

Rene Redzepi

Quotes

*People, Home, Book, Chef, Thinking, Cooking, Kitchen, Writing, Meals, Father,
Winter, Jobs, Restaurants, World, Knows, Taste, Mean, Scratches, Good Food,
Media*

Chefs have a new opportunity - and perhaps even an obligation - to inform the public about what is good to eat, and why.

~Rene Redzepi

Scandinavian-Danish cuisine was something quite rustic, mostly known for pastries and smorgasbord cuisine, which in itself has become a joke.

~Rene Redzepi

My last meal on Earth, I would love it to be a bowl of blueberries with cold cream.

~Rene Redzepi

People will travel anywhere for good food - it's crazy.

~Rene Redzepi

There is no conflict between a better meal and a better world.

~Rene Redzepi

If you see someone in the kitchen that has good hands and a quick brain, then you need that person to be in the front of everything.

~Rene Redzepi

Take a trip to the forest and experience the greatness of getting on your knees and picking your own food and going home... and eating it.

~Rene Redzepi

Learning about issues such as sustainability and locavorism are things that you need to have as part of you as a chef because it will make you cook more delicious food.

~Rene Redzepi

Close interaction with farmers and scientists can expose the chef to new flavours that can be used to delight diners.

~Rene Redzepi

When you get close to the raw materials and taste them at the moment they let go of the soil, you learn to respect them.

~Rene Redzepi

When people are grownups they're grown ups. They make their own decisions you know.

~Rene Redzepi

A gastronomical supermeal didn't necessarily have to involve the things I had brought from other top kitchens.

~Rene Redzepi

There's no media training. In cooking school, there's not even manager training. You learn the fundamentals of cooking. Everything else is learning by doing.

~Rene Redzepi

Cooking, I mean, food, cooking foods is just everything that I do from morning to night. It's how I choose to live my life: through cooking, people that are in food culture. And I love it.

~Rene Redzepi

I've never had anything but the freedom to do what I wanted just as long as it made me happy.

~Rene Redzepi

Fine dining is an occasional treat for most people.

~Rene Redzepi

I never cooked at home - my father was the chef.

~Rene Redzepi

I'm a bit of a glutton - I eat too much of all that is good to eat.

~Rene Redzepi

I had turned down other head chef jobs. I didn't want to take over someone else's cuisine. I wanted to start from scratch.

~Rene Redzepi

I still cook at home. A lot of chefs I think don't cook at home. But I still do, I love cooking at home, I love having friends.

~Rene Redzepi

If you see how a plant grows and you taste it in situ you have a perfect example of how it should taste on the plate.

~Rene Redzepi

I can't crack jokes because I don't have any.

~Rene Redzepi

I only have the restaurant. If I do other things, it's only to do with the restaurant.

~Rene Redzepi

I know every movement of my kitchen.

~Rene Redzepi

The first book was out and for the first time we were on a book tour. Being the son of an immigrant, I'd never dreamt of being on book tours. Suddenly the attention was huge.

~Rene Redzepi

I would love to eat a really great burger, but it doesn't exist in our part of the world.

~Rene Redzepi

When you start at catering college, nobody prepares you for a book tour or public speaking.

~Rene Redzepi

The restaurant industry is brutal.

~Rene Redzepi

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