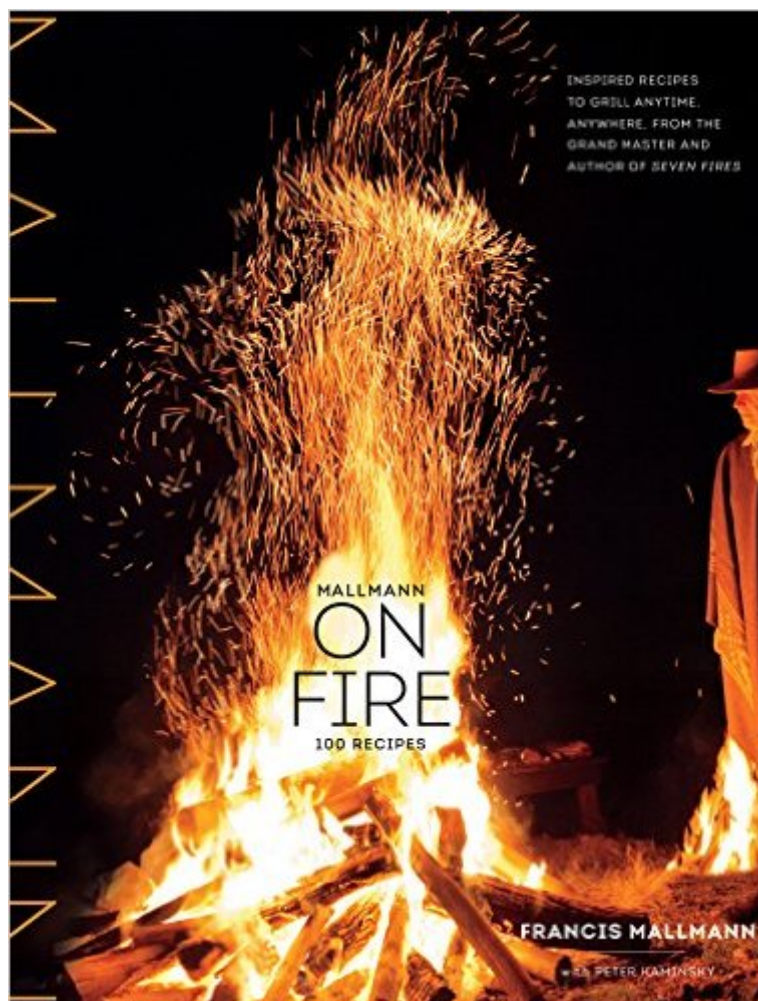


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# Mallmann On Fire: 100 Inspired Recipes To Grill Anytime, Anywhere



## Synopsis

Featured on the Netflix documentary series *Chef's Table*, *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

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.

A beautiful cookbook full of simple recipes and techniques. Mallmann's writing is as unfettered as the cooking; Simple, relevant, accessible. A romance novel of a cookbook! I've not read *Seven Fires* and understand via reviews that *On Fire* is far less demanding with regard to the types and sheer sizes of fires and/or ingredients required of the home cook. I don't know that I saw anything in here that could not be achieved on the average grill, griddle (chapa, plancha), or grill pan. This, as most cookbooks by high end chefs do, rarely takes into account the availability, or lack thereof, of certain cuts of meat, certain fishes, certain cheeses in most of the Midwest. The American Midwest is culinary purgatory and damnation! For example, calling for fresh tuna for tartare... There is no fish in Missouri fresh enough to eat raw! Never ever...ever. Or pancetta. Can't get anything but a vac-pac of razor thin slices; Nothing you could cube to render. How about haloumi, Comte', or kasseri cheese? Nope, nope, and nope. Those examples aside, this book really is full of things you can actually cook at home yourself. I would say that you'd have to have or acquire some experience with using fire to cook as fire really is the main ingredient for all Mallmann does! A wonderful accompaniment to this book would be to watch *The Chef's Table* feature on this intriguing man.

I totally immersed myself in Mallmann's first book. I learned so much, was inspired beyond any of my expectations, and I looked around my yard to see where I could set up the type of huge production fire Mallmann described. With what Mallmann suggested--ideally--I realized I needed a space more open than what is found in a suburban back yard. Even on a larger property, if you wanted to create a huge, long lasting fire to cook a banquet's-worth amount of food, one would need more space. So, I tempered and adapted and worked with my own little piece of the earth and managed to reproduce many of Mallmann's recipes on a smaller scale. I wrote a review on that book "loving it, but warning possible customers that they might have to make adjustments in order to use his awesome techniques and create the banquet-picnic atmosphere that was pictured in his book. In this book, Mallmann has brought his techniques into more manageable spaces and arrangements. And he does it around the world. It is a unique and successful portrayal of his views on cooking with fire, and his "spreading the word" on what's great about Argentine cooking and the country's food products. This new book speaks to me. I love fire. I love cooking

outdoors. I love seeing and eating caramelized crustiness caused by extreme heat. I love the sparks and fragrance. I love the softness of potatoes cooked in dying embers. I love the peace brought on by watching those embers. In this book, Mallmann works with both mammoth fires--hanging protein from cords above the fire, cooking on grates and griddles above the flames, in the flames, and in the embers, all at the same time--and simpler, smaller, more manageable fires, too. The pictures are numerous and inspiring. I've never been to Argentina, but, if I (try to) ignore the mountains in the background, it could be Ontario, Canada, where I go to fish for walleye, northern and muskie, each year. (And that is such an amazing thought!) Different from his first book: The fire and grill set-up is not as instructional in this book--which leaves more room for recipes. The recipes are familiar to Mallmann, but totally different from what is presented in his first book. From one of the first recipes in this book "Grilled Carrots with Aged Ricotta and Oregano" to the last recipe "a Salmuera (basting sauce) with orange, pepper and rosemary" I am grateful for Mallmann's combinations and ideas. And just simple ideas are inspirational: You can throw pear halves on a blazing hot iron plate and they will caramelize. (I use a Mexican comal, because I don't need a large surface area). He does not really offer substitutions, but most ingredients are accessible, and it is common sense that you can substitute: For instance, any thinly-sliced potent country ham can be used instead of Iberico Ham. Here is some more to tantalize you:--What are good choices for griddled cheeses? He lists them in his recipe for Griddled Cheeses with Parsley, Red Onion and Cherry Tomatoes.--He also includes recipes that will never see a fire: Tuna Tartare with Crunchy Bread Crumbs, from an Argentine chef that he is obviously promoting.--He also supports and promotes Argentine ingredients: For instance, Potato Salad with Black Olives.--From Paris: Broken eggs (not scrambled), but able to see distinct white and golden yellow in the cooked egg, with sliced zucchini and peas; potatoes fried in a cast iron pan on the grill top; bacon, sunny side up eggs, veggies and more. The combination of charred bits and almost raw is over-the-top exciting.--From Patagonia: Beef, veal, pork, lamb roasted above licks of flame. Kidneys, livers, more potatoes. The chickens and legs of lamb hanging from cords attached to tree limbs, cooking from the fire pit underneath is inspiring, too.--He even provides timelines for cooking for crowds. And he has included wonderful pork recipes, too many to mention, but all unique.--I will buy the book if only for the pork recipes. (Especially the boneless pork loin chop recipe; so prevalent in the grocery store; so easy to cook dry.)--I really appreciate the recipe for braised (fresh) chorizo with carrots and fennel and served with polenta.--From New York, New York: Thinly sliced potatoes, down on the grill first, then topped with smashed boneless chicken breasts.--From Uruguay: Quickly cooked tuna steaks with smoked

pimento, garlic and olive oil. It's put together with potato puree and a tomato and chard salad. There is a grilled whole fish stuffed with fennel. Also grilled kale and eggplant. A toasted almond salsa tops Grilled Chilean Sea Bass. The next time we catch a large flounder (you can use any large flat fish), that does not easily fit on a platter, I am going to grill it with Mallmann's Grilled Giant Flatfish Stuffed with Peppers, Onions and Herbs. There is so much more. But be aware that there are not as many recipes as you would expect. The book is overloaded with beautiful, fun, interesting photos: They draw you away from the fact that there are only 100 recipes. At the very least, this book will provide you with years of grilling inspiration.\*\*I received a temporary download of this book from the publisher. I have been working with the recipes and scrutinizing its pages for several months now. This is a book that I will be purchasing for myself, now that it has been released to the public.

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