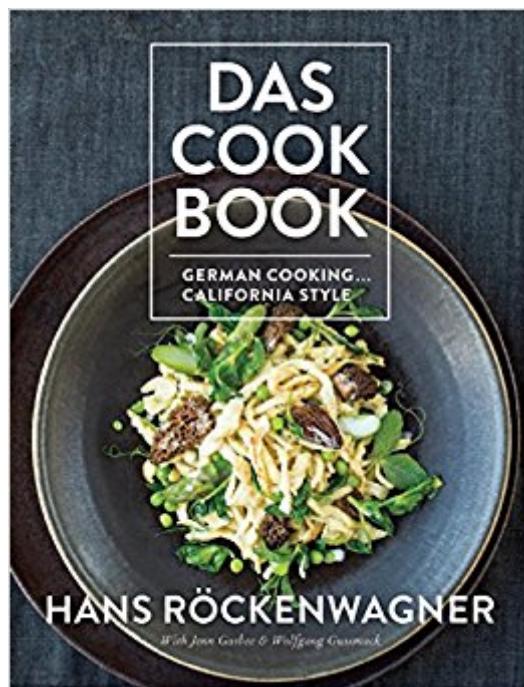


The book was found

Das Cookbook: German Cooking . . . California Style



Synopsis

This modern German-Californian cookbook from longtime Los Angeles chef and restaurateur Hans RÃ¶ckenwagner features sections on bread-making (yes, pretzel bread!), holiday treats, and bar snacks, along with the most popular recipes from his several Los Angeles restaurants, including 3 Square Cafe on famed Abbot Kinney Boulevard and Cafe RÃ¶ckenwagner in Brentwood. Hans RÃ¶ckenwagner's background spans thirty years of cooking in Germany, Switzerland, Chicago, and Los Angeles. In the 1980s, he won international fame for his fine-dining restaurant in Santa Monica, RÃ¶ckenwagner; today, he owns several LA-area bakery/cafes and a large wholesale bakery. Hans is known for his individuality, innovative dishes, and his craftsmanship in designing and building his restaurants (he is also a master woodworker). This is his second cookbook. Jenn Garbee is a food reporter and editor who has written for the Los Angeles Times, LA Weekly, Cooking Light, Saveur, and more. An expert recipe tester and developer, Jenn has a culinary degree from Le Cordon Bleu and has worked in professional kitchens across Los Angeles. She is also the author of Secret Suppers and the co-author of the 2015 St. Martin's Press book, Tomatomania! Wolfgang Gussmack has been Hans's chef de cuisine since 2012. A native of Graz, Austria, Wolfgang started his culinary career cooking spÃ¤tzle for his family's restaurant and gasthaus. This experience earned him a spot in Austria's only two-star Michelin restaurant and subsequently led him to renowned kitchens in Italy and France before he came to Los Angeles. Photographer Staci Valentine is based in Los Angeles; her other cookbooks include The Perfect Peach.

Book Information

Hardcover: 208 pages

Publisher: Prospect Park Books; 1St Edition edition (October 14, 2014)

Language: English

ISBN-10: 1938849337

ISBN-13: 978-1938849336

Product Dimensions: 0.5 x 8.2 x 10.8 inches

Shipping Weight: 2.2 pounds

Average Customer Review: 4.4 out of 5 stars 18 customer reviews

Best Sellers Rank: #874,636 in Books (See Top 100 in Books) #51 in Books > Cookbooks, Food & Wine > Regional & International > European > German #180 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California #2457 in Books >

Customer Reviews

One of Eater National's Most Anticipated Cookbooks of 2014One of Tasting Table's Best Upcoming Cookbooks"This fall release makes a terrific gift for Angelenos who have eaten at Rockenwagner, Cafe Rockenwagner, and 3 Square Cafe, and are looking for a little insight into the chef's unique fusion cuisine. Recipes range from those unforgettable pretzels that also make for great buns to spring with spatzle with herbs & peas. The instructions for the actual spatzle (a German dumpling-like noodle) make the dish sound doable, even if your gifted is not a whiz in the kitchen."LA Weekly Squid Ink"Every stage of that eclectic career is reflected in his new "Das Cookbook," written with Jenn Garbee and Wolfgang Gussmack and published by local Prospect Park Books. There is, as they say, something for everyone, no matter which stage of Rockenwagner's career you prefer."Russ Parsons, Los Angeles Times Daily Dish"[It] showcases the misunderstood cuisine of his homeland [with] California-inspired riffs on Deutsch recipes like herbed gravlax and spring spatzle with herbs and peas." Los Angeles Magazine"Das Cookbook finally gives me what I (and I think I speak for all of you) really WANT in a cookbook: bread, pastries, muesli, grilled cheese, strudel, pretzels, potatoes, and, yes, okay, salads. It's a treasure trove of ingredients and flavors combined with simple, eye-popping, tastebud-teasing recipes. Hans was classically trained and humanely raised in Germany, and he has brought it all here to California and reformulated it for an American-foodie audience. Das Cookbook is a modern, cool, hip take on old-school techniques and secrets. It's a must-have in every contemporary kitchen." Jamie Lee Curtis, actress and author"Growing up as a chef in Los Angeles, Hans has always been an inspiration to me. Das Cookbook is just another expression of his creativity and culinary genius." Josiah Citrin, chef/owner of Maf©isse and author of In Pursuit of Excellence"At a time when successful chefs take themselves much too seriously, Hans Rockwagner has created this delectably insightful work and playfully called it Das Cookbook. Yet it is a serious and original blending of California and German cooking, two seemingly antithetical traditions made colorfully harmonious by a chef who is well grounded in both. Thus, the soft appeal of German potato salad provides just the right contrast to Korean spicy flank steak, and the first rhubarb, straight from a local farm, gives new and rosy brightness to streuselkuchen, the much-loved crumb cake. And he shares many more recipes that modify the solidity of German

food with a bright, contemporary California touch, all exquisitely illustrated and meticulously explained. Mimi Sheraton, former New York Times food critic and author of *The German Cookbook* concluded that German cuisine is awesome. And what better way to enjoy its classic dishes than by cooking them at home as instructed by longtime Los Angeles chef Hans RÃ¶ckenwagner? Food Republic One of Eater National's Most Anticipated Cookbooks of 2014 One of Tasting Table's Best Upcoming Cookbooks "This fall release makes a terrific gift for Angelenos who have eaten at Rockenwagner, Cafe Rockenwagner, and 3 Square Cafe, and are looking for a little insight into the chef's unique fusion cuisine. Recipes range from those unforgettable pretzels that also make for great buns to spring with spatzle with herbs & peas. The instructions for the actual spatzle (a German dumpling-like noodle) make the dish sound doable, even if your gifted is not a whiz in the kitchen." LA Weekly Squid Ink Every stage of that eclectic career is reflected in his new *Das Cookbook*, written with Jenn Garbee and Wolfgang Gussmack and published by local Prospect Park Books. There is, as they say, something for everyone, no matter which stage of RÃ¶ckenwagner's career you prefer. Russ Parsons, Los Angeles Times Daily Dish [It] showcases the misunderstood cuisine of his homeland [with] California-inspired riffs on Deutsch recipes like herbed gravlax and spring spÃ¤tzle with herbs and peas. Los Angeles Magazine *Das Cookbook* finally gives me what I (and I think I speak for all of you) really WANT in a cookbook: bread, pastries, muesli, grilled cheese, strudel, pretzels, potatoes, and, yes, okay, salads. It's a treasure trove of ingredients and flavors combined with simple, eye-popping, tastebud-teasing recipes. Hans was classically trained and humanely raised in Germany, and he has brought it all here to California and reformulated it for an American-foodie audience. *Das Cookbook* is a modern, cool, hip take on old-school techniques and secrets. It's a must-have in every contemporary kitchen. Jamie Lee Curtis, actress and author Growing up as a chef in Los Angeles, Hans has always been an inspiration to me. *Das Cookbook* is just another expression of his creativity and culinary genius. Josiah Citrin, chef/owner of MÃ¶fÃ¶lisse and author of *In Pursuit of Excellence* At a time when successful chefs take themselves much too seriously, Hans Rockwagner has created this delectably insightful work and playfully called it *Das Cookbook*. Yet it is a serious and original blending of California and German cooking, two seemingly antithetical traditions made colorfully harmonious by a chef who is well grounded in both. Thus, the soft appeal of German potato salad provides just the right contrast to Korea's spicy flank steak, and the first rhubarb, straight from a local farm, gives new and rosy brightness to streuselkÃ¶chen,

the much-loved crumb cake. And he shares many more recipes that modify the solidity of German food with a bright, contemporary California touch, all exquisitely illustrated and meticulously explained. — Mimi Sheraton, former New York Times food critic and author of *The German Cookbook* We concluded that German cuisine is awesome. And what better way to enjoy its classic dishes than by cooking them at home as instructed by longtime Los Angeles chef Hans Rockenwagner? — Food Republic

Longtime Los Angeles chef/restaurateur Hans Rockenwagner's background spans thirty years of cooking in kitchens in Germany, Switzerland, Chicago, and Los Angeles. In the 1980s, he won international fame for his fine-dining restaurant in Santa Monica, Rockenwagner; today, he owns several LA-area bakery/cafes and a large wholesale bakery. Hans is known for his individuality, innovative dishes, and his craftsmanship in designing and building his restaurants (he is also a master woodworker). This is his second cookbook. Jenn Garbee is a food reporter and editor who has written for "Los Angeles Times," "LA Weekly," "Cooking Light," "Saveur" and more. An expert recipe tester and developer, Jenn has a culinary degree from Le Cordon Bleu and has worked in professional kitchens across Los Angeles. She is also the author of "Secret Suppers" and the co-author of the 2015 St. Martin's book, "Tomatomania!" Wolfgang Gussmack has been Hans's chef de cuisine since 2012. A native of Graz, Austria, Wolfgang started his culinary career cooking spatzle for his family's restaurant and "gasthaus." This experience earned him a spot in Austria's only two-star Michelin restaurant and subsequently led him to renowned kitchens in Italy and France before coming to Los Angeles.

I love this book! Pictured below: 1) I made the Jagerschnitzel and Spatzle for dinner and we loved it. 2) Summer Corn and Pepper Soup. Really fresh and flavorful. 3) Lamb Burgers with Jalapeño Raisin Chutney. Amazing burger. I'm glad the chutney recipe produces extra! :) -- I forgot to take a picture of the Rhubarb Streusel Kuchen. It made a divine and pretty unique breakfast. Great stuff! I look forward to trying out his other recipes. Rockenwagner's recipes are not all traditional German recipes. If you like German food, and you enjoy modern fusion, you'll love it. Mimi Sheraton's book is another great one. That one's more traditional.

I am a sucker for a beautiful cookbook... not only is this beautiful, but accessible and personable, with a wide range of recipes. I made the Jagerschnitzel and Spatzle for my family and it was a hit!!! This weekend... Pretzels!!

LOVE this cookbook! I've only tried a few recipes so far, but each one I have tried was delicious!

Bought it as a present for my host family in Amerika! They love it.

Great book! Delivered on time

Love this book. Honestly haven't had a lot of time to make anything in it yet but the recipe's definitely reach back to my German heritage while also incorporating some American style dishes!

Amazing! So many recipes and the book is chalk full of useful tips and tricks.

This was a gift but extremely well received!

[Download to continue reading...](#)

German: German Recipes - The Very Best German Cookbook (German recipes, German cookbook, German cook book, German recipe, German recipe book) Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Das Cookbook: German Cooking . . . California Style Die RÄfÄrder - Das Freundschaftsrennen(german for toddlers, german baby books, kinderbuch deutsch): german books for kids -The Wheels -The Friendship Race (German Bedtime Collection) (German Edition) Das groÃfÃ, e Buch der Streuselkuchen: Klassiker und neue Kreationen mit Streuseln backen (Das groÃfÃ, e Backbuch) (German Edition) Kochen Fur Babys: Gesunde Und Selbstgemachte Babynahrung Fur Sauglinge Und Kleinkinder - Das Kochbuch Mit Den 66 Besten Beikost-Rezepten Fur Das Erste Jahr (German Edition) German: Short Stories for Beginners + German Audio: Improve your reading and listening skills in German. Learn German with Stories (German Short Stories 1) (German Edition) Das Reich: 2nd SS Panzer Division 'Das Reich' - Drive to Normandy, June 1944 (Battleground Europe) Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook, Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ... Portuguese Recipes, Irish Recipes 1) Easy Hawaiian Cookbook: Authentic Tropical Cooking (Hawaiian Cookbook, Hawaiian Recipes, Hawaiian Cooking, Tropical Cooking, Tropical

Recipes, Tropical Cookbook Book 1) German Children's Books: I Love My Mom - Ich habe meine Mama lieb (English German bilingual books): English German childrens books (English German Bilingual Collection) (German Edition) Ich habe meinen Papa lieb I Love My Dad (german english bilingual, german children's books): german kids books, kinderbuch, german childrens stories ... Bilingual Collection) (German Edition) California: California Travel Guide: 101 Coolest Things to Do in California (Los Angeles Travel Guide, San Francisco Travel Guide, Yosemite National Park, Budget Travel California) Das Max und Moritz Buch: The Original Verse and Drawings of Wilhelm Busch with Language Notes (Language - German) (German and English Edition) Das Freundschaftsrennen The Friendship Race (German English Bilingual Collection) (German Edition) Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) German Cooking 101: The Ultimate German Cookbook You Need to Make Mouthwatering German Recipes for Scratch New England Style Cooking: Authentic Recipes from Connecticut, Maine, Boston, and Vermont (New England Cookbook, New England Recipes, New England Cooking, Boston Recipes, Boston Cookbook Book 1)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)