

Coco

10 World-Leading Masters Choose 100 Contemporary Chefs

Curated by Ferran Adrià, Mario Batali, Shannon Bennett, Alain Ducasse, Fergus Henderson, Yoshihiro Murata, Gordon Ramsay, René Redzepi, Alice Waters and Jacky Yu

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NEW IN PAPERBACK

- 10 of the best chefs of today reveal who the 100 chefs of tomorrow will be
- Provides unique insights into the incredible variety of culinary talent working today in places as diverse as Paris, Copenhagen, Kyoto, New Orleans, Bilbao, and Beijing
- Includes menus and recipes from each emerging chef, all illustrated in full colour alongside images of their kitchens and restaurants
- The first food book of its kind, *Coco* is an invaluable cookbook and a unique overview of contemporary gastronomy

Ferran Adrià is recognized as the best chef in the world. Working from his highly acclaimed restaurant elBulli, his legendary talent and innovations have inspired chefs around the globe. Mario Batali is a celebrated chef, TV host, and the owner of multiple restaurants in New York City. Shannon Bennett is the chef and owner of Melbourne's famed restaurant, Vue du Monde. Owner of Louis XV restaurant in Monaco, Alain Ducasse is one of the most respected chefs in the world. Fergus Henderson is a famous British chef and cookbook author. His restaurants St John and St John Bread and Wine both opened to critical acclaim. Yoshihiro Murata is owner of the famed Kikunoi restaurant in Kyoto. Gordon Ramsay is a world-renowned chef, television celebrity and restaurant entrepreneur. René Redzepi is head chef and owner of Noma restaurant in Copenhagen. Alice Waters founded the seminal Chez Panisse restaurant in Berkeley, California in 1971. Jacky Yu's restaurant Xi Yan, which opened in Hong Kong 2000, is one of the most coveted tables in the city.

