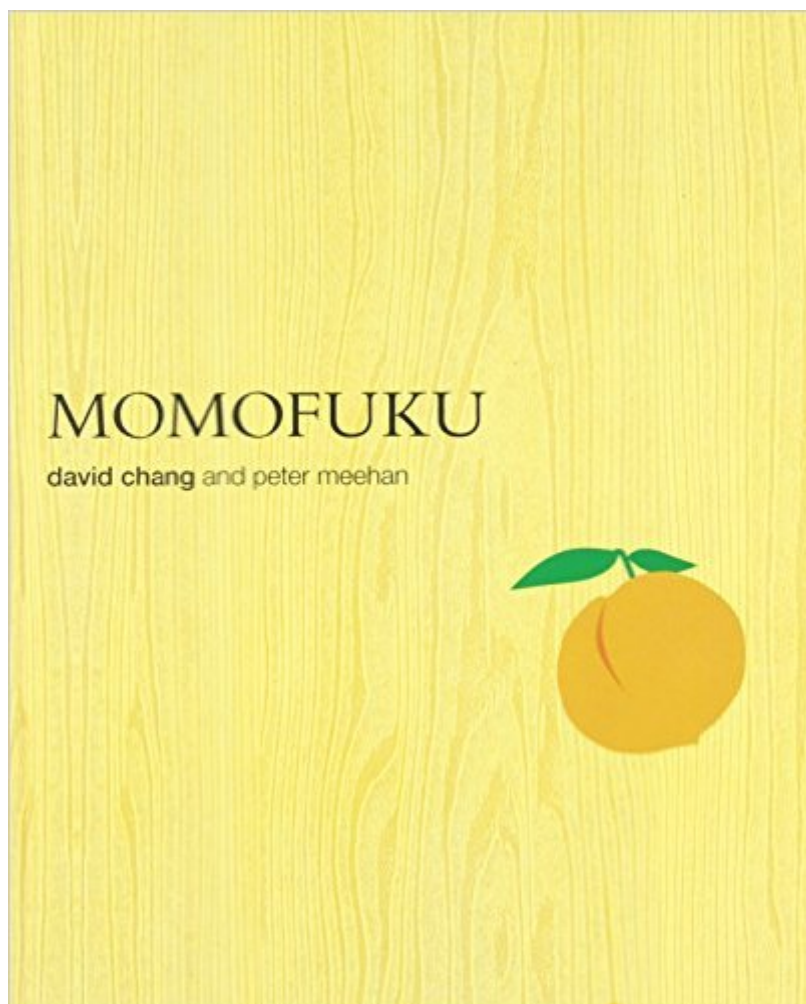


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Momofuku



Synopsis

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, and Milk Bar. Chef David Chang has single-handedly revolutionized cooking in America with his use of bold Asian flavors and impeccable ingredients, his mastery of the humble ramen noodle, and his thorough devotion to pork. Momofuku is both the story and the recipes behind the cuisine that has changed the modern-day culinary landscape. 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

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.

Genius. I NEVER would've thought cherry tomatoes and sesame oil went so well together! Many of the recipes are time consuming. But it's care, quality and skill that makes good restaurants stand out. Momofuku's recipes certainly rule out the ordinary. I am Chinese-American and make my soups by simmering bones for 6 hrs, that is what it takes - so David Chang's ramen broth is the real deal. This is the first I heard about adding tare, that must be the killer deal. No MSG here. Some of the reviews scared me off at first but not all the recipes are difficult. I made the braised pork belly. Dude. This is an EASY recipe. Marinate w/salt & sugar overnight and stick it in the oven. Made the steam bun thing and all. Yummy, worthwhile and actually easy. Oh, and it's like one of their flagship dishes. He is Korean-American and he actually made Kimchi better. I tried the nappa and cucumber kimchi and it rocks. So much better than the standard kimchi, it's got lots ginger, sugar and fish sauce too. I don't think I'll ever play around with food glue or make deep fry pork rinds at home but this cookbook is not titled, 'home cookin momofuku'. It does, however, makes you appreciate what it takes to prepare their food. This is a cookbook that requires some asian ingredients and cooking methods. So if you've never even purchased a chinese or korean cookbook or never made anything but a stir-fry, the recipes may seem daunting. If you don't make any of recipes, it teaches a few things and it's also a good read. David Chang is a young, energetic and creative chef who takes you down the path of his success. He is very entertaining so it also fun to read (minus his expletives).

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