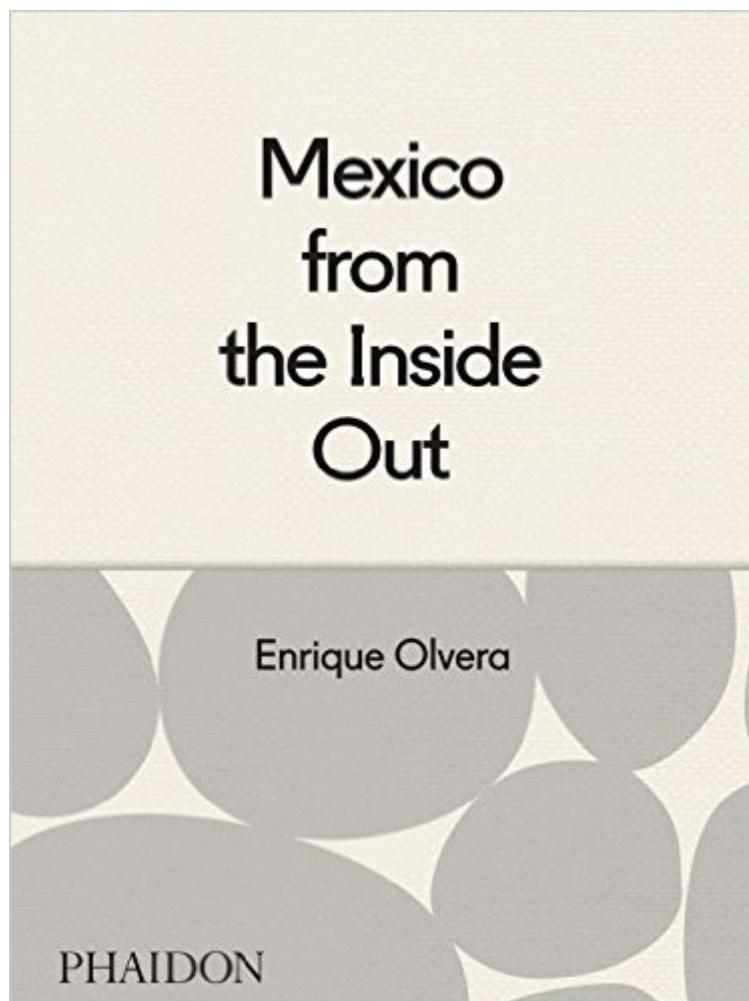


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# Mexico From The Inside Out



## Synopsis

The debut book from Mexico's best chef, Enrique Olvera, pioneer of contemporary, authentic Mexican food and global gourmet influencer. As featured on Good Morning America. Enrique Olvera is the most famous and celebrated Mexican chef working today. Olvera's restaurant Pujol was ranked #1 in Mexico and #20 in the world at the World's 50 Best Restaurant Awards. This is his first book and the first ever high-end chef cookbook in English on Mexican cuisine. It captures and presents a new contemporary Mexican style of food, rooted in tradition but forward thinking in its modern approach. Olvera has pioneered and defined this new way of cooking and belongs to a global group of gourmet influencers that includes Noma's René Redzepi, Dom's Alex Atala, Osteria Francescana's Massimo Bottura and elBulli's legendary Ferran Adrià. Olvera rethinks how to use traditional, authentic local ingredients using unusual flavor combinations to create a reinvented way of cooking and eating. Mexico from the Inside Out includes both sophisticated and more accessible recipes to explain Enrique's philosophy, vision, and process. He is fueled by a constant exploration of Mexico's ingredients and culinary history, and inspired by his early family memories about food. This book goes beyond stereotypes to reveal new possibilities of Mexican cuisine, which is now an essential part of the international conversation about gastronomy. Features: "Over 65 recipes, each with an elegant photograph, from the sophisticated dishes served at Pujol to more accessible casual dishes that he enjoys with his family at home. "More than 100 atmospheric photographs capture the vivid mosaic of the Mexican landscape while tip-in pages bring the reader up close to Enrique's vision and philosophy about food. Mexico from the Inside Out is the latest addition to Phaidon's bestselling and influential collection of cookbooks by the world's most exciting chefs.

## Book Information

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## Customer Reviews

Bought this book because the photography was done by Araceli Paz and she doesn't disappoint. But the recipe were a nice surprise. The layout of the book is very nice, well organised and even if I don't plan on making a full recipe, I most certainly will do some of the sauces and star using some ingredients than before I only pass by. Kudos again to the photography, we had seen a lot of tacos and tortillas pictures by now and Enrique and Araceli show a different side, modern, but rooted in tradition.

Extremely happy with the purchase of this book. There is a elegant simplicity in the manner which Olvera introduces the flavors to the readers. To people who aren't real cooks it may seem daunting at first, but if one takes a closer look, the techniques and ingredients are on par with a traditional Mexican cooking. Yes there are different nuances as to be expected, but the tradition is all there. I would definitely suggest this book if one wants a better understanding of culture first, and food secondly. Great job on the book and the publisher Phaidon allowing the Chef to use his voice!

One of the best cookbooks I've come across in a long time. Chef Olvera worships at the alter of beautiful ingredients and his passion for mixing the familiar with the unexpected results in dishes that are both delicious and provocative. A number of recipes do require the skill and patience of a culinary professional but overall the book is accessible to the ambitious home cook. The photographs and layout are truly fantastic and the book is just at home as a coffee table book as a cookbook. Very inspiring.

This is a detailed cookbook. Not for the average cook, but there are helps in the back to breakdown the terminology. I bought for my chef son in law's birthday. He will understand more and know how to make these recipes and probably have most or all the necessary equipment.

Just received this book a day ago and flipping through my first impression is that it's a very good cook book. It's geared towards experienced culinary professional in my opinion. amazing photos of Mexico and the plates also. I really hope to visit Chef Enrique's restaurant in Mexico City one day.

I have eaten at Enrique Olvera's restaurants and am interested in his modern Mexican cuisine. I watched a documentary about him on the Netflix series The Chef's Table. The documentary immediately inspired me to buy his cookbook. I am not disappointed.

Really happy with the cookbook, not your average one. This is Mexican food done at the highest level, only cooks and chefs who have worked in high level or michelin star kitchens would understand more than your average cook at home

Beautiful pictures. Beautiful writing. Many of the recipes are unapproachable for us at home cooks (as you might expect), but regardless, this book is definitely a favorite.

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