

Thomas Keller Quotes

*Cooking, Thinking, Passion, Food, Chef, Book, Important, Inspiration, People,
Wine, Recipes, Writing, Fundraising, Different, Careers, Long, Believe, Desire,
Perfection, Foundation*

A recipe has no soul. You, as the cook, must bring soul to the recipe.

~Thomas Keller

This is the great challenge: to maintain passion for the everyday routine and the endlessly repeated act, to derive deep gratification from the mundane.

~Thomas Keller

The law of diminishing returns is something I really believe in.

~Thomas Keller

Any job worth doing is worth doing well. But to be able to do that, you have to do it over and over again.

~Thomas Keller

Success is measured by the memories you create.

~Thomas Keller

It's not about perfection; it's about the joy of striving.

~Thomas Keller

A cookbook must have recipes, but it shouldn't be a blueprint. It should be more inspirational; it should be a guide.

~Thomas Keller

Respect for food is respect for life, for who we are and what we do.

~Thomas Keller

For me, that's one of the important things about cooking. What was good enough yesterday may not be good enough today.

~Thomas Keller

You have to be driven. You have to be focused. You have to be aware.

~Thomas Keller

And don't forget music - music in the kitchen is an essential ingredient!

~Thomas Keller

You're getting to know who the great chefs are through their books.

~Thomas Keller

We go through our careers and things happen to us. Those experiences made me what I am.

~Thomas Keller

We rely on our purveyors to tell us what's available and what's good.

~Thomas Keller

They know what my standards are. They know what I need and how to get it to me, and they know how to communicate with me if for some reason they can't get it.

~Thomas Keller

You don't know when inspiration is going to come. But you have to be aware of what's going on around you, so that at any moment, when inspiration happens, you're ready for it and you interpret it.

~Thomas Keller

I think that's the important thing - being aware of that inspiration and being able to interpret it into something that's meaningful for you.

~Thomas Keller

Good food is a good trend.

~Thomas Keller

Hopefully, imparting what's important to me, respect for the food and that information about the purveyors, people will realize that for a restaurant to be good, so many pieces have to come together.

~Thomas Keller

I have no formal culinary training, right.

~Thomas Keller

The book is there for inspiration and as a foundation, the fundamentals on which to build.

~Thomas Keller

One of the problems with writing a cookbook is that recipes exist in the moment.

~Thomas Keller

I didn't want to be encumbered by what anyone else's abilities were, their equipment or environment or their ability to get certain products.

~Thomas Keller

I think that you've got to make something that pleases you and hope that other people feel the same way.

~Thomas Keller

I don't think you could have a 7 with a manual. But I can't see having a BMW sports sedan without a manual.

~Thomas Keller

But once in a while you might see me at In and Out Burger; they make the best fast food hamburgers around.

~Thomas Keller

I like to drink young wines, wines which are robust and have a lot of forward fruit to them.

~Thomas Keller

It wasn't about mechanics; it was about a feeling, wanting to give someone something, which in turn was really gratifying. That really resonated for me.

~Thomas Keller

In any restaurant of this caliber, the chefs are in the same position, building relationships.

~Thomas Keller

I wanted to learn everything I could about what it takes to be a great chef. It was a turning point for me.

~Thomas Keller

Some of the recipes in the book have evolved for us. Many haven't.

~Thomas Keller

Once you understand the foundations of cooking - whatever kind you like, whether it's French or Italian or Japanese - you really don't need a cookbook anymore.

~Thomas Keller

A kaiseki meal is like that, very small courses over a long period of time.

~Thomas Keller

My childhood wasn't full of wonderful culinary memories.

~Thomas Keller

Even the most astute chefs seek out the assistance of Celine Labaune, owner of Gourmet Attitude, because they know they can rely on her keen senses and deep understanding of the truffle trade.

~Thomas Keller

I drank more wine when I wasn't working as much, to be honest.

~Thomas Keller

Whether it's destiny or fate or whatever, I don't think I could do a

French Laundry anywhere else.

~Thomas Keller

I believe Fernand Point is one of the last true gourmands of the 20th century. His ruminations are extraordinary and thought-provoking. He has been an inspiration for legions of chefs.

~Thomas Keller

The media builds you up, and then it tears you down.

~Thomas Keller

I guess the main source of stress for me is the stress I put on myself.

~Thomas Keller

I wanted to write about what we were doing at the French Laundry, the recipes and the stories.

~Thomas Keller

I came to understand that the words executive and corporate never belong next to the word chef.

~Thomas Keller

Anyone can make a good roast chicken.

~Thomas Keller

I think every young cook wants to write a book.

~Thomas Keller

When I go out to eat, it's usually something moderate in style.

~Thomas Keller

My favorite wines are Zinfandels.

~Thomas Keller

I think if you can take one or two things from a cookbook, it's successful.

~Thomas Keller

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