



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

By Marco Pierre White

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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.

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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).

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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*
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Users Review

From reader reviews:

Virginia Glass:

Now a day people who Living in the era just where everything reachable by connect with the internet and the resources within it can be true or not involve people to be aware of each facts they get. How people have to be smart in having any information nowadays? Of course the correct answer is reading a book. Reading through a book can help folks out of this uncertainty Information particularly this The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef book as this book offers you rich information and knowledge. Of course the knowledge in this book hundred % guarantees there is no doubt in it you may already know.

Tanya Minor:

Exactly why? Because this The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef is an unordinary book that the inside of the e-book waiting for you to snap the idea but latter it will surprise you with the secret this inside. Reading this book close to it was fantastic author who also write the book in such awesome way makes the content inside of easier to understand, entertaining method but still convey the meaning completely. So , it is good for you for not hesitating having this nowadays or you going to regret it. This excellent book will give you a lot of advantages than the other book possess such as help improving your expertise and your critical thinking means. So , still want to postpone having that book? If I were you I will go to the publication store hurriedly.

Barbara Lewis:

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Sylvia Dozier:

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understand the condition of the world. The condition of the world makes the information better to share. You can find a lot of referrals to get information example: internet, newspapers, book, and soon. You can see that now, a lot of publisher that print many kinds of book. The actual book that recommended to your account is The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef this reserve consist a lot of the information in the condition of this world now. This specific book was represented just how can the world has grown up. The vocabulary styles that writer use to explain it is easy to understand. Typically the writer made some analysis when he makes this book. That is why this book suited all of you.

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