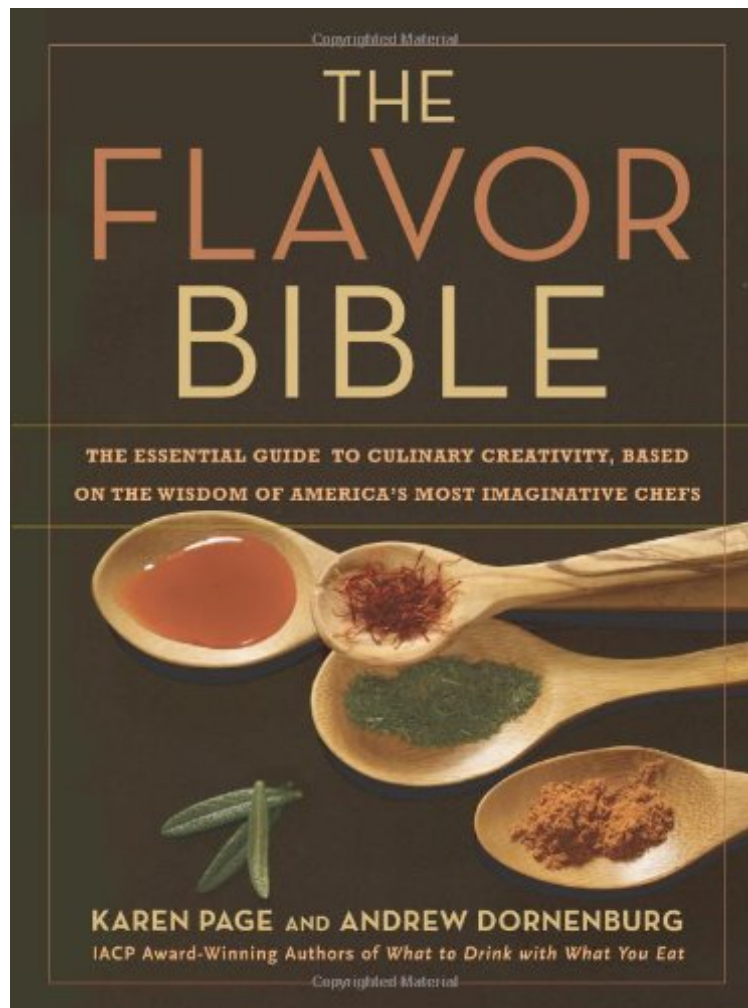


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The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs

Karen Page, Andrew Dornenburg
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#923 in Books imusti 2008-09-16Original language:EnglishPDF # 1 10.25 x 1.38 x 8.00l, 3.00 #File Name: 0316118400392 pagesLittle Brown and Company | File size: 32.Mb

Karen Page, Andrew Dornenburg : The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs before purchasing it in order to gage whether or not it would be worth my time, and all praised The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs:

1 of 1 people found the following review helpful. Great reference bookBy Nicholas DriscollGreat reference book. If you have some left over ingredients this is a great place to go to whip something up. It also helps pair different flavors. I can just sit and flip through the pages imagining all the different dishes that could be created. Must have for any

cookbook library. 1 of 1 people found the following review helpful. Well worth the investment. By Cathy S. Excellent book for flavoring/seasoning anything. Well worth the investment. 1 of 1 people found the following review helpful. Best 'cookbook' I have ever bought. By Rachel L. I love to cook. And I love to make recipes. But I hate having to fish through websites in an attempt to figure out what might go with a particular dish I'm making. That's where this comes in. Whether you're a beginner just trying to make something simple (or improve on an old recipe) or a seasoned cook wanting to create something more complex this book is great. It gives you flavor ideas that you never would've thought of and organizes it in a way that makes sense whether you're just starting out or have been cooking for a very long time.

Great cooking goes beyond following a recipe--it's knowing how to season ingredients to coax the greatest possible flavor from them. Drawing on dozens of leading chefs' combined experience in top restaurants across the country, Karen Page and Andrew Dornenburg present the definitive guide to creating "deliciousness" in any dish. Thousands of ingredient entries, organized alphabetically and cross-referenced, provide a treasure trove of spectacular flavor combinations. Readers will learn to work more intuitively and effectively with ingredients; experiment with temperature and texture; excite the nose and palate with herbs, spices, and other seasonings; and balance the sensual, emotional, and spiritual elements of an extraordinary meal. Seasoned with tips, anecdotes, and signature dishes from America's most imaginative chefs, *The Flavor Bible* is an essential reference for every kitchen. Winner of the 2009 James Beard Book Award for Best Book: Reference and Scholarship

From Publishers Weekly Starred . Dornenburg and Page's follow up to their award-winning *What to Drink With What You Eat* certainly compliments its predecessor (part of the intent), but works equally well as a standalone reference for cooks of all skill levels. An alphabetical index of flavors and ingredients, the book allows readers to search complimentary combinations for a particular ingredient (over 70 flavors go well with chickpeas; over 100 are listed for oranges), emphasizing the classics (chives with eggs, nutmeg with cream, sardines and olive oil, etc.). Entries for ingredients such as chicken, beets and lamb span multiple pages and feature menu items from chefs such as Grant Achatz of Alinea, Alred Portale of Gotham Bar and Grill and Le Bernardin's Eric Ripert. Regional tastes are well-represented in broad entries for classic German and English flavors, as well as the more fine-tuned flavors of, for example, northern France or West Africa. The listings, combinations and short essays from various chefs on different matches are meant to inspire rather than dictate--there are, in fact, no recipes included. Instead, the volume is meant as a jumping-off point for those comfortable in the kitchen and eager to explore; though experienced cooks and chefs will benefit most, novices will find themselves referring to this handsome volume again and again as their confidence grows. Color photos. Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist Creative, self-motivated cooks who don't demand recipes precise prescriptions will cheer the publication of this guide to the kingdom of taste. Addressing the nature of flavor and its role in cooking, the authors have gathered creativity and wisdom from dozens of the world's best chefs. Page and Dornenburg define the aesthetic of flavor as a combination of taste, mouthfeel, aroma, and a mysterious factor perceived by the other senses and by the diners' emotions. They then break down in hundreds of tables how ingredients' flavors relate to one another. For example, the table for apples notes their affinity for cinnamon, pork, rum, and nuts. They also list the most common ingredients of national cuisines. In some cases, they note clashes, such as oysters and tarragon. This is a valuable reference for all aspiring chefs and sets down in print what has often been believed inexpressible. --Mark Knoblauch One of the 10 best cookbooks in the world of the past century. (Alex Munipov in Forbes) One of the best Cookbooks of the Decade: 2000-2009. (Brad Parsons, cookbook editor, .com) [One of the] Top 100 Cookbooks of the Last 25 Years. (Cooking Light magazine)