

The Spice Companion: A Guide to the World of Spices

Lior Lev Sercarz

ebooks | Download PDF | *ePub | DOC | audiobook



DOWNLOAD



READ ONLINE

#8893 in Books Lior Lev Sercarz 2016-11-01 2016-11-01 Original language: English PDF # 1 10.30 x 1.30 x 9.30l, 1.25 #File Name: 1101905468304 pages The Spice Companion A Guide to the World of Spices | File size: 79.Mb

Lior Lev Sercarz : The Spice Companion: A Guide to the World of Spices before purchasing it in order to gage whether or not it would be worth my time, and all praised The Spice Companion: A Guide to the World of Spices:

2 of 3 people found the following review helpful. GreatBy Rafi fisherIt's a great source of information for every food lover.I love pickles and I am happy to enlarge my knowledge with the help of this book22 of 26 people found the following review helpful. Best spice reference ever...and BEAUTIFUL!By ABIf you like spice and playing with flavors when you cook, get this amazing compendium of spices and go for it. Lots of background on hundreds of spices, as well as ways to use them in various cuisines. And, even if you can't get all the spices immediately, there are excellent mail order spice stores, e.g., Penzeys'.com, and they have almost everything you could want and dream about!10 of 12 people found the following review helpful. A joyous challenge -- but no recipes in sightBy Robert C RossRead at the New York City Society Library.What a beautiful book. What fascinating insights.Sercarz is modest -- he keeps experimenting with blends: I dont claim to know everything, but I keep experimenting. He strongly opposes prepackaged blends; people should try making their own combos rather than relying on someone telling them what to think.Many of his discoveries have helped me enjoy my cooking more, as I try to apply his learning.I've also purchased a couple of his blends to help me along; Bombay N.3 is an example. "A mild curry blend with two types of

turmeric (Madras and Alleppey), fenugreek, and clove. It has inspired dishes far beyond the realm of traditional Indian cuisine, adding floral notes to a variety of foods." [apparently doesn't sell his products -- I got mine by mail order from a store in Manhattan.) This is absolutely NOT a recipe book. Instead Sercarz chronicles a wide variety of spices and combinations he has experimented with. Excellent descriptions, all well edited; this book covers spices and techniques rather than recipes. Remember his opening and closing thoughts: this book is all about experimentation and discovery. And a joyous journey it has been so far for me. Robert C. Ross December 2016

A stunning and definitive spice guide by the country's most sought-after expert, with hundreds of fresh ideas and tips for using pantry spices, 102 never-before-published recipes for spice blends, gorgeous photography, and breathtaking botanical illustrations. Since founding his spice shop in 2006, Lior Lev Sercarz has become the go-to source for fresh and unusual spices as well as small-batch custom blends for renowned chefs around the world. The Spice Companion communicates his expertise in a way that will change how readers cook, inspiring them to try bold new flavor combinations and make custom spice blends. For each of the 102 curated spices, Lev Sercarz provides the history and origin, information on where to buy and how to store it, five traditional cuisine pairings, three quick suggestions for use (such as adding cardamom to flavor chicken broth), and a unique spice blend recipe to highlight it in the kitchen. Sumptuous photography and botanical illustrations of each spice make this must-have resource which also features debossing on the front cover, an orange-stained book edge, and a silver ribbon marker as beautiful as it is informative.

If you think of spices as what's in those jars that have been in your pantry for the last decade, think again. With Lior Lev Sercarz's guide, you'll want to roast and grind your own and you'll wonder why you never did it before! I can practically smell his amazing spice blends just reading this book. Ina Garten Spices can often be the unsung heroes of the kitchen. They are given the full orchestra here, and the results are bright and loud. This is a book I'll be reaching for often. Yotam Ottolenghi No one knows spices better than Lior: no one has better ideas about how to cook with them and no one has written a spice book as exciting as this one. The Spice Companion will be my kitchen companion for years to come but it will be yours, too. Dorie Greenspan I have known Lior for many years and have always been impressed by his understanding of how to season food to develop nuanced flavors; he is a true spice master. This book lays out his remarkable knowledge in a visually impressive and fascinating way, and I am thrilled to add it to my collection. Eric Ripert Lior Lev Sercarz is more than a great chef; he's a modern-day kitchen magician. The Spice Companion reveals his secrets in a stunning, thoughtful, and indispensable guide that at once informs, transports, and inspires. You will look at your pantry, and your next meal, in a whole new light with an added pinch of adventure! Gail Simmons Sercarz is the founder of La Bote, a New York City shop that is to spices what the Louvre is to art... His suggestions are actionable and inclusive in a way that could change the way you cook dinner tonight.

Food52.com Sercarz is more than a dealer of spices; he's a master of capturing a scent and translating it into a reality, a skill that has been honed over a decade of experience. And in his new book, The Spice Companion, he shares some of that wisdom. TastingTable.com Mr. Sercarz explains how to best buy, blend, roast and store seasonings, and how spices are sanitized to be sold. The New York Times One of 16 best food and beverage books of 2016 USA Today A kitchen must. Tastebook.com The Best Cookbooks for 2016: FW Editors Picks Food Wine An exuberant take on vegetables and one of Our Top 10 Cookbooks for 2016 Newsday With his new book, The Spice Companion: A Guide to the World of Spices, Sercarz aims to demystify the sometimes mysterious uses of spice to help home cooks bring flavors to life. The Boston Globe Home chefs, professionals, even beer breweries look to Sercarz to pick up their flavor game. Recently penning The Spice Companion Sercarz continues to educate and spread the word about the world of spice. Fox Business About the Author LIOR LEV SERCARZ is the chef and owner of La Bote, a destination spice shop in New York City. After attending culinary school in France, he worked for multiple Michelin-starred chefs before turning to his true passion: helping cooks everywhere embrace new flavors. His spices are sold online and in many boutiques, including ABC Carpet Home and Eataly. He lives in New York City with his wife and their children.