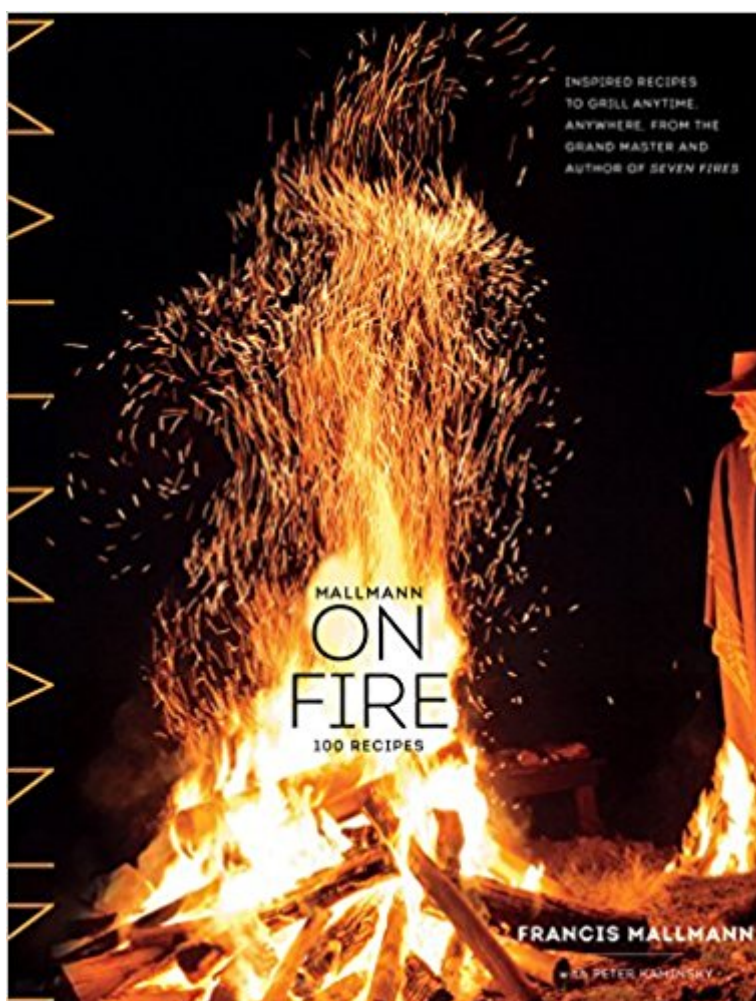


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# Mallmann On Fire: 100 Inspired Recipes To Grill Anytime, Anywhere



## Synopsis

Featured on the Netflix documentary series Chef's Table's Elemental, fundamental, and delicious • is how Anthony Bourdain describes the trailblazing live-fire cooking of Francis Mallmann. The New York Times called Mallmann's first book, Seven Fires, "captivating" and "inspiring." And now, in Mallmann on Fire, the passionate master of the Argentine grill takes us grilling in magical places "in winter's snow, on mountaintops, on the beach, on the crowded streets of Manhattan, on a deserted island in Patagonia, in Paris, Brooklyn, Bolinas, Brazil" each locale inspiring new discoveries as revealed in 100 recipes for meals both intimate and outsized. We encounter legs of lamb and chicken hung from strings, coal-roasted delicata squash, roasted herbs, a parrillada of many fish, and all sorts of griddled and charred meats, vegetables, and fruits, plus rustic desserts cooked on the chapa and baked in wood-fired ovens. At every stop along the way there is something delicious to eat and a lesson to be learned about slowing down and enjoying the process, not just the result.

## Book Information

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## Customer Reviews

"Culinary genius. . . . The 100 recipes are, by and large, flavor bombs that are relatively easy to put together . . . producing delicious, beautiful dishes." "Wall Street Journal"

"Simple-yet-ingenuous takes on vegetables." "Fine Cooking"

"Primal, fascinating and terribly elegant stuff." "Houston Chronicle"

"The story delivers the very heart of Mallmann's message "use a few fresh ingredients and the proper application of fire to create a deeply satisfying meal." "Austin Chronicle"

"Make[s] Mallmann's larger-than-life approach

to outdoor cooking accessible on a household scale. . . . This beautiful book is both travelogue and outdoor cooking handbook. If you find yourself tamping down feelings of envy about Mallmann's footloose, relaxed yet exciting lifestyle, you won't be alone. Just face it. We can't all grill fish on a remote beach in Patagonia. But we can let Mallmann help us do it in our own back yards. • "Miami Herald" He's the master of smoke and char. • "Dan Barber" No one grills better! Francis is a purist and an inspiration. • "Alice Waters" I would travel a thousand miles just hoping for a taste. • "Mario Batali"

Francis Mallmann is the reigning star of food television in the Spanish-speaking world, and the most famous and popular chef in South America. His restaurants include Siete Fuegos at The Vines Resort & Spa in Argentina's wine country; Patagonia Sur in Buenos Aires; El Garz n in Uruguay; and 1884 Restaurant in Mendoza, Argentina (named one of Latin America's 50 Best Restaurants). In the fall of 2015, he will open a U.S. restaurant at the Faena Hotel in Miami, Florida. USA Today and The Times (U.K.) have named his restaurants among the top 10 places to eat in the world. Most recently, Mallmann was the subject of the Netflix documentary series Chef's Table. Peter Kaminsky is the author and coauthor of many books, including Pig Perfect, Culinary Intelligence, Seven Fires and Mallmann on Fire (with Francis Mallmann), and Charred and Scruffed (with Adam Perry Lang). He is a longtime contributor to Food & Wine and a former columnist for The New York Times and New York magazine. He lives in Brooklyn, New York.

Just as his other book, Seven Fires, this is a tasteful book that combines good recipes with nice artwork. A great gift, as well as a conversation starter, coffee table/living room book, or just a fancy cook book. Your pick. I'm from Argentina and I can attest to the quality of Chef that Francis Mallman is. A good ambassador to our food.

I enjoyed this book which combines a rich history of Argentinian cooking traditions, beautiful photos and amazing recipes.....this book is not a cookbook in the traditional sense which is what makes it unique. Lots of great ideas...it is a book that you will want to display, not put back on your shelf. Leave it out and let your guests enjoy the pages of inspiration and see the beauty in REAL cooking!

I've owned Francis Mallmann's earlier book, Seven Fires, for years, and cooked most of the way through it - except, obviously, some of the more ambitious recipes, like roasting an entire cow over a roaring bonfire. His rustic and unfussy, but uncompromising and deeply considered, approach to

live-fire cooking shows that grilling can be sophisticated and gourmet, and I've fallen in love, as he has, with the bittersweet, rich flavors of food charred over live fire. *Mallmann on Fire* follows Francis Mallmann as he travels and cooks in various places close to his heart, from tiny coastal villages in Brazil to New York and Paris. He elaborates on the incredibly strong foundation established in *Seven Fires*, incorporating the regional ingredients and influences of the locations he visits throughout the book while making the approach a bit more practical. Mallmann explicitly rejects elaborate grills and excessively fussy prep and technique here - the whole message is to resist the urge to overthink and overdo, and simply to get outside in beautiful surroundings and cook good food over fire. He relates the story of taking a hike with a few ingredients in his pockets and cooking an omelette on a rock over a fire, by way of example and instruction. Here he even softens his strict adherence to only burning wood, a theme in *Seven Fires*, and mentions that charcoal is often superior for everyday grilling. There's a lot less emphasis on apparatus, and many of the recipes require less prep than those in *Seven Fires*. Some may feel that this is a compromise, but I think it's more a nod to the reality that a towering hardwood bonfire is not an everyday undertaking - whether you're a revered Argentine asador or a tired new dad making dinner after work - and that the perfect is often the enemy of the good. You can still cook like Francis Mallmann on a kettle grill in your back yard - or in a firepit at a park. The dishes and flavors are less strictly Argentine, and serve to expand the vocabulary of his cooking language without changing his pared-down, ingredients-forward, Spanish and Italian-inspired approach. I can't wait to cook more out of this book. Last night, I made the orange, rosemary, and black pepper salmuera and the charred vinegar-glazed endive to go with the grilled pork I already planned, and they were both fantastic. I'll update as I cook more, but any book coauthored by Peter Kaminsky tends to have well-tested, well-written recipes and this appears to be no exception. *Seven Fires'* occasionally outsized, ambitious recipes and techniques are inspiring and dramatic, but Mallmann's travels with his portable grilling setup seem to have translated to a more practical approach. Most recipes here call for a grill with a grate or a griddle over the fire, or an oven, possibly wood-fired but maybe even your lidded kettle grill or home oven. A few might reward the owner of an open fire pit, but that's hardly necessary. It's a little bit disappointing not to see recipes for lamb on iron crosses and salmon cooked in the *infiernillo* (a double-decker bonfire that forms the oven from hell) - simply because those approaches are so heroic and awesome. At the same time, most of these dishes are actually doable without undertaking major engineering projects, so I can't really complain much. A few minor criticisms: Photos may not accompany recipes in a logical fashion, and occasionally one comes upon a photo of a recipe on a facing page that runs before the recipe itself - and sometimes the photo comes

after. The layout and design is very pretty, but occasionally confusing. The photography throughout is beautiful and well-composed, and it's a gorgeous book - especially the cover. Also, his highly practical and interesting self-designed grill setup is pictured throughout, but gets a 2" x 3" photo of a schematic, and a vague suggestion that an ironworker might knock one together for you, at the very end of the book. Chef, I'd commission one tomorrow, if you'd given me enough to work with! Dedicating a page to the grill and its dimensions would help those of us who want to accept your invitation to build one ourselves.

After having read about Mallmann on the internet, I was curious about this famous book and ordered two copies: one for my son in Oregon and one for myself in Indiana. I read through the entire book and found many recipes I will want to try, but with the weather here right now I have not actually grilled or cooked anything outside. I will have to come back once I have had a chance to make his exciting recipes. I also liked the narratives, the background stories and the photos. Even if somebody did never try any of the recipes, it is on its own a wonderful book to read and to have.

Did Mallmann meet my expectations? Yes! He is a living legend in the world of grilling and outdoor cooking. His books are top shelf and very inspiring. Every backyard griller could learn from him. Great recipes and photos.

This cat has some incredible recipes for grilling meat!

fantastic

Beautiful photography and easy to follow recipes. Some really nice story telling to wrap you up in the Mallmann experience... Building a fire pit ASAP :)

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