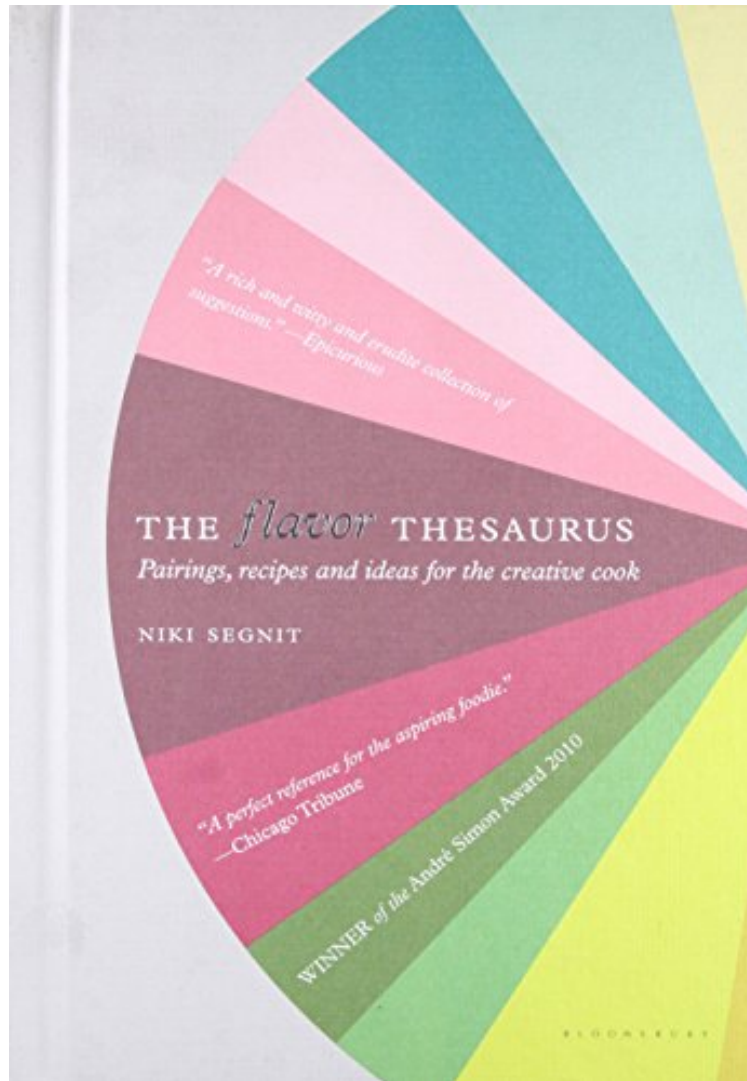


The Flavor Thesaurus: A Compendium of Pairings, Recipes and Ideas for the Creative Cook

Niki Segnit

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before purchasing it in order to gage whether or not it would be worth my time, and all praised The Flavor Thesaurus: A Compendium of Pairings, Recipes and Ideas for the Creative Cook:

2 of 2 people found the following review helpful. Good resourceBy Susan L. StoneI'm not quite sure how I'm going to use this book - I think it's designed for cooks who are more creative than I am. But if I want to do something original,

and want to know how flavors work together, this is a wonderful resource. It covers just about every imaginable flavor combination, or at least ones that have been proven. An excellent resource for the creative cook. 1 of 1 people found the following review helpful. A must-have book that unlocks the mysteries behind flavors...By 1RealHousewifeA delightful book full of fabulous pairings and thoughtful exploration of taste. This is NOT a book filled with detailed recipes, but is indispensable guide for discovering the more creative cook within ourselves. I've purchased multiple copies as gifts. Niki Segnit unlocks the mysteries of how flavors work together in this wonderfully written book, interspersed with simple cooking suggestions 0 of 0 people found the following review helpful. Worth the EffortBy Kevin D. HagertyThis book initially is a bit cumbersome, in that it is not set up strictly as a standard reference text, although the author nominally uses that format. That being said, the book has as orderly an approach as could be taken with a completely subjective subject, as taste is in the eye of the...no, that doesn't work, but you get the idea. The explanations are very useful in getting the idea of how certain flavors either clash or synergize in combination. Once the reader acclimates to the format, they will find this a very useful read.

Niki Segnit's essential culinary reference book is now available with an award-winning, internationally acclaimed design. As appealing to the novice cook as to the experienced professional, it will immeasurably improve your cooking-and it's the sort of book that might keep you up at night reading. Beautiful, entertaining, and exhaustively researched, this is a globetrotting collection of flavor pairings as told by a writer with a discerning palette and an entertaining, original voice.

Erudite and inspiring, practical and fun, it will make you salivate, laugh, take issue and feel vindicated. Your synapses will fire in a whole new way as you trail your hand through your garden herbs A deceptively simple little masterpiece."Sunday Times" (UK)An exquisite guide to combining flavors."Observer" (UK)An original and inspiring resource.Heston BlumenthalIntriguing, surprising and remarkably useful.Hugh Fearnley-WhittingstallFor new cooks and old hands in the kitchen, this book is a must-have and a must-read. Not only are the flavor combinations and recipes offered useful, but Niki Segnit's descriptions of each and every one are delightful to read. It's a combination between a bedtime read and a kitchen companion.GOOP"To savor "The Flavor Thesaurus" fully it helps to think of its author, Niki Segnit, as a culinary marriage broker. An imaginative but practical matchmaker, she has a gift for pairing sometimes lackluster ingredients in a way that brings out the best in them and makes them more appealing as a couple than they ever were as loners... She shares an eloquent vocabulary with us in this delicious book."--"Wall Street Journal""The cure for dinner ennui...a cheekily erudite, endlessly fascinating master list of flavor pairings both familiar and surprising...the entries get you dreaming of both exotic feasts and after-work comfort foods."--"Whole Living""Erudite and inspiring, practical and fun, it will make you salivate, laugh, take issue and feel vindicated. Your synapses will fire in a whole new way as you trail your hand through your garden herbs ... A deceptively simple little masterpiece."--"Sunday Times" (UK)"An exquisite guide to combining flavors."--"Observer" (UK)"An orAbout the AuthorNiki Segnit's background is in marketing, specializing in food and drink, and she has worked with many famous brands of candy, snacks, baby foods, condiments, dairy products, hard liquors, and soft drinks. She lives in central London with her husband.