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David Stevens-Castro, Fran Flynn

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David Stevens-Castro, Fran Flynn : PAIRED - Champagne Sparkling Wines. The food and wine pairing recipe book for everyone. before purchasing it in order to gage whether or not it would be worth my time, and all praised PAIRED - Champagne Sparkling Wines. The food and wine pairing recipe book for everyone.:

1 of 1 people found the following review helpful. I do love all kinds of sparkling winesBy suzie chungI do love all kinds of sparkling wines.But when someone asked me what to pair with their sparkling wines,just a few item came out such as sushi, sasimi, some fried food.David suggests various and easy to follow menus.That is really helpful.Also he explains different styles of sparkling wines.Great book!1 of 1 people found the following review helpful. Five StarsBy CustomerBrilliant book. Nice pictures, clear and detailed description. Very helpful guideline indeed.5 of 5 people found the following review helpful. Beautiful and informativeBy Doug Erlandson"Paired," by the husband and wife

team of David Stevens-Castro and Fran Flynn, is a beautifully put-together book that contains an informative discussion of sparkling wines and the foods with which they pair. As someone who is more familiar with craft beer and still wine (and their pairings with food) than I am with sparkling wines, I was glad to receive this book in exchange for writing an honest review. I was not disappointed. The layout is excellent. The pictures of the food were taken by Fran, and they are positively mouth-watering. They made me want to try my hand at them, even if I didn't have any sparkling wine on hand with which to pair them. (The recipes that accompany these pictures may take a bit of work, but they are not all that difficult, which, as far as I'm concerned, is always a selling point.) But what impressed me the most is the amount of information on the different types of sparkling wines (e.g., champagne, cava, prosecco, moscato, etc.), the region they come from, how they differ, the different methods used to create the bubbles, and what terms such as extra brut, brut, sec, vintage, reserve, etc. mean. This book is a great primer on sparkling wines, spelled out in a way that is clear and easy to understand. I came away from this book feeling that I had gained a great deal of knowledge about something of which I had been quite ignorant. The layout of "Paired" is stunningly attractive and shows that a lot of thought went into it. The book is attractive enough to be prominently displayed on the coffee table. Having read this first volume, I'm definitely looking forward to seeing future volumes (on white wines and red wines), which the authors tell us are in the works.

MULTI AWARD WINNER Writers Digest Book Awards - First Place - Reference Category Gourmand World Cookbook Awards - A 'Best in the World' award - Food Wine Matching category Foreword Reviews - Finalist - Cookbook of the Year Australian Wine Communicator of the Year Awards - Finalist - Best Wine Book of the year These awards followed on from winning 'Best in Australia' in two categories of the Gourmand regional awards for 'Food Wine Pairing' and 'French Wine' earlier in the year-----Food and wine pairing can be easy! All you need are taste buds and a sense of adventure. This beautifully presented, full colour recipe book will encourage and support you to experience the pleasure of food and wine pairing for yourself. The first volume showcases sparkling wines of all styles, and challenges usual perceptions by offering sparkling wines with tantalising home-cooked recipes for all courses of a meal, not just with finger food. The delicious recipes, presented by husband-and-wife team wine expert David Stevens-Castro and food photographer Fran Flynn create a foundation to apply your new pairing skills with confidence. Leave your comfort zone behind, try the unexpected, and bask in discoveries that your taste buds will be forever grateful for. Renowned award-winning wine expert Tyson Stezler contributes a foreword and discusses the current trends in champagne and sparkling wine consumption. Aimed at anyone with an interest in food and wine, this book uses a light-hearted and accessible style of language, plus full-colour illustrations to guide you on the right path to understanding food and wine pairings for yourself, with the added benefit of demystifying terminology and explaining wine labelling. Seven chapters each showcase a style of sparkling wine, present a visual synopsis of the country of origin, supply complimentary cheese ideas, and several recipes that will pair with the topical variety. Every recipe illustrated with full colour photographs is introduced by Fran, while David narrates some pairing suggestions. Common misconceptions about wine are dispelled, a broad range of dishes suitable for sharing and entertaining are presented, and suggestions on how you can introduce your friends to the wonderful world of food and wine are also provided. Note: All measurements appear in both imperial and metric format throughout the book.

I used to think that the act of co-ordinating wines with different foods was strictly for wine connoisseurs and posh country club dinners..... How wrong was I?! Since reading this book I have discovered the world of wine pairing and I will never look back. --Amie, Mount Sheridan, Qld I have long admired David's enthusiasm for wine, his passion for sparkling and his well-considered touch in aligning wine and food... --Tyson Stezler, International Wine Communicator of the Year 2015 Whether you're cooking a special date night dinner at home, entertaining guests or buying a gift for a foodie friend, you'll find Paired to be an informative, enjoyable and absorbing read. --goodfoodgoldcoast.com.au About the Author David Stevens-Castro grew up in Chile playing in the vineyards on his grandfathers farm and inspired by his Aunt and Uncles wine analysis laboratory. Fast forward a few decades, with a degree in Agricultural Science under his belt (specialising in fruit and wine production) and a passion for food and wine in his belly, David set out exploring Australia and enriched his career as a sommelier in several five star locations. These days he is a highly respected wine expert, whos admirable palate is regularly employed for food and wine selection and menu design. Meanwhile Fran Flynn honed her skills in all things creative in the Emerald Isle of Ireland - before setting off on adventures that meandered through five continents. After working her way up through many creative agencies, this award winning photographer and designer settled in Australia and has enjoyed ten years running her own successful business. Their worlds collided on the salty, sunny, romantic, stage of Byron Bay, Australia and eight years later (now living on the Gold Coast, Australia) they have combined their skills to present what they know and love with a narrative that is unique, compelling and accessible to everyone.