



The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef

By Marco Pierre White

Download now

Read Online 

The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef By Marco Pierre White

Without question, the original rock-star chef is Marco Pierre White. Anyone with even a passing interest in the food world knows White is a legend. The first British chef (and the youngest chef anywhere) to win three Michelin stars—and the only chef ever to give them all back—is a chain-smoking, pot-throwing multiply married culinary genius whose fierce devotion to food and restaurants has been the only constant in a life of tabloid-ready turmoil.

In *The Devil in the Kitchen*, White tells the story behind his ascent from working-class roots to culinary greatness, leaving no dish unserved as he relays raucous and revealing tales featuring some of the biggest names in the food world and beyond, including: Mario Batali, Gordon Ramsay, Albert Roux, Raymond Blanc, Michael Caine, Damien Hirst, and even Prince Charles. With candid honesty and wicked humor, he gives us insight into what it takes to become a great chef, what it's like to run a three-star kitchen, and why sometimes you really do need to throw a cheese plate at the wall.

 [Download The Devil in the Kitchen: Sex, Pain, Madness, and ...pdf](#)

 [Read Online The Devil in the Kitchen: Sex, Pain, Madness, an ...pdf](#)

The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef

By Marco Pierre White

The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef By Marco Pierre White

Without question, the original rock-star chef is Marco Pierre White. Anyone with even a passing interest in the food world knows White is a legend. The first British chef (and the youngest chef anywhere) to win three Michelin stars—and the only chef ever to give them all back—is a chain-smoking, pot-throwing multiply married culinary genius whose fierce devotion to food and restaurants has been the only constant in a life of tabloid-ready turmoil.

In *The Devil in the Kitchen*, White tells the story behind his ascent from working-class roots to culinary greatness, leaving no dish unserved as he relays raucous and revealing tales featuring some of the biggest names in the food world and beyond, including: Mario Batali, Gordon Ramsay, Albert Roux, Raymond Blanc, Michael Caine, Damien Hirst, and even Prince Charles. With candid honesty and wicked humor, he gives us insight into what it takes to become a great chef, what it's like to run a three-star kitchen, and why sometimes you really do need to throw a cheese plate at the wall.

The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef By Marco Pierre White
Bibliography

- Sales Rank: #1553155 in Books
- Published on: 2016-08-02
- Released on: 2016-08-02
- Formats: Audiobook, MP3 Audio, Unabridged
- Original language: English
- Number of items: 1
- Dimensions: 6.75" h x .50" w x 5.25" l,
- Running time: 9 Hours
- Binding: MP3 CD

 [Download The Devil in the Kitchen: Sex, Pain, Madness, and ...pdf](#)

 [Read Online The Devil in the Kitchen: Sex, Pain, Madness, an ...pdf](#)

Download and Read Free Online *The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef* By Marco Pierre White

Editorial Review

Amazon.com Review

Amazon Significant Seven, May 2007: Marco Pierre White made history as the most decorated chef in the UK and still holds the honor as the youngest chef ever to win three Michelin stars. Billed as a "brooding Byron" of the kitchen, MPW brought a punk-rock sensibility to his craft, shattering centuries-old rules of fine-dining tradition (and bruising many egos in the process) in his pursuit for perfection. He remains a searing influence on a generation of chefs who survived tours-of-duty in his kitchen brigade and those inspired by *White Heat*, his modern-classic cookbook (and now high-priced collector's item). In his absorbing culinary memoir, *The Devil in the Kitchen*, MPW offers intimate insights into his storied career presenting a larger-than-life portrait of a living legend and a culinary genius. --*Brad Thomas Parsons*

From Publishers Weekly

[Signature]Reviewed by James OselandThe world's most celebrated chefs are divided into two opposing camps these days. In one, there are the do-gooder humanists like Alice Waters of Berkeley's Chez Panisse. In the other, there are the self-avowed holy terrors like Britain's Marco Pierre White, author of this plodding autobiography, co-written with James Steen and originally published in the U.K. in 2006 under the untoward title *White Slave*. An influential figure in English cooking in the 1980s and '90s, White built an empire of London restaurants that included Harveys (where he became the youngest chef—at age 28—to win two Michelin stars), Mirabelle and the Oak Room. Famous folks like Michael Caine and Prince Charles were admirers of White's smart, decadent interpretations of classic French dishes. But while White was widely lauded for his culinary skill, it was his flamboyant temper that most frequently earned him headlines. An avowed proponent of tongue lashings (White calls them "bollockings") toward kitchen staff for all manner of infractions, the chef claims that such harsh behavior is justified in the pursuit of excellent dining. "If you are not extreme then people will take short cuts because they don't fear you," White explains. What he dubbed his "theatre of cruelty" extended beyond his kitchen. During White's glory years, getting thrown out of one of his establishments by the enfant terrible himself was considered a badge of honor by some Londoners. White recounts in the book one such eviction, of a patron who had criticized his meal: "Staring at this dwarfish, patronizing man... I found myself saying, 'Why don't you just f— off?'" Scenes like this make up the lion's share of *The Devil in the Kitchen*; indeed, after a point, they become dirge-like in their predictability. Why, I asked myself midway through this book—right around the time that my discomfort at White's antics gave way to boredom—would readers, much less diners, want to be in the company of such a gregariously antisocial character? As is the case with virtually any autobiography, the answer is that we are seeking a window into the subject's soul, no matter how, well, unsavory that subject might be. His book, unfortunately, provides no such insights, offering readers little more than a continual, atonal concerto of scuffles with customers and insults to co-workers. Please, I wanted to say to White as I was reading, stifle all that alpha male stuff and just cook. (May)James Oseland is the editor-in-chief of *Saveur* magazine and the author of *Cradle of Flavor: Home Cooking from the Spice Islands of Indonesia, Singapore and Malaysia* (Norton, 2006).

Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

From [Booklist](#)

Enfant terrible of the kitchen, White earned three Michelin stars leading the restaurant at London's Hyde Park Hotel, the very first British chef so lauded. Yorkshire-born into a sad childhood dominated by the early loss of his mother, the teenage White found his vocation working in a local hotel's kitchen. In uncensored prose, White portrays the arc of his career as it passed from this provincial dining room up to the pinnacle of

culinary accomplishment at London's legendary Le Gavroche. Utterly focused on learning his craft, White absorbed the examples of master French chefs. Beyond White's personal triumph, his memoir documents the rapid evolution of British taste in the 1970s and 1980s, when growing affluence and sophistication among the British public encouraged restaurants to dump stodgy British cooking and welcome French-disciplined young chefs who could cook at least as well as their neighbors across the Channel. *Mark Knoblach*
Copyright © American Library Association. All rights reserved

Users Review

From reader reviews:

John Solorio:

Do you have favorite book? In case you have, what is your favorite's book? Publication is very important thing for us to find out everything in the world. Each e-book has different aim or maybe goal; it means that e-book has different type. Some people really feel enjoy to spend their time to read a book. They can be reading whatever they consider because their hobby is actually reading a book. Why not the person who don't like reading a book? Sometime, man feel need book when they found difficult problem or maybe exercise. Well, probably you will want this *The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef*.

Alex Estapp:

Nowadays reading books be a little more than want or need but also become a life style. This reading addiction give you lot of advantages. The huge benefits you got of course the knowledge your information inside the book which improve your knowledge and information. The info you get based on what kind of reserve you read, if you want have more knowledge just go with education books but if you want sense happy read one along with theme for entertaining including comic or novel. The *The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef* is kind of e-book which is giving the reader unpredictable experience.

Denise Wallis:

Do you one of the book lovers? If so, do you ever feeling doubt if you are in the book store? Attempt to pick one book that you never know the inside because don't assess book by its deal with may doesn't work the following is difficult job because you are frightened that the inside maybe not because fantastic as in the outside search likes. Maybe you answer can be *The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef* why because the fantastic cover that make you consider about the content will not disappoint you. The inside or content is definitely fantastic as the outside or maybe cover. Your reading sixth sense will directly make suggestions to pick up this book.

David Wilkens:

With this era which is the greater man or who has ability to do something more are more special than other. Do you want to become one among it? It is just simple approach to have that. What you must do is just

spending your time very little but quite enough to experience a look at some books. One of several books in the top checklist in your reading list is definitely *The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef*. This book that is certainly qualified as *The Hungry Mountains* can get you closer in turning into precious person. By looking way up and review this reserve you can get many advantages.

**Download and Read Online *The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef* By Marco Pierre White
#1BLTQ598EWN**

Read The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef By Marco Pierre White for online ebook

The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef By Marco Pierre White Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef By Marco Pierre White books to read online.

Online The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef By Marco Pierre White ebook PDF download

The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef By Marco Pierre White Doc

The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef By Marco Pierre White Mobipocket

The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef By Marco Pierre White EPub

1BLTQ598EWN: The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef By Marco Pierre White