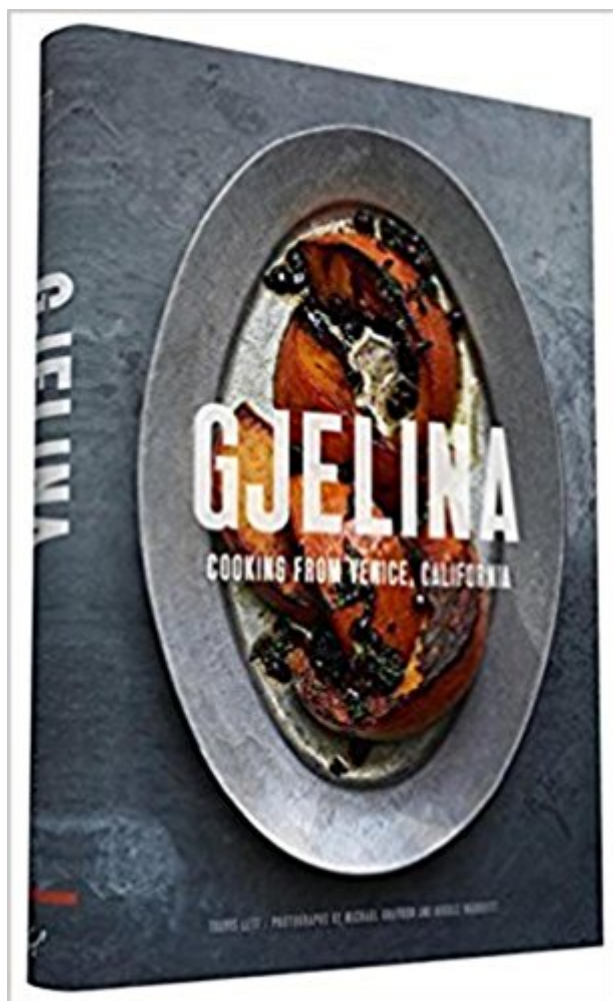


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Gjelina: Cooking From Venice, California



Synopsis

Gjelina is Los Angeles's most talked-about restaurant, lauded by critics from London to New York to San Francisco and beloved by stars, locals, and out-of-towners alike for its seductive simplicity and eclectic Cal-Med menu from talented chef Travis Lett. This standout cookbook features 125 of the rustic and utterly delicious salads, toasts, pizzas, vegetable and grain dishes, pastas, fish and meat mains, and desserts that have had fans clamoring for a table since the restaurant burst onto the scene. More than 150 color photographs from acclaimed photographer Michael Graydon and stylist Nikole Herriott, plus a tactile, artisanal package, evoke the vibe of Venice Beach and the Gjelina (the G's silent) aesthetic, and showcase the beautiful plated food of Lett's ingredient-based, vegetable-centric cooking. This is the cookbook for the way we want to cook and eat now.

Book Information

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Customer Reviews

Experience the energy and excitement of Venice, California With more than 150 recipes, including signature salads, toasts, pizzas, vegetables, grains, and proteins.

Smoked Trout Salad with Grapefruit & Avocado A stripped-down dressing of lemon juice and olive oil is all that's needed for this salad, where smoked fish is the featured player. This most basic combination of fat and acid carries the trout's gentle smokiness to every corner of the dish. And when the acidic sting of grapefruit (at Gjelina, we're fools for the one from Shaner Farms), lush slices of avocado, and the peppery bite of arugula come into play, this simple salad rises to the level of a classic. If you're curious about the process of smoking your own trout,

I urge you to try the recipe on page 129. It's not hard to do, and the results are delicious. Other citrus, such as orange and tangerine, works well here, too, but I think the intense acidity and floral qualities of grapefruit, and its cousins pomelo and oro blanco, are ideal. Serves 4 to 6 Put the arugula in a large mixing bowl. Break up the trout into small chunks over the arugula. Drizzle with the lemon juice and olive oil and season with salt and pepper. Add the grapefruit sections, avocado, and onion and toss gently, taking care not to break up the avocado slices while distributing them evenly throughout the salad. Transfer to a serving platter or individual plates and serve immediately.

Ingredients 8 oz [230 g] arugula 5 oz [140 g] high-quality store-bought smoked trout 2 tsp fresh lemon juice 1 1/4 tsp extra-virgin olive oil Kosher salt Freshly ground black pepper 1 grapefruit, pomelo, or oro blanco, or a combination, peeled and sectioned 1 avocado, cut lengthwise in 1/4-in [6-mm] slices 1/4 red onion, cut in thin slices

Travis Lett is the chef at Gjelina, GTA, and Gjusta. He lives in Venice Beach, California. Michael Graydon and Nikole Herriott are a food, lifestyle, and interiors photography team based in Toronto.

This cookbook has absolutely blown me away. The photos are spectacular and the layout is thoughtful; almost all recipes occupy one page while the facing page is the corresponding photo, making the recipes simple to follow while cooking. The writing is concise and interesting, the recipes are explicitly written, there's a substantial range of flavors and dishes covered, and most importantly - the end results are amazing. [I've posted a list of the recipes at the end of my review.] I have never been to Gjelina, nor had I even heard of it when I ordered the cookbook, but it seemed like the sort of food that I would enjoy - homemade pizza, pasta, roasted vegetables, delicious but not complicated desserts. I wasn't sure where to start, so this cookbook lay around my house for a while, but once I tried the chickpea kale stew, I was completely hooked. I cannot stop cooking dishes from this cookbook. So far, I've made the chickpea stew (it works almost as nicely with canned chickpeas if you are feeling lazy), roasted cauliflower, charred Brussels sprouts with bacon, kale-fennel salad, pomodoro sauce, pizza pomodoro, roasted chicken with braised kale, kabocha squash olive oil cake, and the show-stopping chocolate tart. Every recipe I have tried has been pure gold. Not fussy, not overly complicated, easy to source ingredients for, and incredibly enjoyable to eat.

Contents-----

Condiments: California Za'atar Soffrito Carrot top pistou Mint-pomegranate pesto Mint-pistachio pesto Jalapeno-ginger-mint pesto Broccoli rabe pesto Charmoula Horseradish gremolata Parsley salsa verde Chimichurri Harissa Green harissa Bagna Cauda Mojo de Ajo Spiced yogurt Buttermilk Creme Fraiche Aioli (basic, black olive & anchovy, pimenton, smoked

almond)RomescoPomodoro SauceSmoky tomato butterTomato confitCherry tomato confitShallot confitGarlic confitGarlic chips & garlic oilCrispy shallots & shallot oilRoasted apple, rosemary, & black pepper mostardaPickled Fresno chiliesPickled red onionsPickled eggplant with anchovies and Fresno chilePickled turnips with Meyer lemonSpicy sweet cucumbersPreserved lemonsFermented leeksGiardinieraKimchee with Guajillo chile pasteRoasted or grilled red peppersGrilled or toasted breadSalads:Mixed lettuce with yogurt dressing & warm croutonsTuscan kale salad with fennel, radish & ricotta salataBloomsdale spinach salad with honey-garlic dressing, feta & pine nutsEscarole & sunchoke salad with smoked almonds & preserved lemonArugula & radicchio salad with crispy shallots & shallot oi-sherry vinaigretteSpicy herb salad with ginger-lime dressingSmoked trout salad with grapefruit & avocadoGems with Fuyu persimmon, pomegranate, crisp garlic & blue cheese dressingDandelion greens with lemon-anchovy dressingGrilled kale with shallot-yogurt dressing & toasted hazelnutsGrilled chicories with crispy fried eggs & bacon vinaigretteGrilled escarole wedges with lemon-anchovy dressing & roasted peppersGrilled red romaine with bagna caudaPizzas & Toasts:Gjelina pizza dough (note: one of the few recipes that requires planning ahead at least 1 day)Pizza pomodoroPizza pomodoro crudoPizza with spinach, feta & garlic confitPizza with nettles, raclette & Fresno chilePizza with mushrooms & truffle-studded goat cheesePizza with asparagus, sottocenere & sunny eggPizza with anchovies & roasted pepperPizza with guanciale, castelvetrano olives & Fresno chilePizza with bacon & radicchioPizza with lamb sausage & broccoli rabeEggplant caponata & burrata on toasted baguetteMushroom toastSmoked ocean trout rillettes & fermented leeks on rye toastChicken & duck liver pate with pickled beets & mustard greens on brioche toastsSeared morcilla with roasted apple, rosemary & black pepper mostarda & chimichurri on toasted baguetteVegetables:Baby radishes with black olive & anchovy aioliSauteed green beans, smoked almonds, shallot confit & preserved lemonSnap peas & tendrils with prosciutto, soffrito & mintPan-roasted romanesco with golden raisins, tahini & sumacSeared okra, black olives, tomato confit, pine nuts & chileBraised sweet corn, chile, cilantro, feta & limeBraised spiced romano beans with yogurt & mintBraised fava beans, lemon, black pepper, pecorinoBraised green chickpeas with pomegranate & fetaRoasted artichokes with Calabrian chile, anchovy & crispy shallotsRoasted fennel with orange & crushed red pepper flakesRoasted cauliflower with garlic, parsley & vinegarRoasted acorn squash with hazelnuts, brown butter & rosemaryRoasted beets with tops, herbed yogurt & horseradishRoasted beets with avocado, orange, toasted hazelnuts & sherry vinegarRoasted sunchokes with parsley salsa verdeRoasted purple potatoes with ailoli, horseradish, pickled red onion & dillRoasted yams with honey, espelette & lime yogurtOven-roasted parsnips with hazelnut picadaPan-roasted baby carrots, orange, cilantro,

sesame & spiced yogurt Pan-roasted baby turnips with their greens & chimichurri Grilled jumbo
 asparagus with Gribiche & bottarga Grilled eggplant, Mojo de Ajo & basil salsa verde Grilled summer
 squash, Za'atar & cherry tomato confit Grilled kabocha squash with mint-pomegranate peso Grilled
 king Oyster mushrooms with tarragon butter Grilled broccolini with garlic, crushed red pepper flakes
 & red wine vinegar Potato, leek & chard gratin with taleggio Charred Brussels sprouts with bacon &
 dates Sweet potato hash Pasta: Spaghetti pomodoro Spaghetti with anchovies, crushed red pepper
 flakes, garlic & oregano Orecchiette with chicken hearts, turnip greens, pecorino & black
 pepper Ricotta gnocchi with cherry tomato pomodoro Squid ink chitarra with anchovies Rye rages
 with sausage, mushrooms & fennel Tuna & buckwheat-pasta gratin Kabocha squash & goat cheese
 agnolotti with brown butter & walnut picada Soups, stews & grains: Vegetable stock Fish
 stock Chicken stock Beef stock Beef bone broth with greens & poached egg Chicken & escarole soup
 with charmoula & lemon Tomato, beet & carrot soup Heirloom bean stew with barley & green
 harissa Chickpea stew with tomato, tumeric, yogurt & harissa Wild rice with chorizo, walnuts &
 pomegranate Wheat berries with fennel broth Farro with beet & mint yogurt Farro piccolo cooked in
 pomodoro Rustic corn grits with mushroom sugo & poached egg Fish: Oysters (5 different
 sauces) Crudo (4 ways) Grilled mackerel with ginger, garlic, lime & green onion Whole grilled sea
 bream with green tomatoes, basil & mint Sardines baked in tomato-pepper sauce Striped bass stew
 with kohlrabi, fennel, saffron & pimenton aioli Cioppino Squid with lentils & salsa verde Grilled octopus
 with braised black-eyed peas Mussels with chorizo & tomato confit Razor clams seared in cast iron
 with parsley butter Roasted prawns with garlic, parley, crushed red pepper flakes &
 lemon Meat: Rustic chicken & duck liver pate Pork shoulder & duck liver pate with paprika &
 garlic Chorizo Lamb sausage Blood sausage Pork & fennel sausage with fava & cherry
 tomatoes Meatballs braised in red wine & tomato Pan-seared calf liver with leeks & red wine Charred
 blade steak with green peppercorn & sherry pan sauce Steaks with smoky tomato butter &
 cipollini Slow-cooked lamb shoulder with orange, yogurt & herbs Guajillo-glazed lamb ribs Braised
 rabbit with black trumpet mushrooms & paprika Roasted half chicken with smoky braised
 kale Dessert: Sorbets (Coconut, blackberry-ginger, raspberry-rose, and strawberry+Meyer
 lemon) Gelato (Olive oil and ginger) Butterscotch pots de Creme with Salted Caramel Yogurt panna
 cotta with winter citrus Strawberry-rhubarb polenta crisp Blackberry, huckleberry & ginger
 pie Chocolate tart Kabocha, olive oil & bittersweet chocolate cake Warm date cake with ginger gelato

I was excited just reading about this cookbook, but now that it's here, I know
 I'm not going to be cooking out of it much. It's not really a home

cookbook, unless you're a person with a lot of time on your hands, willing to order ingredients online or do some serious hoofing to find them locally. There are some simple recipes for sides and starters, but once you hit the entrees, your ingredient list may range from 12 to 20 items. Most ingredients are accessible enough, but then there's those - add a tablespoon each of tomato confit, garlic confit, and some other confit - each confit which requires 6 to 8 ingredients and take 45 minutes to make a cup and a half of something that will hold in your fridge for three days. And there's the cheese you could get from the artisanal cheesemaker down the block, if you have one, or the heirloom gardener for that certain something, and the pomegranate molasses or wheat berries or - oh, hell. Where do you get this stuff?! I don't fault the writer or recipes; they are clearly presented and executable. They do state up front that they spike their dishes with all sorts of pickled and flavor-packed confits, which is totally practical for a restaurant - not so much for my family of 3.

I'm cookbook-obsessive, and my stack from this season is literally over 2 feet high. I keep being disappointed by chef-driven books that use ridiculous ingredients in recipes that no normal person would do. Don't get me wrong, I love challenging and inspirational books, but quite frankly many of this genre of books is not inspirational because they aren't unique enough to warrant that title. But enough about the other books that I don't like. I have never heard of Gjelina and so I have never eaten there (what's up with the crazy negative review - if you want every recipe, go get a job there). The narrative was interesting and entertaining. EVERY ingredient is accessible - there are a small handful of items that are seasonal or only going to be found at your better markets, but in general, you'll be able to find the stuff or get a decent substitution. The recipes are doable and well-written for the average cook, but interesting enough for all levels to find exciting. And the photography is rich and lush. Lots and lots of recipes. A well done book!

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