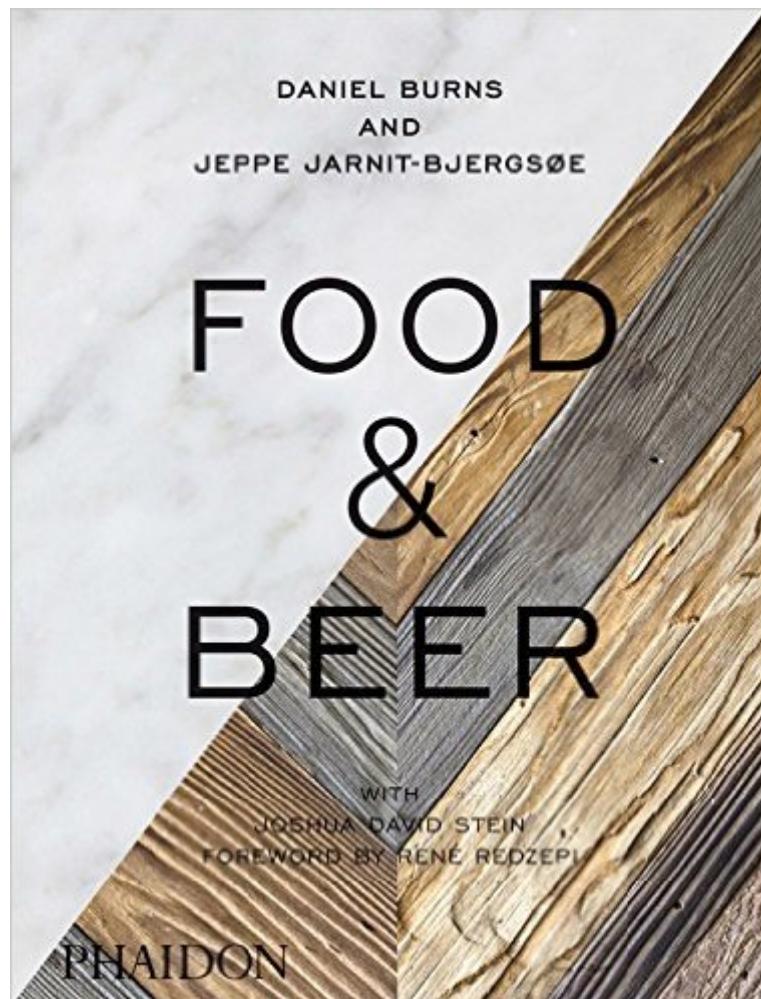


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# Food & Beer



## Synopsis

A book with more than 75 recipes from an internationally acclaimed chef/brewer duo dedicated to elevating and pairing beer with high-end dining. The debut book by Danish gypsy brewer Jeppe Jarnit-Bjergsø, of the bar TÅrst, and Canadian chef Daniel Burns of the Michelin-starred restaurant Luksusâ "both in a shared space in Greenpoint, Brooklyn where they elevate beer to the level of wine in fine dining. With a dialogue running throughout the book, Food & Beer examines the vision and philosophy of this duo at the forefront of a new gastronomic movement. With a stunning, bold aesthetic, the design will highlight the dual visions of the authors and the spacesâ "TÅrst, which is more rustic and relaxed, and Luksus, which is more sleek and refined. Foreword by internationally renowned chef RenÃ© Redzepi, co-owner of Noma in Copenhagen.

## Book Information

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Average Customer Review: 3.7 out of 5 starsâ See all reviewsâ (3 customer reviews)

Best Sellers Rank: #79,087 in Books (See Top 100 in Books) #20 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Pairing #70 in Books > Cookbooks, Food & Wine > Beverages & Wine > Beer

## Customer Reviews

Had the pleasure of trying the tasting menu at Greenpoint's Luksus in person and loved it so much I had no choice but to get this book on the spot. Still trying to process the plethora of new flavors and creative pairings almost a week after the visit to the small unpretentious award winning spot in Brooklyn--it's the first restaurant in the world that has been awarded a Michelin Star without a single wine or cocktail offering on the menu besides beer. This book helps me digest that experience and guides me on how to emulate some of chef Daniel Burns' sublime creations. It's an understatement to say that my appreciation for food has been elevated to a new level because of a couple short hours at Luksus. It's one thing to experiment with new flavor combinations just for the sake of experimentation but it's entirely another to achieve gracefully elegant solutions and such is the case

here. The book describes how chef Daniel Burns makes such a thing happen; how mixing pure creative genius with the pursuit of excellence and dedication to a craft over a substantial period of time can achieve a higher state. Food nirvana. It actually motivates me to be better at my chosen path in life. Can't say I've ever felt that after a meal before.

Great gift, great read

way off base

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