

Heat: An Amateur Cook in a Professional Kitchen



Heat: An Amateur Cook in a Professional Kitchen

by Bill Buford

★★★★☆ 4.5 out of 5

Language : English

File size : 1713 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

X-Ray : Enabled

Word Wise : Enabled

Print length : 384 pages



By Bill Buford

Bill Buford's memoir, *Heat: An Amateur Cook in a Professional Kitchen*, is a fascinating glimpse into the world of fine dining. Buford, a former literary editor, had no prior experience in a professional kitchen when he decided to work as a line cook at Mario Batali's Babbo Ristorante in New York City. His memoir chronicles his experiences in the kitchen, from the grueling hours and intense heat to the camaraderie and satisfaction of working with a team of talented chefs.

Buford's writing is both engaging and informative. He provides a vivid description of the kitchen environment, from the bustling prep area to the crowded line. He also offers insights into the lives of the chefs he works

with, their motivations, and their struggles. *Heat* is a must-read for anyone interested in food, cooking, or the world of fine dining.

What Critics Are Saying

- "Buford's memoir is a fascinating and often hilarious account of his experiences working as a line cook in a professional kitchen. He writes with great detail and humor about the grueling hours, the intense heat, and the camaraderie among the chefs. *Heat* is a must-read for anyone interested in food, cooking, or the world of fine dining." - *The New York Times*
- "Buford's writing is both engaging and informative. He provides a vivid description of the kitchen environment, from the bustling prep area to the crowded line. He also offers insights into the lives of the chefs he works with, their motivations, and their struggles. *Heat* is a must-read for anyone interested in food, cooking, or the world of fine dining." - *The Washington Post*
- "Buford's memoir is a fascinating and often hilarious account of his experiences working as a line cook in a professional kitchen. He writes with great detail and humor about the grueling hours, the intense heat, and the camaraderie among the chefs. *Heat* is a must-read for anyone interested in food, cooking, or the world of fine dining." - *The San Francisco Chronicle*

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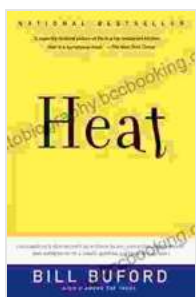
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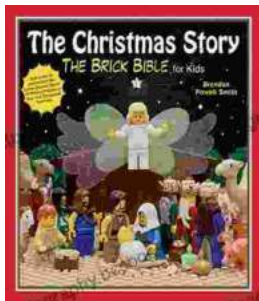
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