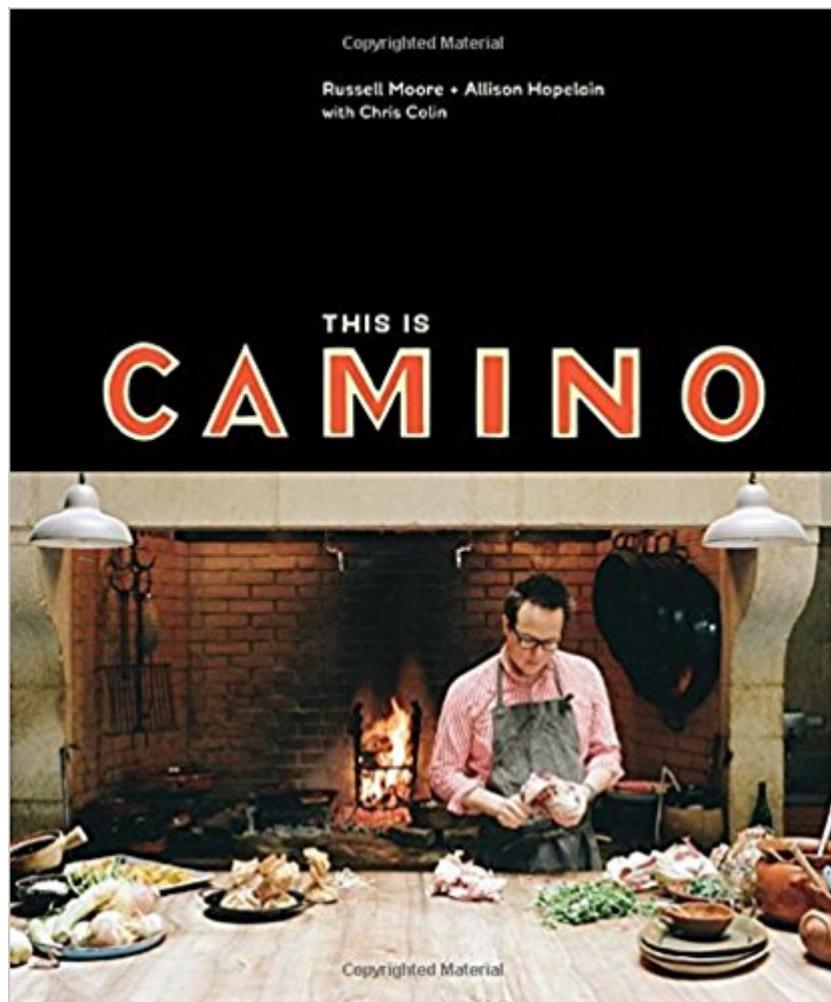


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# This Is Camino



## Synopsis

A cookbook about the unique, fire-based cooking approach and ingredient-focused philosophy of Camino restaurant in Oakland, CA, with approximately 100 recipes. Russ and Allison first opened the doors to Camino restaurant in Oakland, California, just as recession forced would-be diners home. Faced with a walk-in refrigerator full of uneaten food and an idling staff, they got industrious—canning, preserving, brining. This efficiency borne out of necessity soon became the driver of innovation for Camino’s cooking and the marker of a truly waste-free kitchen. But Camino is not all prudence and grandmotherly frugality. There’s the smoldering fire at the heart of the restaurant, which likely has a whole lamb leg dangling from a string, turning as it roasts perfectly, its fat seasoning a pot of fresh garbanzo beans underneath. Or, eggplants grilling for a smoky and complex ratatouille. Or, fresh fig leaves browning over the hot embers for a surprising and unforgettable grilled fig leaf ice cream. The pared down approach to ingredients at Camino opens up a world of layered flavors and ingenuity—sophisticated but direct, revelatory and, in its own way, revolutionary. This Is Camino is an extension of the brilliance of the restaurant, full of deep knowledge, good humor, and delicious food.

## Book Information

Hardcover: 272 pages

Publisher: Ten Speed Press (October 13, 2015)

Language: English

ISBN-10: 1607747286

ISBN-13: 978-1607747284

Product Dimensions: 8.5 x 1.1 x 10.3 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 35 customer reviews

Best Sellers Rank: #202,047 in Books (See Top 100 in Books) #58 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California #380 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows #1693 in Books > Cookbooks, Food & Wine > Cooking Methods

## Customer Reviews

If I were to describe the sort of restaurant I see in my dreams, it would be Camino: high ceilings, long communal tables where everyone sits and eats and enjoys meals together, and a great big fireplace with a roaring fire in the hearth. Russell is a true and uncompromising purist: in the way he

so beautifully envisions a space for people to gather; in the herbs, vegetables, and meats he buys from the local farmers and ranchers; and in the straightforward, delicious way he cooks. Russell and Allison have created something extraordinary, and this book captures the heartbeat of the restaurant—its energy, creativity, community, and of course, its beautiful food. • Alice Waters, owner of *Chez Panisse* and author of *The Art of Simple Food* • This Is Camino could not be more true to its name: it draws you in, and you can really feel the heart of the restaurant as you turn the pages. The book gives a beautiful glimpse into Russ and Allison’s rustic, earthy approach—the very thing that makes Camino so exceptional. • April Bloomfield, chef and author of *A Girl and Her Pig* and *A Girl and Her Greens* • In chapter 1 you learn everything you need to know before cooking everything that follows in chapters 2–11. So many gems from the generous hands and minds of Camino’s elegant Northern Californian-style food from our part of the West Coast. • Chad Robertson, co-owner of *Tartine* and author of *Tartine Bread* • Whatever shows up on the menu at Camino, I want to eat: tangles of garlicky bitter greens; vibrant sauces of fresh herbs; charred, succulent meats; and desserts that take a spin around the globe. Russ Moore shares his recipes and stories so anyone can recreate the foods of Camino at home, all filled with the earthy, seductive flavors that come out of his kitchen. This is my favorite cookbook of the year! • David Lebovitz, author of *My Paris Kitchen* • Russ is that rare chef who has talent, knowledge, grace, humor, and principles. When he speaks of sustainable agriculture and animal husbandry, he doesn’t just talk the talk—he lives it. His cooking is brilliant, he cares deeply about the details, and he is a natural teacher. Even if you never venture into live-fire meals or nose-to-tail butchery, you’ll want this book. There is genius in these pages. • David Tanis, author of *One Good Dish* • Camino is a lively, inviting restaurant with a primal open fire at its heart. And then there is Russ’s cooking, which is unexpected, singular, and totally comforting. This Is Camino communicates all this in a way which will change how you bring people together in your homes to have fun and eat well. • Ignacio Mattos, chef of *Estela* restaurant • Russell Moore is the ninja of California live-fire cooking, although you already knew that, or should have. Camino, which he runs with his wife and co-author Allison Hopelain, is one of my favorite restaurants in the world. But when you read this book, what emerges is the soul of a principled cook—one who would never ask you to use a vegetable without suggesting what you might do with the part you might otherwise throw away; someone who packs as much kitchen wisdom into a single footnote as most authors need an entire book to explain. This Is Camino is easily the most important chef’s book to come out of the Bay Area since Judy Rodgers’ *Zuni*

CafÃƒÂ© Cookbook almost fifteen years ago. Ã¢â€” Jonathan Gold, Pulitzer PrizeÃ¢â€” winning restaurant critic for the Los Angeles Times Ã¢â€”Ã¢â€”“Somehow in this magical and very personal book Russ and Allison have managed to convey RussÃ¢â€”’s delicious, soulful, and Ã¢â€”Ã¢â€”dogmatically flexibleÃ¢â€”’s style onto the page. This book most certainly IS Camino and most definitely belongs in your kitchen! Ã¢â€” Jonathan Goin, chef and author ofÃ¢â€” Sunday Suppers at LucquesÃ¢â€” andÃ¢â€” The A.O.C. Cookbook Ã¢â€” I love how this book was written. Every time you crack open this book it is like you are having a conversation with Russ and Allison, who happen to be complete geniuses. The food at Camino is strikingly simple but also incredibly complex. ItÃ¢â€”’s modern but also ancient. ItÃ¢â€”’s punk, and itÃ¢â€”’s also your momÃ¢â€”’s stew. Like all the best things in life, itÃ¢â€”’s two things at once.Ã¢â€”Ã¢â€” The Selby, photographer, director, and illustrator Ã¢â€” It is impossible to imagine how one translates the beauty which is Camino into a book. Somehow, Allison and RussÃ¢â€”’s labor of love shines through every image and every recipeÃ¢â€”Ã¢â€” And now IÃ¢â€”’m off to make their herb jam. Ã¢â€” Yotam Ottolenghi, author of Plenty More, and co-author of Jerusalem and Nopi Ã¢â€”Ã¢â€”“WhatÃ¢â€”’s important but is impossible to describe is the strength and utter brilliance of his flavor combinations and the downright simplicity of it all. Moore has a palate that cannot be stopped; everything tastes as if it were created to go with everything seasoning it.Ã¢â€”Ã¢â€” Mark Bittman, the New York Times

Russell Moore and Allison Hopelain are husband and wife and co-owners of Camino. Together they stand at the center of the Bay Area’s vibrant food scene. Russell cooked at Chez Panisse for twenty-one years. His recipes from Camino have been featured in the New York Times Magazine, the Art of Eating, and Food & Wine, and on the Cooking Channel and the Today show. Allison is general manager of Camino. They live in Richmond, California.

Read this cookbook and you will understand why the New York Times seems to write about this restaurant at least once a week. Just like other reviewers have said, it’s beautifully written and produced- please buy the hardback!- and so much fun to read. (The evolution of the cocktails was fabulous.) It will make you look at everything that comes into your kitchen in a new way- and you will forever have the clearest cleanest broth.

Passion, humility, technique...perfection. A joy to read. I expected lots of posturing and heavy handed dogma but it reads very loose, casual, comfortable. Lots of love in these pages and it

translates to the food. Approachable, and clearly influenced by "The Art of Simple Food". The progression of the recipes is very nice even though I jumped right into the chapter on open fire cooking to quickly start from the beginning. Enjoying more than "Slow Fires", "Hartwood" and "Gjelina" which are from restaurants I have loved, but the personality in Camino stands out. Gifting many copies this year. I also really enjoyed stumbling upon the referenced page 666 in "Punk Rock".

We bought it for our son who really enjoyed it. He didn't agree with all the ideas for making things but there were many thoughts he got a kick out of.

### Great Book

mmmm... there are so many books written about food, and some are even worth buying. this is one of them. i have been waiting for this ever since i had heard that it was being written. not because i was waiting for any specific recipes or some sort of tell all, i wanted to read the story of how this restaurant came to be, and about the people who created it. that is what i got and more... camino has magic. it has the magic of folktales, of cooking on, (yes), an open hearth, and of meals that seem to come from another century. the beauty of this book is that, just like their restaurant, russ and allison are magical because of their honesty. there is no "glamour" put on to glorify anything. the food is served simply and the recipes are down to earth. the beauty of this food is its honesty; it is glorious enough on its own. that is the essence of what this book is about - honesty. it's about ethical living, making choices, and learning how to become creative enough to live without compromise. and it is a wonderful narrative of how two people put together a restaurant that really, really is run that way. the recipes. yum. so many great ideas and good recipes. so many great little mini tutorials on technique. a perfect recipe for a consommé, the thing about ragu, red wine vinegar, pork with milk, lemon, and turnips, really good stocks, doughnuts(!), best-cold-borscht-ever, duck with peas and lettuce, the thing about herbs, carving a beautifully done leg of lamb, confetti eggs, fire... each section is detailed with a little history, a little humor, and all the hows and whys of the key ingredients. beautiful photographs by yoko takahashi illustrate the dishes and the techniques. i know that at first glance some people might think that this is all just "too precious", and some sort of rarified, food porn, kind of thing. it's not. this is a book about learning how to cook delicious food, and learning not to waste a thing. there are constant references to frugal grandmothers and their kitchens. it is full of straight-forward, stripped-down language - no muss, no

fuss. it's about learning to be a creative and thoughtful cook. it's about learning to cook organically - not just in trying to use organic ingredients, but in consciously thinking about how one flavour leads to another. and it is one of the most inspiring cookbooks that i have read in a long time!

Most excellent Exactly the recipes and type of food I love to eat

Yes, this is a cookbook, and it's not. This is a book about the lifestyle of two people committed to their excellently fresh yet grandmotherly approach to food. Start a fire, or not. Get into "This Is Camino" and enter into Russ and Allison's story, their personal world of fire and spirit. It is beautiful.

For my daughter in law, who loved it.

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