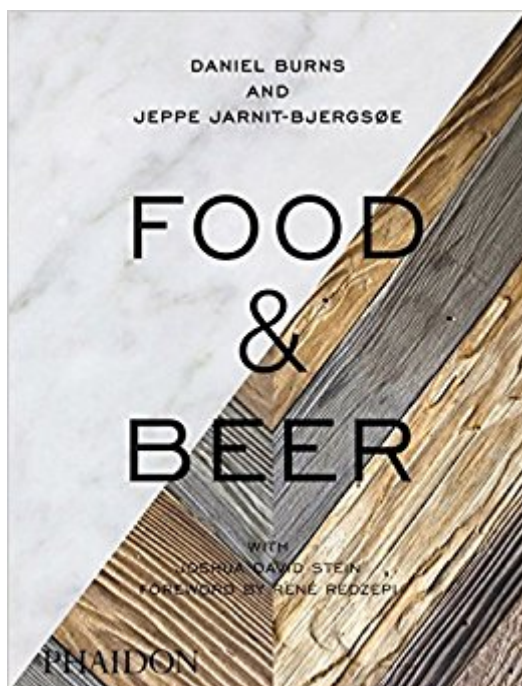


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Food & Beer



Synopsis

A book with more than 54 recipes from an internationally acclaimed chef/brewer duo dedicated to elevating and pairing beer with high-end dining. The debut book by Danish gypsy brewer Jeppe Jarnit-Bjergs of the bar T&A, and Canadian chef Daniel Burns of the Michelin-starred restaurant Luksus – both in a shared space in Greenpoint, Brooklyn where they elevate beer to the level of wine in fine dining. With a dialogue running throughout the book, Food & Beer examines the vision and philosophy of this duo at the forefront of a new gastronomic movement. With a stunning, bold aesthetic, the design will highlight the dual visions of the authors and the spaces – T&A, which is more rustic and relaxed, and Luksus, which is more sleek and refined. Foreword by internationally renowned chef René Redzepi, co-owner of Noma in Copenhagen.

Book Information

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Customer Reviews

"Pairing the right beer with a beautiful meal has never looked as good as it does in [this] new tasteful tome... Even just the photos of [the] dishes... are good enough to make your mouth water."

– National Enquirer "Frank and charming prose weaves together personal stories and expert insights; it's a meeting of minds in the unexpected friendship of beer and fine dining."

– NUVO Magazine "This is a coffee table book for those serious about beer, the craft of a unique plate or just gorgeous photography. Seriously. Gorgeous." – Brew Drink Run "Even if you're no Julia Child, the photographs are enough food porn to get you cooking. Dig in!"

– Jettsetter "A must-buy and a must-read for all interested in food, beer and the changing

scope of the restaurant trade" [InGoodTasteUK.com](#)"A hunger-inducing tome... the kinds of dishes that can induce page-eating if you don't keep your wits about you."

[UrbanDaddy](#)"Pairing beer and food never looked so good... Flavors pop off the page: beautifully plated food and crisp ales in pretty stemmed glasses, framed as a thoughtful meditation on an age-old pairing" [Food Republic](#)"When it comes to pairings, Jarnit-Bjergso and Burns are amongst the best." [Wallpaper](#)"Coupled with stellar photography, this is a book for sophisticated beer lovers or anyone interested in this new gastronomic trend."

[Tastebook](#)"The beauty of this book (and it is truly a stunner) is the ease with which both Burns and Jarnit-Bjerso can talk about food and beer-and how they can embolden one another-interchangeably." [PUNCH](#)"A thoughtful look at how beer's been elevated to wine in pairing" [Tasting Table](#)"The chance meeting of two remarkable individuals. One of the best brewers in a generation of greats, with a good sense of business and fresh attitude, and the other a creative, driven chef with crazy food work ethics. But it also signified the start of a new style of restaurant, a place in which light, creative cooking, Michelin-star-worthy stuff, was at home with beer. I'm pretty sure that individually both would've succeeded in their own right-Jeppe creating great brews, and Daniel with a Michelin star or two doing something else-but together I believe they've created something truly special. Something new." [Renfê Redzepi](#) (from his foreword)"Daniel Burns' instinct is to dissect and analyze the way things work. He's interested in what makes something tick and his partnership with Jeppe Jarnit-Bjergso produces delicious and unexpected results. Daniel and Jeppe are giving us a book that feels new and adventurous, while still painstakingly thought out. There is a method to the madness." [David Chang](#)"Food & Beer is full of Daniel's boundless inquisitive energy. All the focus that we came to expect of him while at The Fat Duck has been applied to this book, taking the subject to a new level."

[Heston Blumenthal](#)"A beautifully photographed new book illuminates the culinary creative process." [Cool Hunting](#)

Daniel Burns is the chef behind the Michelin-starred beer-pairing restaurant Luksus in Greenpoint, Brooklyn. He has been a chef at Heston Blumenthal's Fat Duck in the UK, pastry chef at Renfê Redzepi's Noma, and he ran the Momofuko test kitchen for David Chang in New York. He is from Nova Scotia, Canada and lives in Brooklyn. Jeppe Jarnit-Bjergs, is the gypsy brewer behind Evil Twin Brewing and the beer bar at T, rst in Greenpoint, Brooklyn. Formerly the beer director at Noma, he is from Denmark and lives in Brooklyn with his family. Joshua David Stein's writing has appeared in many publications. He is the food critic at New York Observer,

a food and film columnist at Eater, and host at Heritage Radio Network. He lives in New York.

Had the pleasure of trying the tasting menu at Greenpoint's Luksus in person and loved it so much I had no choice but to get this book on the spot. Still trying to process the plethora of new flavors and creative pairings almost a week after the visit to the small unpretentious award winning spot in Brooklyn--it's the first restaurant in the world that has been awarded a Michelin Star without a single wine or cocktail offering on the menu besides beer. This book helps me digest that experience and guides me on how to emulate some of chef Daniel Burns' sublime creations. It's an understatement to say that my appreciation for food has been elevated to a new level because of a couple short hours at Luksus. It's one thing to experiment with new flavor combinations just for the sake of experimentation but it's entirely another to achieve gracefully elegant solutions and such is the case here. The book describes how chef Daniel Burns makes such a thing happen; how mixing pure creative genius with the pursuit of excellence and dedication to a craft over a substantial period of time can achieve a higher state. Food nirvana. It actually motivates me to be better at my chosen path in life. Can't say I've ever felt that after a meal before.

A joy to read! This book brings one to the edge of gastronomical and drinking excitement! I highly recommend this book!

Great book!

Great gift, great read

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