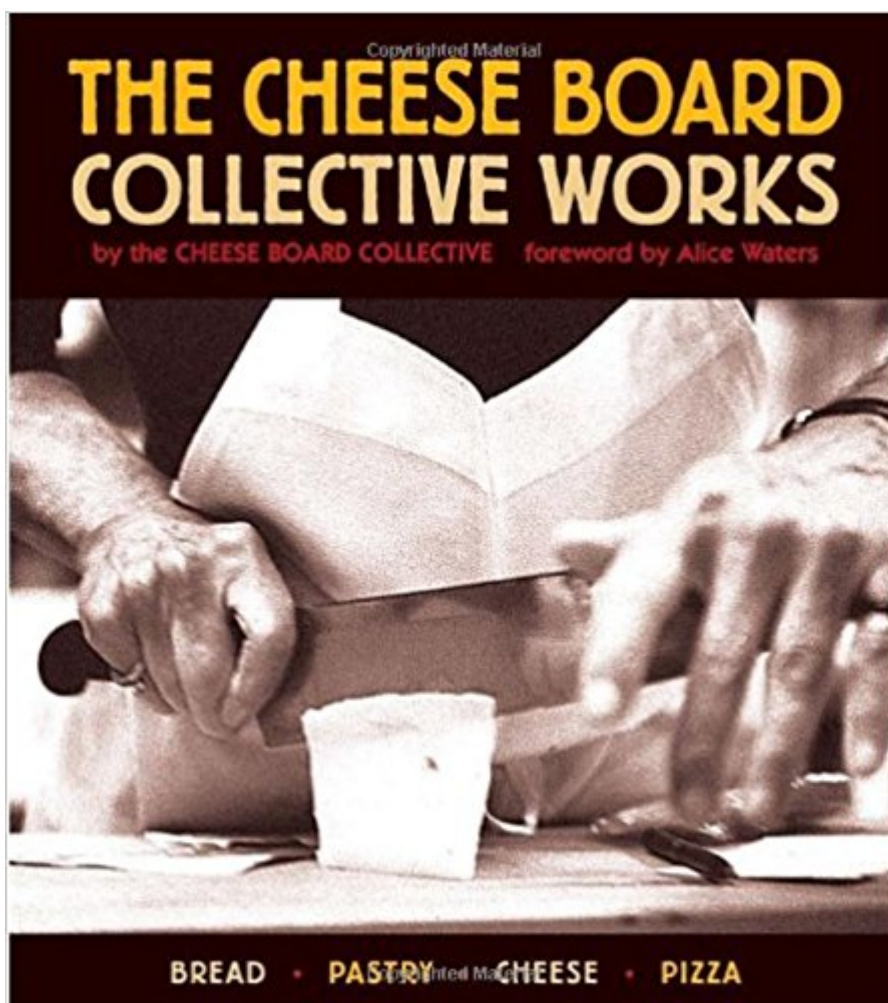


The book was found

The Cheese Board: Collective Works: Bread, Pastry, Cheese, Pizza



Synopsis

From the enormously popular Berkeley cheese shop and bakery, a collection of 150 classic recipes along with a history of the store and a cheese primer, all accompanied by 50 photographs. The Cheese Board was there, a hole in the wall with a line out the door, before Chez Panisse was so much as a gleam in my eye. When the restaurant was conceived, I wanted it to be in North Berkeley so the Cheese Board would be nearby, because I knew I would be among friends. -Alice Waters, from the Foreword

When a tiny cheese shop opened in Berkeley, California, in 1967, there was little hint of what the store-and the neighborhood-would grow into over the next 30 years. The Cheese Board became a collective a few years later and Chez Panisse opened across the street, giving birth to one of the country's most vibrant food neighborhoods, the epicenter of California's culinary revolution. Equal parts bakery, cheese store, pizzeria, and gathering place, the Cheese Board is a patchwork of the local community, where a passion for good food runs deep. THE CHEESE BOARD presents over 100 recipes for the store's classic breads, pastries, and pizzas, along with a history of the collective and an extensive cheese primer.

Book Information

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Customer Reviews

There are two types of generosity that one deals with in regard to cooks, bakers and other culinary artists. The first is generosity of table where what is put before you food wise reflects time, effort, attention and care. Memorable meals, hosts and foods all show a generosity of the table. What is harder to find is generosity of knowledge where a cook will give you their prize techniques, recipes and knowledge for no other reason than to spread knowledge and pleasure though it might dilute

their "brand" or mystique. You know people who never let go of a prize recipe because it is too valuable, too precious; something to be passed on to generations. I am happy to say that this cookbook reflects both kinds of generosity. The Collective really tries to convey the table type of generosity by providing a lot of blurbs from members and clients. Trying to give the atmosphere of a cheese shop where you and the seller spend time establishing trust and tasting models one thin cheese slice at a time. This book displays the generosity of knowledge by providing ALL the recipes loved by customers of the Cheeseboard. I spent a fortune buying the Olive Provolone bread, zampanos and other heady bread goodness that could be bought every time I left home and returned. When I left Berkeley sometimes I would think back longingly to bread from the cheeseboard during my travels. Now to the technical aspects. The book is definitely designed for people who have had previous experience with baking though they do show some rudimentary things like the window pane for gluten development. Still I would say that this book is not for the beginner but someone already comfortable with the bread making process.

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