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Relæ: A Book Of Ideas



Synopsis

Written as a series of interconnected essaysâwith recipesâ*Reli* provides a rare glimpse into the mind of a top chef, and the opportunity to learn the language of one of the worldâs most pioneering and acclaimed restaurants. Chef Christian F. Puglisi opened restaurant *Reli* in 2010 on a rough, run-down stretch of one of Copenhagenâs most crime-ridden streets. His goal was simple: to serve impeccable, intelligent, sustainable, and plant-centric food of the highest qualityâin a setting that was devoid of the pretention and frills of conventional high-end restaurant dining. *Reli* was an immediate hit, and Puglisiâs âto the boneâethosâwhich emphasized innovative, substantive cooking over crisp white tablecloths or legions of water-pouring, napkin-folding waitersâbecame a rallying cry for chefs around the world. Today the JÃ¸rgensborggadeâwhere *Reli* and its more casual sister restaurant, *Manfreds*, are locatedâis one of Copenhagenâs most vibrant and exciting streets. And Puglisi continues to excite and surprise diners with his genre-defying, wildly inventive cooking. *Reli* is Puglisiâs much-anticipated debut: like his restaurants, the book is honest, unconventional, and challenges our expectations of what a cookbook should be. Rather than focusing on recipes, the core of the book is a series of interconnected âidea essays,âwhich reveal the ingredients, practical techniques, and philosophies that inform Puglisiâs cooking. Each essay is connected to one (or many) of the dishes he serves, and readers are invited to flip through the book in whatever sequence inspires themâfrom idea to dish and back to idea again. The result is a deeply personal, utterly unique reading experience.

Book Information

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Customer Reviews

On a tiny street in Copenhagen, Relæ is casually overturning every convention of fine dining. With its naked oak tables, bistro-style service, and humble index of ingredients (you're more likely to eat cod skin than caviar), nothing about the setting speaks of exclusivity. And yet the restaurant is unmistakably among the finest in the world. Christian Puglisi is meticulous in his technique, rigorous in his thinking, and "even more impressive" humble in his delivery. The result is exactly what you see here: food that is artful, challenging, understated. This cookbook, like its namesake, is a delicious revolution.

— Dan Barber, chef of Blue Hill and author of *The Third Plate*

With this book, Christian Puglisi demonstrates why he's one of the most influential contemporary chefs in the world. Since Relæ's inception, we've seen his ideas and aesthetics emulated in kitchens from New York to the very north of Sweden. Now we have the definitive document of his accomplishments, a book that shares his modern, daring, and singular concepts. An instant classic and, dare I say, a masterpiece.

— René Redzepi, chef of Noma and author of *René Redzepi: A Work in Progress*

Copenhagen chef Christian Puglisi turns the cookbook form inside out with his first cookbook. Named after his restaurant, Relæ is more a series of philosophical essays than a standard cookbook (although it does have recipes). If you've got a restaurant aficionado on your list, this is the glossy chef book they'll want this year.

— Eater.com

CHRISTIAN F. PUGLISI is the chef and owner of Relæ, which holds a Michelin star and was ranked one of the top 100 restaurants in the world by Restaurant magazine. Relæ and its sister restaurant, Manfreds, are both located in Copenhagen, Denmark. Puglisi has worked in the kitchens at elBulli, Noma, Rågeriet, and more, and is a contributor to the Danish newspaper Politiken. The Wall Street Journal selected him as one of the top ten chefs in the world under thirty.

This is a book to inspire chefs and food lovers. Some of his combinations like green strawberries with new potatoes may not sound that interesting to some but this is a book to inspire you to find your own ideas. It is written in a manner similar to El Bulli and that would not surprise as he worked there and Noma as well. If you want to learn how to balance a dish I highly recommend this book.

A great addition to my cookbook collection. Inspiring - but won't be trying any of the recipes.

I own a lot of cookbooks, and I do mean a lot. I also cook for a living. RelâfÂ| is one of the best cookbooks I have ever owned. It's literally a book of ideas. It's fascinating to read books like this that allow you to get inside the chef's thought process. The way the book is divided into ideas, dishes, and recipes is unique and allows for easy cross referencing back and forth while generating ideas of your own. If you are a serious cook, you need this book.

This book is so much more than a cookbook. It has many wonderful stories about the beginnings of Relae and fascinating essays about ingredients, techniques and methods, and the photos are very inspiring. My absolute favourite these days!

What a wonderful inspiration to learn from and explore with my own food and cooking. Going through this book is an experience with the way it is laid out. While I am an avid home cook I do plan on using the recipes more of how it will influence my own cooking more so than following the recipes - so I will say that this resource is to help with my own creative journey with food and cooking more so than what I will feed my family with.

I like the idea this book urges the readers slash culinary mavericks to think beyond the norm, but still respecting the classics.

I did not know what it was as it was a gift for someone but I got a chance to spend some time with it. Really interesting and a goldmine of new ways to think and to bring those ideas into your kitchen and your life.

More than a book about food, an extraordinary life companion. The alternative title could be "Zen and the art of food". With "Tartine Bread", this book is one of the few I like to read randomly, just to remember that details are everything, and that the simplest things can also be the most difficult to grasp, and the most rewarding to accomplish.

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