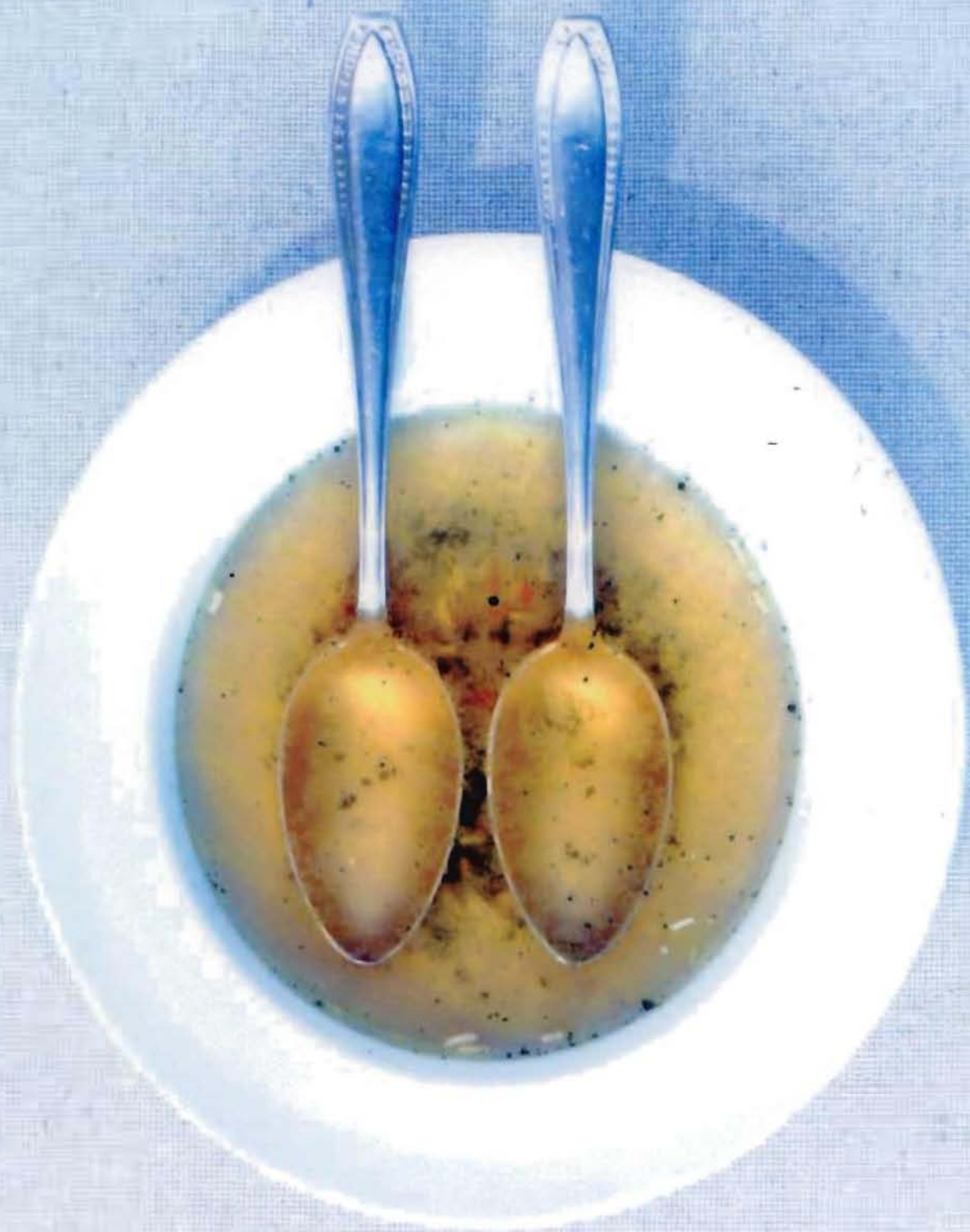


COOKING THE QUINTESSENTIAL ART
HERVÉ THIS AND **PIERRE GAGNAIRE**

TRANSLATED BY M.B. DEBEVOISE



CONTENTS

Two Introductions	1
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PART ONE: THE BEAUTIFUL IS THE GOOD

1. The Existence of a Culinary Art	9
2. Artisanal versus Artistic Cuisine	14
3. Tradition and Love	31
4. The Question of Nature	47
5. The Recognition of a Culinary Art	59

PART TWO: CLASSICAL IDEAS OF BEAUTY

6. The Origin of Beauty	77
7. Beauty by Numbers	85
8. The Idea of Flavor	93
9. Aristotle and Subtlety	108

PART THREE: BEAUTY IN THE MIDDLE AGES

10. The Path to the Mystical Good	127
11. Of Cooking and Cathedrals	145
12. Boethius and the Brain	153
13. Thomas Aquinas and the Green of the Grass	166
14. Drawing Earth Nearer to Heaven	179

PART FOUR: ARTISTIC CREATIVITY UNBOUND

15. Medieval Ramifications	191
16. The Occult Influence of Aristotle Lives On	198
17. The Dawn of the Renaissance	212
18. From the Renaissance Onward	223
19. The Enlightenment in the West and the East	231
20. Nature Overcome	243

PART FIVE: THE PRESENT AND FUTURE OF COOKING

21. The Many Strands of Modernity	259
22. Yesterday	271
23. And Tomorrow?	289
24. Simplicity and Completeness	299
25. The Illusion of the Perfect Bouillon	317

Notes	327
List of Recipes	337
Index	341