



Bar Tartine: Techniques & Recipes

By Nicolaus Balla, Cortney Burns

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Here's a cookbook destined to be talked-about this season, rich in techniques and recipes epitomizing the way we cook and eat now. Bar Tartine—co-founded by Tartine Bakery's Chad Robertson and Elisabeth Prueitt—is obsessed over by locals and visitors, critics and chefs. It is a restaurant that defies categorization, but not description: Everything is made in-house and layered into extraordinarily flavorful food. Helmed by Nick Balla and Cortney Burns, it draws on time-honored processes (such as fermentation, curing, pickling), and a core that runs through the cuisines of Central Europe, Japan, and Scandinavia to deliver a range of dishes from soups to salads, to shared plates and sweets. With more than 150 photographs, this highly anticipated cookbook is a true original.

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Editorial Review

Review

Winner, 2015 IACP Cookbook Award: Chefs and Restaurants

Winner, 2015 James Beard Cookbook Award: Cooking from a Professional Point of View

About the Author

Nicolaus Balla and Cortney Burns are the co-chefs and couple behind the beloved San Francisco Mission District eatery Bar Tartine (sister restaurant to Tartine Bakery). They are fiercely loyal to using local produce and to making anything and everything by hand. Nick was born in Michigan but spent some of his childhood in New York, moved to Hungary for part of high school, went to culinary school, and then traveled extensively in Japan while learning to make hand-crafted ingredients. Cortney grew up in Chicago, spending time in Nepal and India studying the Tibetan language and cultural anthropology. She worked for years cooking in restaurants, spending her free time learning the preservation techniques of past generations from old cookbooks, memoirs, and family histories. They both ended up in San Francisco, drawn by the talent of the chefs and farmers in the Bay Area. Their cooking is a product of the foods they grew up eating with their families in the Midwest and that they have experienced during their travels abroad. Bar Tartine has been featured in *Men's Health*, *USA Today*, *InStyle*, *Bon Appétit*, *Travel + Leisure*, *Wired*, and *Food & Wine* among other top local and national outlets.

Chad Robertson is San Francisco-based cofounder of Tartine Bakery and Bar Tartine, and coauthor of *Tartine* and author of *Tartine Bread* and *Tartine Book No. 3*, which he also photographed.

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