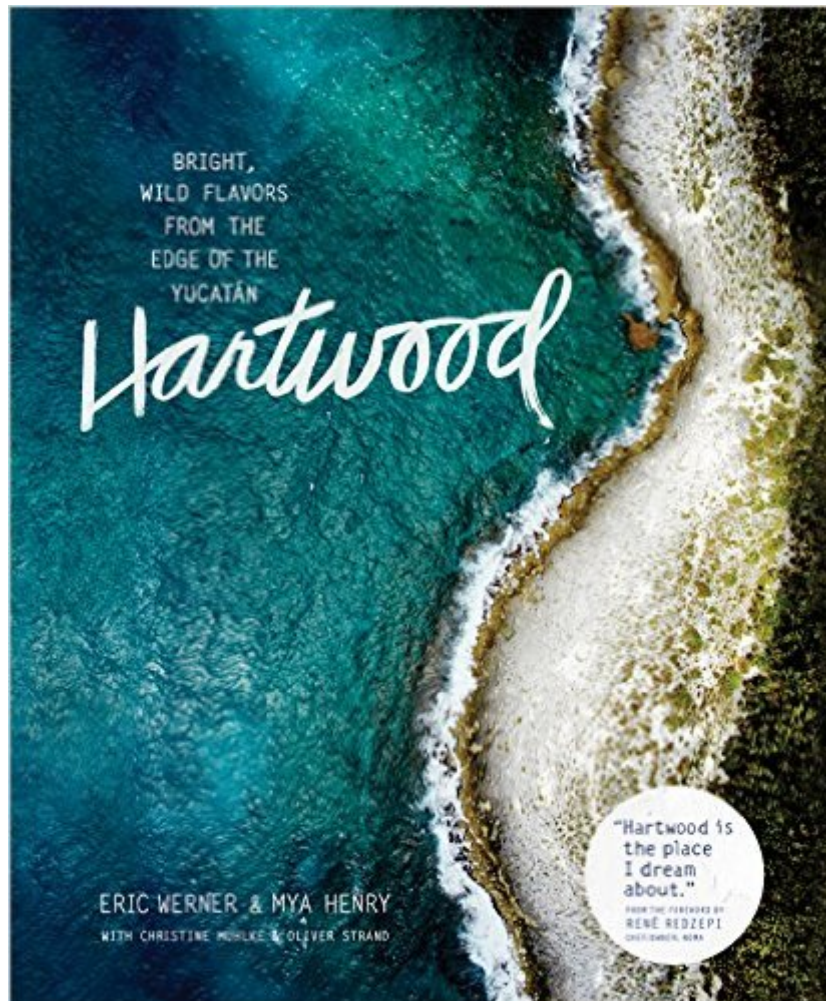


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# Hartwood: Bright, Wild Flavors From The Edge Of The Yucatán



## Synopsis

Winner, IACP Cookbook Award for Culinary Travel Named a Best & Most Beautiful Cookbook of the Year by Bon Appétit, Cooking Light, Departures, Fine Cooking, Food52, Fort Worth Star-Telegram, Los Angeles Times, San Francisco Chronicle, T: The New York Times Style Magazine, Vice, Yahoo!, and more The best things happen when people pursue their dreams. Consider the story of Eric Werner and Mya Henry, an intrepid young couple who gave up their restaurant jobs in New York City to start anew in the one-road town of Tulum, Mexico. Here they built Hartwood, one of the most exciting and inspiring restaurants in the world. Mya Henry took on the role of general manager, seeing to the overall operations and tending to the guests, while Eric Werner went to work magic in the kitchen. The food served at Hartwood is "addictive," says Noma chef René Redzepi, adding, "It's the reason people line up for hours every single day to eat there, even though their vacation time is precious." Werner's passion for dazzling flavors and natural ingredients is expertly translated into recipes anyone can cook at home. Every dish has a balance of sweet and spicy, fresh and dried, oil and acid, without relying heavily on wheat and dairy. The flavoring elements are simple "honeys, salts, fresh and dried herbs, fresh and dried chiles, onions, garlic" but by using the same ingredients in different forms, Werner layers flavors to bring forth maximum deliciousness. The recipes are beautifully photographed and interspersed with inspiring, gorgeously illustrated essays about this setting and story, making Hartwood an exhilarating experience from beginning to end.

## Book Information

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## Customer Reviews

"Hartwood: Bright, Wild Flavors from the Edge of the Yucatan" is a cookbook about a restaurant - a trendy, very much of the moment restaurant in a yuppie travel destination - that seems like it will mostly appeal to patrons of that restaurant. And it's an appealing restaurant. Werner's cooking is very much his own; it's in the rustic, wood-fired Francis Mallmann vein, heavy on the seafood and bright tropical flavors from fruits and honeys. It's tasty-looking food, and I enjoyed what I cooked from the book - in particular, I liked the combination of grilled pork and cantaloupe. The section on pickling struck me as a bit precious and trendy, but pickled veg does taste good with smoky grilled stuff. So is it an okay cookbook? Eh. His culinary vision and flavor profile is interesting, but Werner is in show and tell mode here; this is the restaurant in cookbook form, with recipes that reproduce exactly his dishes, and you're meant to prepare as directed. If you've got a well-stocked Mexican grocery store nearby, and access to very good seafood and produce, the ingredients aren't terribly hard to find - though no guidance is provided for substitution or riffing. Inexperienced live-fire cooks, don't start with this one, because Werner's guidance on grilling amounts to "do it until you're good at it." Grilling and baking in wood-fired grills and ovens is difficult, and only minimal effort is made to translate Werner's cooking to typical American grills. I'm tempted to call this a 2.5-star cookbook with five-star photography; there isn't nearly enough guidance on technique and approach. In short, it's a cookbook about a time and a place - and yes, that's a bit backhanded.

Bought this one last week in a book store in Miami after randomly opening the book to "Pan-Roasted Grouper Cheeks (my favorite) with Radishes and Tomatoes" (page 172) and "Roasted Grouper Collar" (page 175). Any cookbook that has recipes for two so off the beaten track ingredients is worth buying. Read the book cover to cover and really really wanted to give it 5 stars. Book itself is very good quality, photography is great and true (my cooked recipe looked very similar to photo in book), storyline is interesting, writing is engaging and selection of recipes is really interesting and covers quite some ground. It is one of those books, once you read it, you want to write your shopping list, run to the grocery store and start cooking. Happened to have a beautiful octopus in my freezer, so I decided to cook "Pulpo Asado with Roasted Potatoes and Coriander Dressing" (page 137) to start. The recipe is using only the octopus tentacles. Leaving you with the head, what is one supposed to do with that? This is another reason why this book really should have 5 stars. On page 143, that head is used in "Pulpo Tostadas" - yummy sounding recipe for restaurants family meal. In prep for the octopus recipe, I made the "Roasted Garlic Oil and Roasted Garlic" and "Roasted Onion Oil and Burnt Onions". Both amount of oil and temperature/times were completely off for these two recipes. No way can you use 1 liter of olive oil with just 6 heads of garlic

or 8 medium onions. The onions and the heads of garlic would just be lost in that 10-12 inch pan. It also took significantly longer for the garlic to cook thru and to get some color, and that happened only after increasing the temperature and taking off the cover.

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