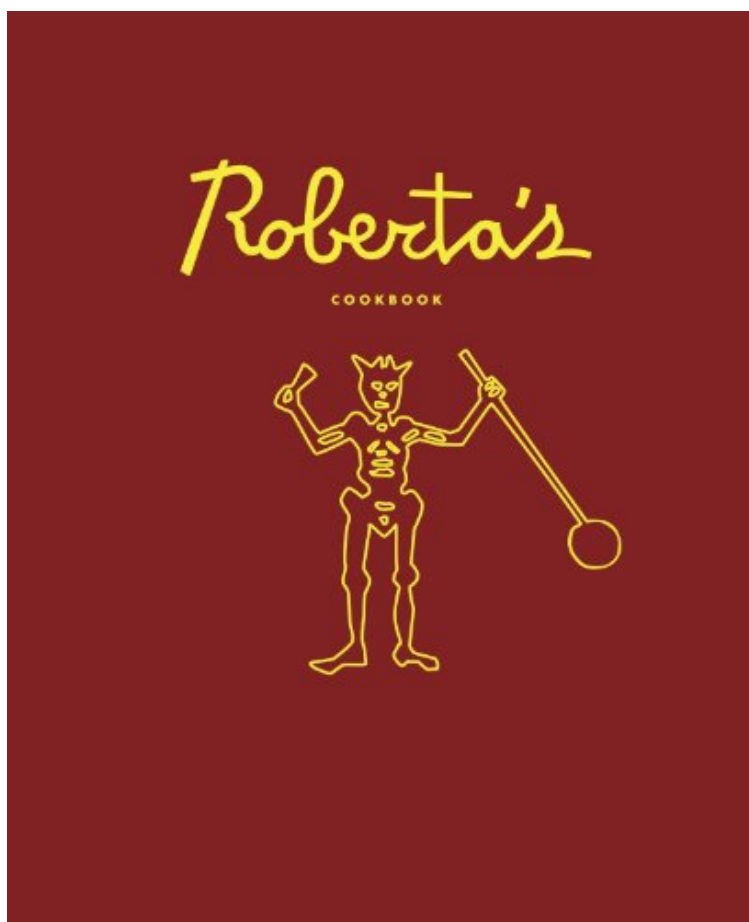


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# Roberta's Cookbook



*Par Carlo Mirarchi, Brandon Hoy, Chris Parachini, Katherine Wheelock audiobook / \*ebooks / Download PDF / ePub / DOC*

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[FREE] Roberta's Cookbook

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## Description :

Prsentation de l'diteurThe Brooklyn destination the New York Times called one of the most extraordinary restaurants in the countrywhich began as a pizza place and quickly redefined the urban food landscapereleases its highly anticipated debut cookbook.When Robertas opened in 2008 in a concrete bunker in Bushwick, it was a pizzeria where you could stop in for dinner and stumble out hours later, happy. Its still a down-the-rabbit-hole kind of place but has also become a destination for groundbreaking food, a wholly original dining experience, and a rooftop garden that marked the beginning of the urban farming movement in New York City.The forces behind Robertaschef Carlo Mirarchi and co-owners Brandon Hoy and Chris Parachinishare recipes, photographs, and stories meant to capture the experience of Robertas for those who havent been, and to immortalize it for those whove been there since the beginning.Prsentation de l'diteurThe

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experience, and a rooftop garden that marked the beginning of the urban farming movement in New York City. The forces behind Robertas chef Carlo Mirarchi and co-owners Brandon Hoy and Chris Parachini share recipes, photographs, and stories meant to capture the experience of Robertas for those who haven't been, and to immortalize it for those who have been there since the beginning. **Biographie de l'auteur CARLO MIRARCHI** is a self-taught chef and co-owner of Robertas and Blanca, two restaurants in Bushwick, Brooklyn. He was named one of Food Wine's Best New Chefs of 2011 and has garnered wide acclaim in the New York Times, Bon Apptit, and publications worldwide. **CHRIS PARACHINI** and **BRANDON HOY** are cofounders of Robertas and Blanca and helped establish the Brooklyn Grange, New York City's biggest rooftop farm, as well as Rippers, a waterfront restaurant in the Rockaways in Queens. Mirarchi, Parachini, and Hoy's food and aesthetic has appeared at the South Beach Wine Food Festival, SXSW, Art Basel, and elsewhere. **KATHERINE WHEELLOCK** is a writer and editor who has contributed to Food Wine, the Wall Street Journal, GQ, and others. She works at Robertas.