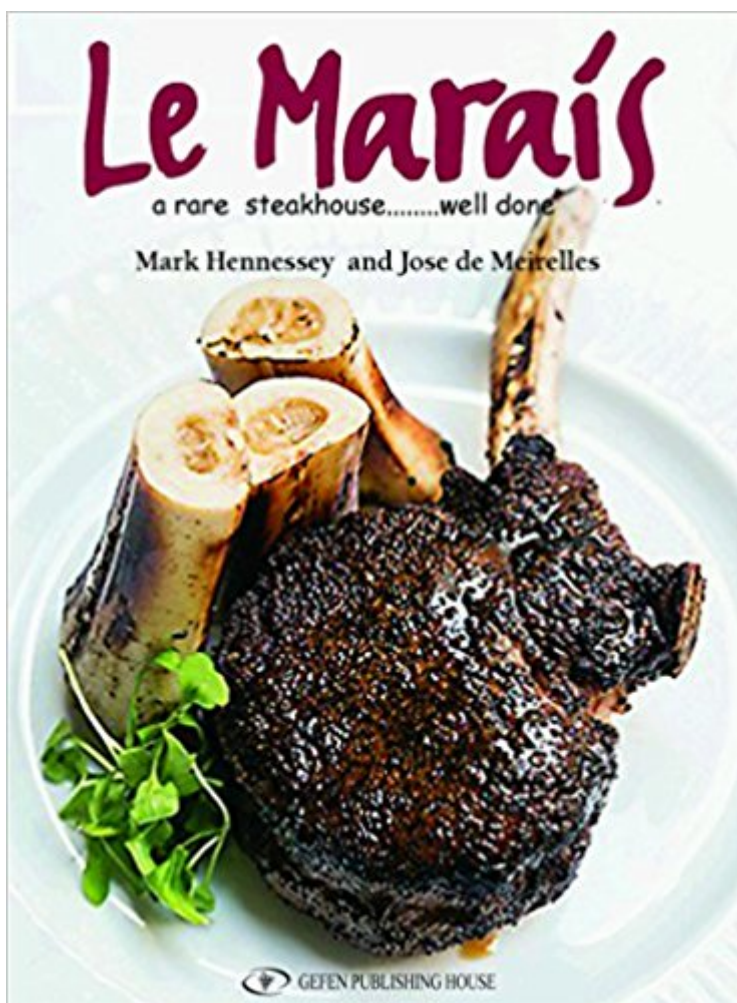


The book was found

Le Marais: A Rare Steakhouse - Well Done



Synopsis

"Where else would a non-Jewish Portuguese immigrant open a French bistro, hire an Irish-Italian Catholic as its executive chef, and create one of the finest and most successful kosher restaurants in the United States?" As Hadassah and Joe Lieberman put it in their foreword to the Le Marais cookbook, this is "a classic New York story." Get to know the personalities behind the Le Marais experience while learning how to create its incredible delicacies at home. In sections covering sauces; soups; salads; bread, pasta, and risotto; beef; classics; lamb; veal; poultry; fish; sides; and desserts, this beautifully illustrated cookbook gives you the techniques and recipes you'll need to bring French gourmet into the kosher kitchen (or any kitchen). Hip and irreverent, the Le Marais cookbook is your entrée to the world of French cuisine that just happens to be fully kosher. Braised duck legs with white pearl onions and petite pois, anyone?

Book Information

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Customer Reviews

Le Marais is far and away the best steakhouse of its kind. Le Marais Cookbook is hilarious, irreverent and full of excellent recipes, stories and general advice; it belongs in your kitchen.--Chef Anthony Bourdain The beloved New York City restaurant made us wait over twenty years for this book. I am happy to say, it was worth the wait. Enjoy food for every course, in every season in a stunning tome that pays tribute to the talent and accomplishments of Mark Hennessey and Jose Meirelles . They gave a gift to kosher New York in Le Marais. Make this book a gift to yourself and recreate a bit of their magic in your own home. --Susie Fishbein, best-selling author of the Kosher by Design Cookbook Series
The enormously successful Le Marais is a strictly kosher restaurant with

great French food, plus a state-of-the-art butcher shop – quite a coup for Jose.

Congratulations on a book well done and perfect for the home cook. --Chef Alain Sailhac, Dean Emeritus, International Culinary Center Le Marais is my favorite steakhouse in New York, kosher or not, and Jose Meirelles is a real mensch, Jewish or not. --Alan Richman, GQ Food and Wine Critic Le Marais is one of those restaurant gems that you find that caters to all. Their first cookbook is filled with delicious recipes and in depth guidance on proper butchering and presentation of meat. Bravo to Jose and Mark! --Salvatore Rizzo Owner/Director De Gustibus Cooking School by Miele Jose's story is a classic New York story; it personifies the New York ethos. And it's proof of the growth of the observant Jewish community in America that wants to eat out at high-quality kosher restaurants. It has remained popular for so long because the food, wine, and service are so good. It just also happens to be kosher. --Hadassah and Joe Lieberman Mark Hennessey and Jose Meirelles of Le Marias team up for a great steakhouse cookbook, full of incredible recipes, practical advice, great anecdotes and the literary version of salt and pepper bits of humor sprinkled throughout the book making for a great read. The self-titled Le Marais is filled with the little extra touches that make a restaurant meal a special event and the book opens with a selection of sauces that are served in upscale steakhouses, elevating a perfectly-done steak to even higher levels. ... Le Marais is a carnivore's delight that will leave you hungering for a taste of Paris. 270 pages long and published by Gefen, Le Marais is sure to wreck your diet, but well worth every calorie. --Sandy Eller, Jewish Press Le Marais epitomizes the New York story. Where else could a non-Jewish Portuguese immigrant open a French bistro, hire an Irish Italian Catholic as its executive chef, and create one of the finest and most successful kosher restaurants in the United States? Le Marais was one of the first new generation of excellent kosher restaurants. In Le Marais, Jose Meirelles and Mark Hennessey tell the story of Le Marais and share their recipes with the readers. Le Marais is a unique experiment. It offers some of the best French and/or kosher food in one of the cities of restaurants. Le Marais chefs share their best recipes with their readers in Le Marais so that they can prepare and enjoy the same food at home. Le Marais is the book for food lovers. --The Washington Book Review

MARK HENNESSEY is executive chef at Le Marais NY. He began cooking when he reached the age where he needed more food than his poor mother could prepare. After graduating the Culinary Institute of America in New York, through which he served an externship at the Scottsdale Princess Hotel in Scottsdale, Arizona, he went on to become sous chef of Stingray on the Upper West Side. Following a four-year run at Les Routiers, he became executive chef at the kosher restaurant

Levana, paving the way for his (so far) eleven years at Le Marais, the city's only kosher French brasserie, renowned for its excellent cuisine and in-house retail butcher shop. JOSÉ de MEIRELLES is executive chef and co-owner of Le Marais NY and Clubhouse Cafe. He has loved cooking since he was a small boy growing up in Porto, Portugal. Although he attended business school and became a banker, food and cooking remained a dominant passion, and in 1987 he graduated the French Culinary Institute in New York. After stints at the famed La Réserve, Maxim's, and Park Bistro, José decided to bring his classical style of cooking to the kosher community. He opened Le Marais NY in 1995 with Philippe Lajaunie in the Times Square area.

lots of stories more than recipes otherwise I don't see myself ever using this cookbook.

Wonderful recipes. Interesting read. Can't wait to try the recipes. All look/sound delicious.

The recipes on this book are super easy to follow and delicious. I would even keep reading it for the Chef's writing alone. It's really fun and very informative!

Great book, thank you

Not only do I love the food here, I love trying to cook the food here at home. Jose is a terrific guy and Mark Hennessey, the chef is a fun person to chat with, an excellent cook and a charmer in his own way. The book captures the senses of the restaurant. The butcher, Dominique Courbe is skilled and a little rough around the edges - making him funny. Senator Lieberman's forward is honest and the recipes work - at least the ones I have tried so far. I am a new fan of Sous-vide cooking for certain cuts of meat - Perfect every time. Thanks Le Marais

Disappointing

This is such a fantastic cookbook! I got it as a gift from my daughter and I love all the recipes. Chef Mark's writing is engaging and really funny! Highly recommend this cookbook for anyone who is interested in Fresh cooking.

WOW! So much fun and such a breath of fresh air. The best writing I have ever read in a cookbook. Great recipes, pictures. and it is filled with awesome info and tips.

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