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# Four Kitchens My Life Behind The Burner In New York Hanoi Tel Aviv And Paris Lauren Shockey

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Culinary Careers Rodale Books  
NEW YORK TIMES  
BESTSELLER • Hailed by  
Anthony Bourdain as  
“ heartbreaking, horrifying,  
poignant, and inspiring, ” 32  
Yolks is the brave and affecting  
coming-of-age story about the  
making of a French chef, from the  
culinary icon behind the  
renowned New York City  
restaurant Le Bernardin.  
NAMED ONE OF THE BEST  
BOOKS OF THE YEAR BY  
NPR In an industry where  
celebrity chefs are known as  
much for their salty talk and  
quick tempers as their food, Eric  
Ripert stands out. The winner of  
four James Beard Awards, co-  
owner and chef of a world-  
renowned restaurant, and  
recipient of countless Michelin  
stars, Ripert embodies elegance

and culinary perfection. But before discovered that learning to cook the accolades, before he even knew how to make a proper hollandaise sauce, Eric Ripert was a lonely young boy in the south of France whose life was falling apart. Ripert ’ s parents divorced when he was six, separating him from the father he idolized and replacing him with a cold, bullying stepfather who insisted that Ripert be sent away to boarding school. A few years later, Ripert ’ s father died on a hiking trip. Through these tough times, the one thing that gave Ripert comfort was food. Told that boys had no place in the kitchen, Ripert would instead watch from the doorway as his mother rolled couscous by hand or his grandmother pressed out the buttery dough for the treat he loved above all others, tarte aux pommes. When an eccentric local chef took him under his wing, an eleven-year-old Ripert realized that food was more than just an escape: It was his calling. That passion would carry him through the drudgery of culinary school and into the high-pressure world of Paris ’ s most elite restaurants, where Ripert was the easy part—surviving the line was the battle. Taking us from Eric Ripert ’ s childhood in the south of France and the mountains of Andorra into the demanding kitchens of such legendary Parisian chefs as Jo ë l Robuchon and Dominique Bouchet, until, at the age of twenty-four, Ripert made his way to the United States, 32 Yolks is the tender and richly told story of how one of our greatest living chefs found himself—and his home—in the kitchen. Praise for 32 Yolks “ Passionate, poetical . . . What makes 32 Yolks compelling is the honesty and laudable humility Ripert brings to the telling. ” —Chicago Tribune “ With a vulnerability and honesty that is breathtaking . . . Ripert takes us into the mind of a boy with thoughts so sweet they will cause you to weep. ” —The Wall Street Journal The Apprentice Houghton Mifflin Harcourt A foodwriter and graduate of the French Culinary Institute recounts her time apprenticing at four high-end restaurants around the world,

including under the famed chef Wylie Dufresne at the molecular gastronomy hotspot wd-50. Four Kitchens Hyperion A culinary legend tells his story, from boyhood in wartime France to stardom in America, and shares favorite recipes: "A delicious book...a joy." —The New York Times Book Review In this memoir, the man Julia Child called "the best chef in America" tells of his rise from a frightened apprentice in an exacting Old World kitchen to an Emmy Award-winning superstar who taught millions of Americans how to cook and shaped the nation's tastes in the bargain. We see Jacques as a homesick six-year-old in war-ravaged France, working on a farm in exchange for food, dodging bombs, and bearing witness as German soldiers capture his father, a fighter in the Resistance. Soon Jacques is caught up in the hurly-burly action of his mother's café, where he proves a natural. He endures a literal trial by fire and works his way up the ladder in the feudal system of France's most famous restaurant, finally becoming Charles de

Gaulle's personal chef, watching the world being refashioned from the other side of the kitchen door. When he comes to America, Jacques falls in with a small group of as-yet-unknown food lovers, including Craig Claiborne, James Beard, and Julia Child, whose adventures redefine American food. Through it all, he proves to be a master of the American art of reinvention: earning a graduate degree from Columbia, turning down a job as John F. Kennedy's chef to work at Howard Johnson's, and, after a near-fatal car accident, switching careers once again to become a charismatic leader in the revolution that changed the way Americans approached food. Also included are approximately forty favorite recipes created in the course of his career, from his mother's utterly simple cheese soufflé to his wife's pork ribs and red beans. "Fascinating." —The Washington Post "Beguiling." —The New Yorker "As lively and personable as Pepin himself." —The Boston Globe *Life Kitchen* Flatiron Books NATIONAL BESTSELLER •

Julia's story of her transformative years in France in her own words is "captivating ... her marvelously distinctive voice is present on every page." (San Francisco Chronicle). Although she would later singlehandedly create a new approach to American cuisine with her cookbook *Mastering the Art of French Cooking* and her television show *The French Chef*, Julia Child was not always a master chef. Indeed, when she first arrived in France in 1948 with her husband, Paul, who was to work for the USIS, she spoke no French and knew nothing about the country itself. But as she dove into French culture, buying food at local markets and taking classes at the Cordon Bleu, her life changed forever with her newfound passion for cooking and teaching. Julia's unforgettable story—struggles with the head of the Cordon Bleu, rejections from publishers to whom she sent her now-famous cookbook, a wonderful, nearly fifty-year long marriage that took the Childs across the globe—unfolds with the spirit so key to Julia's success as a chef and a writer, brilliantly capturing one of America's most endearing personalities. *My Kitchen Year* C&T Publishing Inc NEW YORK TIMES BESTSELLER | NAMED ONE OF THE BEST BOOKS OF THE YEAR BY Los Angeles Times • NPR • Men's Journal • BookPage

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• Booklist •

Publishers Weekly  
In the fall of  
2009, the food  
world was rocked  
when Gourmet  
magazine was  
abruptly shuttered  
by its parent  
company. No one was  
more stunned by  
this unexpected  
turn of events than  
its beloved editor  
in chief, Ruth  
Reichl, who  
suddenly faced an  
uncertain  
professional  
future. As she  
struggled to  
process what had  
seemed unthinkable,  
Reichl turned to  
the one place that  
had always provided  
sanctuary. "I did  
what I always do  
when I'm confused,  
lonely, or  
frightened," she  
writes. "I  
disappeared into  
the kitchen." My  
Kitchen Year  
follows the change  
of seasons—and  
Reichl's  
emotions—as she  
slowly heals  
through the simple  
pleasures of

cooking. While  
working 24/7,  
Reichl would "throw  
quick meals  
together" for her  
family and friends.  
Now she has the  
time to rediscover  
what cooking meant  
to her. Imagine  
kale, leaves dark  
and inviting,  
sautéed with chiles  
and garlic; summer  
peaches baked into  
a simple cobbler;  
fresh oysters  
chilling in a box  
of snow; plump  
chickens and earthy  
mushrooms,  
fricasseed with  
cream. Over the  
course of this  
challenging year,  
each dish Reichl  
prepares becomes a  
kind of stepping  
stone to finding  
joy again in  
ordinary things.  
The 136 recipes  
collected here  
represent a life's  
passion for food: a  
blistering ma po  
tofu that shakes  
Reichl out of the  
blues; a decadent  
grilled cheese  
sandwich that  
accompanies a rare

sighting in the  
woods around her  
home; a rhubarb  
sundae that signals  
the arrival of  
spring. Here, too,  
is Reichl's  
enlivening dialogue  
with her Twitter  
followers, who  
become her culinary  
supporters and  
lively confidants.  
Part cookbook, part  
memoir, part paean  
to the household  
gods, My Kitchen  
Year may be Ruth  
Reichl's most  
stirring book  
yet—one that  
reveals a  
refreshingly  
vulnerable side of  
the world's most  
famous food editor  
as she shares  
treasured recipes  
to be returned to  
again and again and  
again. Praise for  
My Kitchen Year  
"Ruth is one of our  
greatest  
storytellers today,  
which you will feel  
from the moment you  
open this book and  
begin to read: No  
one writes as  
warmly and  
engagingly about

the all-important intersection of food, life, love, and loss. This book is a lyrical and deeply intimate journey told through recipes, as only Ruth can do."—Alice Waters "What will send this book to the top of bestseller lists is the lovely way Reichl describes how dishes come together, like the Greek chicken soup with lemon and egg known as avgolemono, and her talent for assembling a collection of recipes her legions of former Gourmet fans will want to make themselves."—The Washington Post "The recipes make for lovely reading, full of Reichl's elemental wisdom. . . . In the best way possible, My Kitchen Year is cozy, the reading equivalent of curling up next to a fire with a glass

of red wine and perhaps the scent of bread in the oven wafting over."—Vogue "If anyone can convince us that a dessert, plus two more fabulous dishes, can turn a crummy day around, it's the culinary writer Ruth Reichl, who knows firsthand just how powerful food can be."—O: The Oprah Magazine "The voice is pure Reichl in a way that makes the reader yearn for a house in the country with a pantry full of staples. . . . And as she finds solace through cooking, we find comfort too."—Eater (Fall 2015's Best Cookbooks) Relish Random House Australia Abraham Lincoln in the Kitchen is a culinary biography unlike any before. The very assertion of the title--that Abraham Lincoln cooked--is fascinating and true. It's an insight into the everyday life of one of our nation's

favorite and most esteemed presidents and a way to experience flavors and textures of the past. Eighmey solves riddles such as what type of barbecue could be served to thousands at political rallies when paper plates and napkins didn't exist, and what gingerbread recipe could have been Lincoln's childhood favorite when few families owned cookie cutters and he could carry the cookies in his pocket. Through Eighmey's eyes and culinary research and experiments--including sleuthing for Lincoln's grocery bills in Springfield ledgers and turning a backyard grill into a cast-iron stove--the foods that Lincoln enjoyed, cooked, or served are translated into modern recipes so that authentic meals and foods of 1820-1865 are possible for home cooks. Feel free to pull up a chair to Lincoln's table. *My Life in France* Random House Lucy Knisley loves food. The daughter of a chef and a gourmet, this talented young cartoonist comes by her obsession honestly. In her forthright,

thoughtful, and funny memoir, Lucy traces key episodes in her life thus far, framed by what she was eating at the time and lessons learned about food, cooking, and life. Each chapter is bookended with an illustrated recipe—many of them treasured family dishes, and a few of them Lucy's original inventions. A welcome read for anyone who ever felt more passion for a sandwich than is strictly speaking proper, *Relish* is a graphic novel for our time: it invites the reader to celebrate food as a connection to our bodies and a connection to the earth, rather than an enemy, a compulsion, or a consumer product. A Publishers Weekly Best Children's Book of 2013 An NPR Best Book of 2013

### **Essentials of Classic Italian Cooking**

TOPSELLER

'Life Kitchen is a celebration of food' Lauren, Sunderland  
'The recipes are just really simple, really easy and delicious' Carolyn, Newcastle  
'His book is better than a bunch of flowers because it's going to last forever' Gillian,

Sunderland Ryan Riley was just eighteen years old when his mum, Krista, was diagnosed with cancer. He saw first-hand the effect of her treatment but one of the most difficult things he experienced was seeing her lose her ability to enjoy food. Two years after her diagnosis, Ryan's mother died from her illness. In a bid to discover whether there was a way to bring back the pleasure of food, Ryan created Life Kitchen in his mum's memory. It offers free classes to anyone affected by cancer treatment to cook recipes that are designed specifically to overpower the dulling effect of chemotherapy on the taste buds. In *Life Kitchen*, Ryan shares recipes for dishes that are quick, easy, and unbelievably delicious, whether you are going through cancer treatment or not. With ingenious combinations of ingredients, often using the fifth taste, umami, to heighten and amplify

the flavours, this book is bursting with recipes that will reignite the joy of taste and flavour. Recipes include: Carbonara with peas & mint Parmesan cod with salt & vinegar cucumber Roasted harissa salmon with fennel salad Miso white chocolate with frozen berries With an introduction from UCL's taste and flavour expert Professor Barry Smith, this inspiring cookbook focusses on the simple, life-enriching pleasure of eating, for everyone living with cancer and their friends and family too. 'This book is a life changer: this is not gush, but a statement of fact' Nigella Lawson

### **Behind the Kitchen Door**

One World  
Star of Food Network's *Girl Meets Farm*, and winner of the Judges' Choice IACP Cookbook Award, Molly Yeh explores home and family and celebrates her Jewish and Chinese heritage and her current Midwestern farm life in this cookbook featuring more than 120 recipes.

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In 2013, food blogger and classical musician Molly Yeh left Brooklyn to live on a farm on the North Dakota-Minnesota border, where her fiancé was a fifth-generation Norwegian-American sugar beet farmer. Like her award-winning blog *My Name is Molly*, Molly on the Range chronicles her life through photos, new recipes, and hilarious stories from life in the city and on the farm. Molly's story begins in the suburbs of Chicago in the 90s, when things like Lunchables and Dunkaroos were the objects of her affection; continues into her New York years, when Sunday mornings meant hangovers and bagels; and ends in her beloved new home, where she's currently trying to master the art of the hotdish. Celebrating Molly's Jewish/Chinese background with recipes for Asian Scotch Eggs and Scallion Pancake Challah Bread and her new hometown Scandinavian recipes for Cardamom Vanilla Cake and Marzipan Mandel Bread, *My Name is Molly* on the Range will delight everyone, from longtime readers to those discovering her glorious writing and recipes for the first time. Molly Yeh can now be seen starring in *Girl Meets Farm* on Food Network, where she explores her Jewish and Chinese heritage and shares recipes developed on her Midwest farm.

*My Name is Molly* is a *NEW YORK TIMES BEST SELLER* • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny." —Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, *Smitten Kitchen*, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking

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for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion. Look for Deb Perelman's latest cookbook, *Smitten Kitchen Keepers!*

#### Vocational

#### Education Magazine

Bloomsbury

Publishing

With the help of this cookbook, even the most humble meal can be transformed into restaurant-quality cuisine Chef and restaurateur Colin Fassnidge leapt to prominence *Down Under* as the outspoken Irishman on Australian reality show *My Kitchen Rules*. His first book is an extension of what he's created in his restaurants, *The Four in Hand* and *4Fourteen*. An introduction for

each section provides insight into Colin's own inspiration, offers advice, and shares secrets to turn the modest home-cooked meal into impressive restaurant fare. The style of food is predominantly drawn from *4Fourteen*, an all-day "Eating House" and bar, with an emphasis on share food, from small plates to whole animals. Includes dual measurements. *Four Thousand Weeks* Penguin Sprouted Kitchen food blogger Sara Forte showcases 100 tempting recipes that take advantage of fresh produce, whole grains, lean proteins, and natural sweeteners—with vivid flavors and seasonal simplicity at the forefront. Sara Forte is a food-loving, wellness-craving veggie enthusiast who relishes sharing a wholesome

meal with friends and family. The *Sprouted Kitchen* features 100 of her most mouthwatering recipes. Richly illustrated by her photographer husband, Hugh Forte, this bright, vivid book celebrates the simple beauty of seasonal foods with original recipes—plus a few favorites from her popular *Sprouted Kitchen* food blog tossed in for good measure. The collection features tasty snacks on the go like Granola Protein Bars, gluten-free brunch options like Cornmeal Cakes with Cherry Compote, dinner party dishes like Seared Scallops on Black Quinoa with Pomegranate Gastrique, "meaty" vegetarian meals like Beer Bean- and Cotija-Stuffed Poblanos, and sweet treats like Cocoa Hazelnut Cupcakes. From breakfast to

dinner, snack time to happy hour, The Sprouted Kitchen will help you sneak a bit of delicious indulgence in among the vegetables.

### A Quilting Life

Cornell University Press

My name is Amber Reynolds. There are three things you should know about me: 1. I'm in a coma. 2. My husband doesn't love me anymore. 3.

Sometimes I lie.

Amber wakes up in a hospital. She can't move. She can't speak. She can't open her eyes. She can hear everyone around her, but they have no idea. Amber doesn't remember what happened, but she has a suspicion her husband had something to do with it.

Alternating between her paralyzed present, the week before her accident, and a series of childhood diaries from twenty years ago, this

brilliant psychological thriller asks: Is something really a lie if you believe it's the truth?

### **Service Included**

Farrar, Straus and Giroux

A head server at a renowned NYC restaurant dishes out stories and trade secrets from the world of fine dining in this behind-the-scenes memoir. While recent college grad Phoebe Damrosch was figuring out what to do with her life, she supported herself by working as a waiter. Before long she was a captain at the legendary four-star restaurant Per Se, the culinary creation of master chef Thomas Keller. Service Included is the story of her experiences there: her obsession with food, her love affair with a sommelier, and her observations of the highly competitive and frenetic world of fine dining. Along the way, she provides insider dining tips, such as: Never ask your waiter what else he or she does. Never send something back after eating most of it. Never make gagging

noises when hearing the specials—someone else at the table might like to order one.

### **The Smitten Kitchen**

**Cookbook** HarperCollins

With vibrant photography and innovative, inspiring recipes for meat, fish, vegetables and desserts, Four Kitchens is about celebrating good eating every day and bringing delicious, quality dishes to the home kitchen. Dublin-born, My Kitchen Rules guest judge, Colin Fassnidge has quickly established himself as one of Australia's most uniquely talented chefs. His two restaurants, The Four in Hand, and 4Fourteen, have been lauded by customers and critics alike. In this, his long-awaited debut cookbook, Colin draws together recipes for the most popular dishes from the two restaurants, plus lighter bites from the bar kitchen and barbecue, and dishes from his home kitchen, to create perfect food for any event. With an emphasis on fresh, seasonal produce, strong flavours, and the nose-to-tail eating for which he is famous, Colin Fassnidge's food is



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every bit as exciting and innovative as that of the very best chefs working anywhere in the world today.

#### **Four Kitchens**

America's Test Kitchen The indispensable new cookbook for today's busy families from the New York Times bestselling author of Back to the Table. From James Beard Awardwinning chef Art Smith comes a book that gives readers more than 150 simple and delicious ways to feed -- and enrich -- their families. in Back to the Table, Art Smith, the New York Times bestselling author and personal chef to Oprah Winfrey, showed readers how to gather at the table to celebrate special occasions with food. In his new book, Kitchen Life, Smith shows today's busy families an altogether new approach to everyday dining by staying ahead of the mealtime jam while learning to prepare simpler, more satisfying meals. This is a Practical, indispensable book that America's busy families can turn to every day of the year. Kitchen Life's unique organization and tools teach readers to

identify what type of cook they are, based on how they eat, shop, and manage their hectic schedules. Divided into helpful sections, it demonstrates how to:

- Create more efficient and comprehensive kitchen pantries
- Simplify and organize for cooking efficiently
- Create weekly menus

It also offers solutions to "real-life" family case studies based on actual examples drawn from people in everyday situations -- from working, stay-at-home, and single parents to families with teenagers or a new baby in the house. Interactive questionnaires will help readers evaluate their own individual cooking style and then tailor recipes and meal plans to make their kitchen life easier than ever. At the heart of Kitchen Life are more than 150 of Smith's delicious and easy-to-prepare recipes from snacks, soups, and salads to casseroles and desserts, including: Art's Macaroni and Cheese Soup, Taverna Pasta Salad with Roast Lamb, Curry-Crusted Cornish Hens with Red Peppers, Chili Shepherd's Pie, and Carrot Cupcakes with Cream Cheese

Frosting.

**Blood, Bones & Butter** Simon and Schuster

When Top Chef judge Gail Simmons first graduated from college, she felt hopelessly lost. All her friends were going to graduate school, business school, law school . . . but what was she going to do? Fortunately, a family friend gave her some invaluable advice-make a list of what you love to do, and let that be your guide. Gail wrote down four words: Eat. Write. Travel. Cook. Little did she know, those four words would become the basis for a career as a professional eater, cook, food critic, magazine editor, and television star. Today, she's the host of Top Chef: Just Desserts, permanent judge on Top Chef, and Special Projects Director

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at Food & Wine magazine. She travels all over the world, eats extraordinary food, and meets fascinating people. She's living the dream that so many of us who love to cook and eat can only imagine. But how did she get there? Talking with My Mouth Full follows her unusual and inspiring path to success, step-by-step and bite-by-bite. It takes the reader from her early years, growing up in a household where her mother ran a small cooking school, her father made his own wine, and family vacation destinations included Africa, Latin America, and the Middle East; through her adventures at culinary school in New York City and training as an apprentice in two of New York's most acclaimed kitchens; and on to her time

spent assisting Vogue's legendary food critic Jeffrey Steingarten, working for renowned chef Daniel Boulud, and ultimately landing her current jobs at Food & Wine and on Top Chef. The book is a tribute to the incredible meals and mentors she's had along the way, examining the somewhat unconventional but always satisfying journey she has taken in order to create a career that didn't even exist when she first started working toward it. With memorable stories about the greatest (and worst) dishes she's eaten, childhood and behind-the-scenes photos, and recipes from Gail's family and her own kitchen, Talking with My Mouth Full is a true treat. **These Precious Days** Knopf AN INSTANT NEW YORK TIMES BESTSELLER

"Provocative and appealing . . . well worth your extremely limited time." —Barbara Spindel, The Wall Street Journal The average human lifespan is absurdly, insultingly brief. Assuming you live to be eighty, you have just over four thousand weeks. Nobody needs telling there isn't enough time. We're obsessed with our lengthening to-do lists, our overfilled inboxes, work-life balance, and the ceaseless battle against distraction; and we're deluged with advice on becoming more productive and efficient, and "life hacks" to optimize our days. But such techniques often end up making things worse. The sense of anxious hurry grows more intense, and still the most meaningful parts of life seem to lie just beyond the horizon. Still,

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we rarely make the connection between our daily struggles with time and the ultimate time management problem: the challenge of how best to use our four thousand weeks. Drawing on the insights of both ancient and contemporary philosophers, psychologists, and spiritual teachers, Oliver Burkeman delivers an entertaining, humorous, practical, and ultimately profound guide to time and time management. Rejecting the futile modern fixation on "getting everything done," *Four Thousand Weeks* introduces readers to tools for constructing a meaningful life by embracing finitude, showing how many of the unhelpful ways we've come to think about time aren't inescapable, unchanging truths, but choices we've

made as individuals and as a society—and that we could do things differently. **Sometimes I Lie** National Geographic Books Out of uni, Lauren Shockey took an entry level job for a PR company that did a lot of work in the food industry. For a food-obsessed young woman it was a way she could combine her love of food with a career her parents approved of. She hated it and saw herself as a cubicle slave chained to the photocopier. It wasn't what she wanted so she quit the 9-to-5 grind, took out massive loans, and started cooking school. At the French Culinary Institute, Lauren learned to salt food properly, to cook fearlessly over high heat, and to knock back beers like a pro. She also learned that a real culinary education begins once you're actually working in a restaurant. After a somewhat disappointing

apprenticeship in the French countryside, Lauren hatched a plan for her dream year: to apprentice in four kitchens around the world. Starting in her hometown of New York City, where she worked under the famed chef Wylie Dufresne, she then headed to Vietnam, Israel, and back to France, each setting presenting its own set of challenges, from language barriers to stronger-than-usual resistance to a woman in a professional kitchen. As Lauren grows into a more accomplished and confident cook, the reader follows the yearlong challenges and adventures of one extremely bright and restless young woman against the background drama of hyper-masculine restaurant life. It is a transformative journey and at the end Lauren decides working in a commercial kitchen isn't for her but her love of food is not diminished. *Kitchen Life* Anchor

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Mais um romance de sucesso. Verity é perturbador, arrepiante e inesperado. Uma experiência inesquecível. Lowen Ashleigh é uma escritora que se debate com grandes dificuldades financeiras, até que aceita uma oferta de trabalho irrecusável: terminar os três últimos volumes da série de sucesso de Verity Crawford, uma autora de renome que ficou incapacitada depois de um terrível acidente. Para poder entrar na cabeça de Verity e estudar as anotações e ideias reunidas ao longo de anos de trabalho, Lowen aceita o convite de Jeremy Crawford, marido da autora, e muda-se temporariamente para a casa deles. Mas o que ela não esperava encontrar no caótico escritório de Verity era a autobiografia inacabada da autora. Ao lê-la, percebe que esta não se destinava a ser partilhada com ninguém. São páginas e páginas de confissões arrepiantes, incluindo as memórias de Verity relativas ao dia da morte da filha. Lowen decide ocultar de Jeremy a existência do manuscrito, sabendo que o seu conteúdo destroçaria aquele pai, já em tão grande sofrimento. Mas, à medida que os sentimentos de Lowen por Jeremy se intensificam, ela apercebe-se de que talvez seja melhor ele ler as palavras escritas por Verity. Afinal de contas, por mais dedicado que Jeremy seja à sua mulher doente, uma verdade tão horrenda faria com que fosse impossível ele continuar a amá-la. Os elogios da crítica: «Aviso: Verity não vai derreter-lhe o coração... Vai incendiar-lhe a alma.» - Kindle Crack Book Reviews «Isto não é um livro, é uma experiência visceral!» - B. B. Easton, autora bestseller