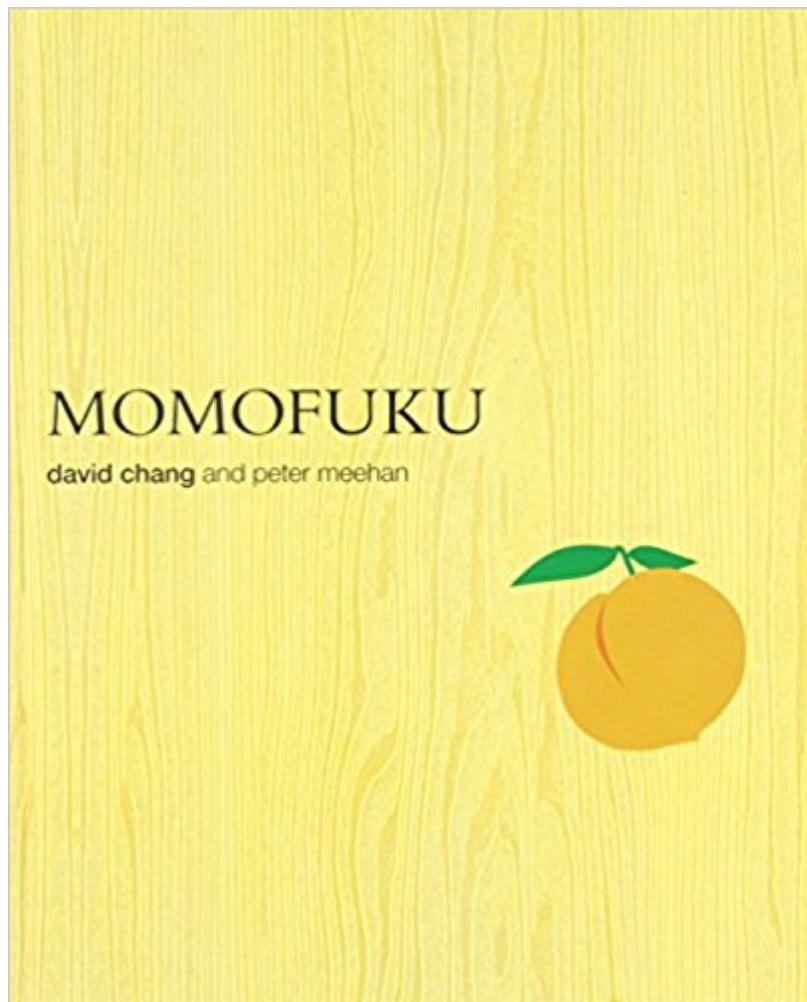


The book was found

Momofuku



Synopsis

With 200,000+ copies in print, this New York Times bestseller shares the story and the recipes behind the chef and cuisine that changed the modern-day culinary landscape. Never before has there been a phenomenon like Momofuku. A once-unrecognizable word, it's now synonymous with the award-winning restaurants of the same name in New York City (Momofuku Noodle Bar, Ssäm Bar, Ko, MÄfÄj PÄfÄche, Fuku, Nishi, and Milk Bar), Toronto, and Sydney. Chef David Chang single-handedly revolutionized cooking in America and beyond with his use of bold Asian flavors and impeccable ingredients, his mastery of the humble ramen noodle, and his thorough devotion to pork. Chang relays with candor the tale of his unwitting rise to superstardom, which, though wracked with mishaps, happened at light speed. And the dishes shared in this book are coveted by all who've dined or yearned to at any Momofuku location (yes, the pork buns are here). This is a must-read for anyone who truly enjoys food.

Book Information

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Customer Reviews

From Momofuku: Ginger Scallion Noodles and Ginger Scallion Sauce Our ginger scallion noodles are an homage to/out-and-out rip-off of one of the greatest dishes in New York City: the \$4.95 plate of ginger scallion noodles at Great New York Noodletown down on the Bowery in Chinatown.

Ginger scallion sauce is one of the greatest sauces or condiments ever. Ever. It's definitely a mother sauce at Momofuku, something that we use over and over and over again. If you have ginger scallion sauce in the fridge, you will never go hungry: stir 6 tablespoons into a bowl of hot noodles--lo mein, rice noodles, Shanghai thick noodles--and you're in business. Or serve

over a bowl of rice topped with a fried egg. Or with grilled meat or any kind of seafood. Or almost anything. At Noodle Bar, we add a few vegetables to the Noodletown dish to appease the vegetarians, add a little sherry vinegar to the sauce to cut the fat, and leave off the squirt of hoisin sauce that Noodletown finishes the noodles with. (Not because it's a bad idea or anything, just that we've got hoisin in our pork buns, and too much hoisin in a meal can be too much of a good thing. Feel free to add it back.) The dish goes something like this: boil 6 ounces of ramen noodles, drain, toss with 6 tablespoons Ginger Scallion Sauce (below); top the bowl with 1/4 cup each of Bamboo Shoots (page 54 of Momofuku); Quick-Pickled Cucumbers (page 65 of Momofuku); pan-roasted cauliflower (a little oil in a hot wide pan, 8 or so minutes over high heat, stirring occasionally, until the florets are dotted with brown and tender all the way through; season with salt); a pile of sliced scallions; and a sheet of toasted nori. But that's because we've always got all that stuff on hand. Improvise to your needs, but know that you need ginger scallion sauce on your noodles, in your fridge, and in your life. For real.-- David Chang

Ingredients 2 1/2 cups thinly sliced scallions (greens and whites; from 1 to 2 large bunches) 1/2 cup finely minced peeled fresh ginger 1/4 cup grapeseed or other neutral oil 1 1/2 teaspoons usukuchi (light soy sauce) 3/4 teaspoon sherry vinegar 3/4 teaspoon kosher salt, or more to taste (Makes about three cups) **Directions** Mix together the scallions, ginger, oil, soy, vinegar, and salt in a bowl. Taste and check for salt, adding more if needed. Though it's best after 15 or 20 minutes of sitting, ginger scallion sauce is good from the minute it's stirred together up to a day or two in the fridge. Use as directed, or apply as needed.

Starred Review. Chang, master restaurateur and chef, and Meehan, a New York Times food writer, join forces in this stellar collection of recipes from Chang's restaurants—Momofuku, Ssäm Bar and Ko. Chang is a man possessed with a deep love of ramen and a clear passion for food. This book pays tribute to the humble noodle, which Chang has elevated to a near art form, and the wide array of cuisine he serves. Filled with 150 gorgeous, full-color photos and an engrossing narrative, this book is a treat for the eye, mind and palate. Chang's special touches are seen in every dish. Chicken wings are cooked with bacon in rendered pork or duck fat, and pan-roasted asparagus are adorned with poached eggs and miso butter. Fried (or roasted) cauliflower is drizzled with fish sauce vinaigrette, and roasted New Jersey diver scallops are served with kohlrabi puree and iwa nori. Of course, recipes for noodles abound, including Momofuku ramen, ginger scallion noodles, and Alkaline Noodles. Other staples include ramen broth, ramen toppings, and rice with miso soup. Be forewarned: Chang gears the cookbook to only the most

experienced of cooks, with many dishes requiring several steps. Nevertheless, Chang presents a collection both stunning and engaging. (Oct.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

We

I know. I'm late to the party, but this cookbook is my fav. Everything I've made is amazing.

I've made a few of the recipes form this book; pork buns, scallions and ginger sauce, and tare sauce for chicken wings. I've had various degrees of success. This book is great for the story that Chang tells. Its not just a recipe book but describes his insecurities of starting a restaurant as well as journey to building an empire. I thought the recipes were written very well. There are some things that are a little bit difficult to understand. I still don't understand his process of cold smoking indoors. But generally the recipes are written very well and usually helps you understand why a particular process or ingredient is used. Not always. I'm still not sure why he decided to use usukuchi over regular soy sauce. I'm guessing its due to the saltiness of the soy sauce and/or the color. I'm sure there is another characteristic that he likes as well. Some of the recipes are deceptively simple! His pork belly recipe literally have only 3 ingredients: pork belly, sugar and salt. The result is mind glowingly good. This book will make you feel and look like a genius! I haven't made a batch of ramen from this book yet! But it can be something that will take a home cook a full day or a few days to make. Some of the ingredients can be a little hard to find. I had a hard time finding the soy sauce he uses (usukuchi). I've found it at one of the Korean grocery stores, but the ingredient was expired. I'm not sure if that matters very much with soy sauce, but I didn't buy it. I don't like expired ingredients. I used the soy sauce that I usually use. I'm not sure what effect that had on the dish. However, the tare turned out very good. The scallions and ginger sauce was very pungent. But the recipe calls for outrageous amounts of ginger and scallions. I'm not sure what effect my substitute ingredients had on the recipe, but I would like to try and find out. This book is great if you are wanting experience some of Momofuku without going to NYC.

I feel that David Chang could of done a better job on the book. It was alright. I tried cooking some things from the book and it was alright. Maybe it's not the whole recipe. The restaurant I tried was delicious. The book is a nice hard cover though.

I bought Momofuku a few weeks ago, after I heard an interview with the author on NPR. Coincidentally, my eleven year old daughter and I are going through a Ramen Noodles craze, inspired by Hayao Miyazaki's films (the grandfather in Whisper of the Heart serves noodles to the young ones when in distress; and in Ponyo the mom makes noodles look like magic). In any case, I wanted something better than the packages available at the local Asian grocery store. Now, a month later, not only are my ramen noodles exquisite, but Momofuku has made me a much better cook. Here's why: * Chang's attention to the quality of the ingredients one uses: I found a local farmer who raises pigs and drove an hour and a half on beautiful Oklahoma country roads to her place. My freezer is now packed with wonderful cuts of free ranging, non-chemical raised pork, stew meat, and bacon.* His large quantities did not deter me. Actually, the book's advise on how to store food is perfect for my family of two. I made a huge pot of ramen noodle broth, let it reduce and once ready (simmered for 6 hours), stored in small containers in the freezer. Now I have absolutely wonderful broth for months. (Note: as a Colombian from the Andes, I don't want my broth to have any fishy flavor, so I excluded the Kombu from Chang's recipe)* Chang's recipe for roasting pork is amazing too! I followed it by the book and ended up with something so good I had a hard time believing I had made it. I roasted a huge chunk of shoulder, and once ready and cool, shredded it, divided it in small zip lock bags, and to the freezer. As with the broth, I have excellent roasted pork to add to our weekly ramen noodles.* Chang's creative techniques: I will never fry chicken any other way. Momofuku's recipe for fried chicken is exquisite. Easy, creative, and the chicken is delicious, tender, not oily, brown on the outside ...perfect.* Small details that take once's eating experience to an entirely new level: such as the ginger, scallion recipe. Again, as a Colombian, when nostalgic sometimes I add a little chopped cilantro to the ginger-scallion sauce. Chang's approach to Asian cuisine, his respect for tradition without the anxiety of hybridizing, bending, mixing, is perfect for a Colombian bored with the food available in central Oklahoma and trying to make good food out of an ordinary, everyday life kitchen.

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