



## Gjelina: Cooking from Venice, California

*Travis Lett , Michael Graydon (Photographs) , Nikole Herriott (Photographs)*

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**Gjelina - The new way to cook** Travis Lett's new **American cuisine:** Gjelina in Venice Beach is Los Angeles's most talked-about restaurant, lauded by critics from London to New York to San Francisco and beloved by stars, locals, and out-of-towners alike for its seductive simplicity and eclectic Cal-Med menu created by talented chef Travis Lett.

**Gjelina: Cooking from Venice, California** is a standout cookbook featuring 125 of the rustic and utterly delicious salads, toasts, pizzas, vegetable and grain dishes, pastas, fish and meat mains, and desserts that have had fans clamoring for a table at Gjelina since the restaurant burst onto the scene in 2008.

**Gjelina evokes the Southern California lifestyle:** More than 150 color photographs from acclaimed photographer Michael Graydon and stylist Nikole Herriott, plus a tactile, artisanal package, evoke the vibe of Venice Beach and the Gjelina (the G's silent) aesthetic, and showcase the beautiful plated food of Lett's ingredient-based, vegetable-centric cooking.

**Much like Jerusalem Cookbook, Plenty Cookbook, and the Ottolenghi Cookbook, Gjelina is the cookbook for the way we want to eat now.**

## Gjelina: Cooking from Venice, California Details

Date : Published October 27th 2015 by Chronicle Books

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Author : Travis Lett , Michael Graydon (Photographs) , Nikole Herriott (Photographs)

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## From Reader Review Gjelina: Cooking from Venice, California for online ebook

### Sarah says

Breathtaking. This might be my favorite cookbook of 2015! My entire meal plan is coming from it this week: chickpea stew with kale and warm spices, roasted yams with espelette, lime and yogurt, roasted beets with avocado and citrus. The recipes are straightforward, vegetable-heavy and tinged with spices and lots of flavorful ingredients. My kind of cooking, in a book. If I had read this a month ago... it would have been at the top of my Christmas wish list. Highly recommended.

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### Rhiannon says

So, just a warning for those of you not intending to use this solely as a coffee table book, Gjelina is not for the faint of heart. Anyone who isn't comfortable in the kitchen may have a difficult time with a lot of these recipes, so I'd recommend this book for the more seasoned and ambitious home chef.

As an amateur cook myself (and lover of all things food), what drew me to Gjelina was it's gorgeous photography, it's SoCal origins, and the fact that 30 or so pages are dedicated to pickling and condiments (I recently made my own version of their garlic confit that was absolutely amazing). I also enjoyed the fact that Travis Lett, Gjelina's head chef and author of this cookbook, emphasized the importance of buying your fish and meat responsibly.

Overall, it's a really beautiful cookbook with colorful, rustic photos, and a lot of recipes that appeal to my preferred tastes. This year, I'd like to try and make several of Travis Lett's creations. Here's my list:

- Cherry tomato confit
- Crispy shallots
- Pickled red onions
- Grilled frisée with crispy fried eggs & a bacon vinaigrette
- Gjelina's homemade pizza dough
- Roasted cauliflower with garlic, parsley, & vinegar
- Roasted acorn squash with hazelnuts, brown butter, & rosemary
- Roasted yams with honey, red pepper flakes, & a lime yogurt dressing
- Spaghetti pomodoro
- Beef bone broth with greens & a poached egg
- Rustic Chicken & Duck Liver Pâté
- Coconut Sorbet
- Olive Oil Gelato
- Butterscotch Pots de Crème with Salted Caramel
- Strawberry-Rhubarb Polenta Crisp
- Warm Date Cake

Does anyone want to cook with me?

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## **Dan says**

Oh boy... I know this place is one of the darlings of the southern California dining world. I know the chef is "all that". And I know that among the foodie world, not giving this one a full on five star review is probably heretical. It is, no doubt, a beautifully photographed book (photos by Michael Graydon and Nikole Herriott). It's even a well written book, enjoyable to flip through, to stop and read through the inspirations for a dish, etc., etc.

Lett spends much time in the first chapter or so assuring the reader that no special equipment is needed, no special ingredients are needed, and that all can be whipped up by anyone with a decent cooking ability. He then launches into recipes that require expensive special equipment and ingredients, things that need to be ordered from far-flung companies days, if not weeks, in advance, and a level of prep work that at times could tax a kitchen brigade. Even that would be fine if he offered up alternatives - "if you don't have this piece of equipment, here's a way to come up with a close variant", "if you can't find this ingredient, here's a good substitute". But he doesn't. I think for most buyers, this book would become little more than one that rotates on and off the coffee-table, for show.

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## **Jennifer says**

Worth it just for the condiments

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## **Christina Karvounis says**

This is a wow. Approachable yet complex, this cookbook covers my mostly vegetable diet in creative ways. Highly recommend for anyone with CSA veggies to spare!

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## **Beverly says**

We have made two wonderful meals from this book in Cooks & Books.

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## **Cynthia says**

Terrific cookbook! Try the yams for a special treat...just great food.

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## **Slaven Slaven says**

I love this restaurant very much. The recipes in this book are a little precious and pretentious, but there are a few that are pretty easy to make. The photos are excellent.

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## **Frank Sullivan says**

### **Great idea book**

Awesome and different approaches to simple clean flavors and healthy eating. The book is well organized by category. All of the ingredients are easily found or can be easily made. It will definitely leave you hungry and excited to cook

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## **Leslie says**

Beautiful and delicious recipes - especially the vegetables. Minus a star for some rather lengthy ingredient lists (mostly the meat dishes). The recipes I've made were a big hit!

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## **Aliyah Kono says**

Found the recipes to be boring and far from innovative. After a few flipthroughs I couldn't find anything too worthy of further attention or study - I can cook a vegetable or roast a fish. If I had a stronger connection to the good of California it may have held a special place in my heart - unfortunately, such cuisine doesn't strike any special chords with me, and this food didn't deviate from the standards of that cuisine whatsoever.

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## **Tamar Pal says**

This gem sat on my shelf for a year before I decided to make the effort required for these recipes. SO WORTH IT!!!! Make the condiments, confits and whatever else - they make everything even better!

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## **Tracy O says**

I have many recipes that require tinkering and refining. These do not. The recipe for the pots de creme results in the most delicious dessert imaginable. The mushroom toast is my other favorite from this book, and I've made a few of the different vegetable recipes so far - only good to great results. Thank you to my sweet friend, Liz, for a great gift.

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## **Iurcik says**

amazing cooking book! Love all the recipes.

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## **Renee says**

Everything I've made from this has been absolutely fabulous. It's the rare chef cookbook that feels completely accessible, even for weeknights. Some recipe do use one or more subrecipes, but they typically make much more than needed, can be repurposed in a number of other recipes from the book, and keep for an extended period of time. The writing is lovely and personal as well.

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