

Modernist Cuisine At Home

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The Kitchen as Laboratory

Eating is a multi-sensory experience, yet chefs and scientists have only recently begun to anatomize food's components, introducing a new science called molecular gastronomy. In this global collaboration of essays, chefs,

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scientists, and cooks put the innovations of molecular gastronomy into practice.

Modernist Cuisine at Home

A collection of three of William Golding's stories with an introduction by Craig Raine.

Grandma's German Cookbook

A new edition of The Cook's Book - winner of the Gourmand World Cookbook Award. Master classic dishes and pick up tips for success every time with the world's top chefs, including Marcus Wareing, Shaun Hill, Ken Hom & Charlie Trotter. From making a mouth-watering sauce to jointing a chicken and preparing fresh lobster to cooking the perfect rice, you'll find easy to achieve techniques and over 600 delicious recipes to help you create perfection on a plate in your own kitchen, no matter what your culinary skills. Get cooking and explore chapters covering all the major foods: from meat, fish and vegetables to desserts and cakes. An essential ingredient for every kitchen.

Health Care Administration

The perfect guide for professional chefs in training and aspiring amateurs, this fully illustrated, comprehensive step-by-step manual covers all aspects of preparing,

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cooking and serving delicious, high-end food. An authoritative, unique reference book, it covers 250 core techniques in extensive, ultra-clear step-by-step photographs. These techniques are then put into practice in 70 classic and contemporary recipes, designed by chefs. With over 1,800 photographs in total, this astonishing reference work is the essential culinary bible for any serious cook, professional or amateur.

How to Cook Without a Book

The highly anticipated cookbook from the immensely popular food blog *Minimalist Baker*, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the *Minimalist Baker* blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
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Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Modernist Cuisine

Molecular Gastronomy at Home

Are you interested in molecular gastronomy and modernist cooking but can't find any accessible information for getting started? Are you looking for an easy to understand introduction to the techniques, ingredients, and recipes of modernist cooking? If you nodded your head "Yes" then this book was written for you! Modernist cooking is quickly gaining popularity in high end restaurants and working its way into home kitchens. However, there has been very little accessible information about the techniques and ingredients used. This book aims to change that by presenting all the information you need to get to get started with modernist cooking and molecular gastronomy. It is all presented in an easy to understand format, along with more than 80 example recipes, that can be applied immediately in your kitchen. Modernist Cooking Made Easy: Getting Started

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covers popular modernist techniques like foams, gels, and spherification as well as many of the ingredients including agar, xanthan gum, and sodium alginate. There are also more than 80 high quality, black and white photographs providing a visual look at many of the recipes and techniques. What You Get in This Book: An in-depth look at many of the most popular modernist ingredients such as xanthan gum, sodium alginate, carrageenan, and agar agar. A detailed exploration of modernist techniques like spherification, gelling, foaming, thickening, and sous vide. More than 80 recipes for gels, foams, sauces, caviars, airs, syrups, gel noodles and marshmallows. Directions for how to use modernist techniques and ingredients to make your everyday cooking more convenient. More than 400 sous vide time and temperature combinations across 175 cuts of meat, types of fish and vegetables. If you want to get started with modernist cooking then this is the book for you!

Pierre Et Gilles: 40 (Trade Edition)

Join expert pastry chef **Mélanie Dupuis** and molecular gastronomist **Anne Cazor** in this landmark volume on the techniques and traditions of France's grand patisseries, with sumptuous step by step recipes designed to make even the most elaborate of French desserts achievable for the home baker.

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From madeleines, éclairs and croissants to tarte au citron, black forest cake and croquembouche, *Pâtisserie* has a creation for every sweet tooth, whether it's a simple cake or a show-stopping work of art.

Minimalist Baker's Everyday Cooking

"In this evocative, fully illustrated cookbook, Darra Goldstein explores the cultural history and culinary traditions of Denmark, Finland, Norway, and Sweden. Lushly photographic and rich in cultural scope, *Fire and Ice* features 150 aspirational and achievable recipes that introduce home cooks to the glorious flavors of Nordic cooking."

Sous Vide for Everybody

"This book embodies the ultimate crash course for the amateur chef and home cook in preparing food using modern scientific principles. For a reader seeking new and broader culinary horizons just come armed with a dash of patience and a pinch of scientific interest -- the results ought to be astounding." -- Publishers Weekly

At one time revolutionary and the sole purview of dedicated expert chefs, molecular gastronomy is well established as a cuisine choice. Food aficionados who want to create it at home can now find equipment and locate the catalyst

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ingredients, but it's neither a bargain method of cooking nor a quick study. This book shows the most common methods used in molecular gastronomy adapted for the home. Clear and easy-to-follow step-by-step photographs demonstrate each technique so that cooks can practice the unique skills, handle the unusual ingredients and plate the dishes. Most beneficial to home cooks, however, is that should special equipment be unavailable, the author recommends the closest domestic equivalents. *Molecular Gastronomy at Home* is an outstanding practical introduction to a fascinating and delicious cooking method. It demonstrates how with clear technical guidance, numerous illustrations, achievable recipes and a generous dose of patience, home cooks can take culinary physics out of the lab and into their home kitchen. With the first edition of *Molecular Gastronomy at Home* sold out, this second edition will be available for a wider audience of cooks who like to explore and learn new skills.

Modernist Cuisine at Home Italian Edition

On the fortieth anniversary of Pierre Commy and Gilles Blanchard's romantic union, this volume traces four decades of artistic collaboration between the photographer and painter known as Pierre et Gilles. This year-

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by-year retrospective of their vast oeuvre, accompanied by an incisive essay by art critic Éric Troncy, showcases the genesis and development of their sublime, audacious, and explicitly confected fusion of photography and painting. Highly sophisticated and shamelessly sexy, their art--stylized, idealized painted photographs--synthesizes tropes drawn from celebrity and mainstream gay culture with timeless themes of religion, mythology, and beauty, and many works feature international stars including Madonna, Naomi Campbell, Dita Von Teese, Kylie Minogue, Karl Lagerfeld, Mick Jagger, and Iggy Pop. The book is available in a trade edition and in a limited art edition of 200 copies that features a signed and numbered limited edition print created especially for the book and presented in a deluxe clamshell case.

The German Cookbook

In this enormous, beautiful book, we hear the full story of the meteoric rise of Heston Blumenthal and The Fat Duck, birthplace of snail porridge and bacon-and-egg ice cream, and encounter the passion, perfection and weird science behind the man and the restaurant. Heston Blumenthal is widely acknowledged to be a genius, and The Fat Duck has twice been voted the Best Restaurant in the World by a peer group of top chefs. But he is entirely self-taught, and the story of

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his restaurant has broken every rule in the book. His success has been borne out of his pure obsession, endless invention and a childish curiosity into how things work—whether it's how smell affects taste, what different flavours mean to us on a biological level, or how temperature is distributed in the centre of a soufflé. In the first section of *The Big Fat Duck Cookbook*, we learn the history of the restaurant, from its humble beginnings to its third Michelin star (the day Heston received the news of this he had been wondering how exactly he would be able to pay his staff that month). Next we meet 50 of his signature recipes - sardine on toast sorbet, salmon poached with liquorice, hot and iced tea, chocolate wine— which, while challenging for anyone not equipped with ice baths, dehydrators, vacuum pumps and nitrogen on tap, will inspire home cooks and chefs alike. Finally, we hear from the experts whose scientific know-how has contributed to Heston's topsy-turvy world, on subjects as diverse as synaesthesia, creaminess and flavour expectation. With an introduction by Harold McGee, incredible colour photographs throughout, illustrations by Dave McKean, multiple ribbons, real cloth binding and a gorgeous slip case, *The Big Fat Duck Cookbook* is not only the nearest thing to an autobiography from the world's most fascinating chef, but also a stunning, colourful and joyous work of art.

The Cook's Illustrated Cookbook

Although sous vide cooking is not as "sexy" as some of the other modernist techniques it has two huge advantages for both the novice and experienced cook. Most importantly it will allow you to significantly increase the quality and consistency of the dishes you create on a daily basis. And for those of you whose lives are harried, the sous vide technique also allows you to create remarkable meals while working around your hectic schedule. Sous vide is a simple and extremely effective way to cook. This book covers every step of the sous vide process, from seasoning, sealing, and temperature control to how to determine the times and temperatures needed to turn out great food. There are also extensive write ups for the main types of food including steak and red meat, pork, fish and shellfish, eggs, fruits and vegetables, and more. After reading this book you will be able to consistently prepare great food with a minimal amount of effort. The bulk of this book is the more than 85 recipes it contains. You can skim the recipes looking for something that inspires you, or turn to a specific recipe to learn all about how to cook the cut of meat it features.

Japanese Patisserie

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One of Smithsonian Magazine's Ten Best Food Books of the Year A revolutionary new guide to pairing ingredients, based on a famous chef's groundbreaking research into the chemical basis of flavor As an instructor at one of the world's top culinary schools, James Briscione thought he knew how to mix and match ingredients. Then he met IBM Watson. Working with the supercomputer to turn big data into delicious recipes, Briscione realized that he (like most chefs) knew next to nothing about why different foods taste good together. That epiphany launched him on a quest to understand the molecular basis of flavor--and it led, in time, to The Flavor Matrix. A groundbreaking ingredient-pairing guide, The Flavor Matrix shows how science can unlock unheard-of possibilities for combining foods into astonishingly inventive dishes. Briscione distills chemical analyses of different ingredients into easy-to-use infographics, and presents mind-blowing recipes that he's created with them. The result of intensive research and incredible creativity in the kitchen, The Flavor Matrix is a must-have for home cooks and professional chefs alike: the only flavor-pairing manual anyone will ever need.

The Elements of Dessert

Collects one hundred twenty-five signature

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recipes, flavor combinations, and cooking techniques, sharing guidelines for preparing such options as lamb shanks braised in root beer, pastrami mustard, and pancakes with warm maple syrup.

Modernist Cuisine Stainless Steel Slipcase

Modernist Cuisine is an interdisciplinary team in Bellevue, Washington, founded and led by Nathan Myhrvold. The group includes scientists, research and development chefs, and a full editorial team all dedicated to advancing the state of culinary art through the creative application of scientific knowledge and experimental techniques. Change the way you think about food: Modernist Cuisine at Home opens up a new world of culinary possibility and innovation for passionate and curious home cooks. In this vibrantly illustrated 456-page volume you'll learn how to stock a modern kitchen, to master Modernist techniques, and to make hundreds of stunning new recipes, including pressure-cooked caramelized carrot soup, silky smooth mac and cheese, and sous vide, braised short ribs. You'll also learn about the science behind your favorite dishes, what's really happening when you roast a chicken, and why pressure cookers are perfect for making soup.

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Home Cooking With Jean-Georges

Want to match your new Modernist Bread set with your Modernist Cuisine: The Art and Science of Cooking set? We have created a sleek stainless steel case with two removable wedges for cover protection and easy reshelving. A wonderful new look for your library and/or kitchen. Slipcase and wedges only (books not included).

Patisserie

The ultimate recipe resource: an indispensable treasury of more than 2,000 foolproof recipes and 150 test kitchen discoveries from the pages of Cook's Illustrated magazine. There is a lot to know about cooking, more than can be learned in a lifetime, and for the last 20 years we have been eager to share our discoveries with you, our friends and readers. The Cook's Illustrated Cookbook represents the fruit of that labor. It contains 2,000 recipes, representing almost our entire repertoire. Looking back over this work as we edited this volume, we were reminded of some of our greatest hits, from Foolproof Pie Dough (we add vodka for an easy-to-roll-out but flaky crust), innumerable recipes based on brining and salting meats (our Brined Thanksgiving Turkey in 1993 launched a nationwide trend), Slow-Roasted Beef (we salt a roast a day in

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advance and then use a very low oven to promote a tender, juicy result), Poached Salmon (a very shallow poaching liquid steams the fish instead of simmering it in water and robbing it of flavor), and the Ultimate Chocolate Chip Cookies (we brown the butter for better flavor). Our editors handpicked more than 2,000 recipes from the pages of the magazine to form this wide-ranging compendium of our greatest hits. More than just a great collection of foolproof recipes, *The Cook's Illustrated Cookbook* is also an authoritative cooking reference with clear hand-drawn illustrations for preparing the perfect omelet, carving a turkey, removing meat from lobsters, frosting a layer cake, shaping sandwich bread, and more. 150 test kitchen tips throughout the book solve real home-cooking problems such as how to revive tired herbs, why you shouldn't buy trimmed leeks, what you need to know about freezing and thawing chicken, when to rinse rice, and the best method for seasoning cast-iron (you can even run it through the dishwasher). An essential collection for fans of *Cook's Illustrated* (and any discerning cook), *The Cook's Illustrated Cookbook* will keep you cooking for a lifetime - and guarantees impeccable results.

Modernist Cooking Made Easy: Getting Started

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"This book focuses on cooking equipment, techniques, and recipes"--P. xvii.

Zero

At the beginning of the eighteenth century most European Jews lived in restricted settlements and urban ghettos, isolated from the surrounding dominant Christian cultures not only by law but also by language, custom, and dress. By the end of the century urban, upwardly mobile Jews had shaved their beards and abandoned Yiddish in favor of the languages of the countries in which they lived. They began to participate in secular culture and they embraced rationalism and non-Jewish education as supplements to traditional Talmudic studies. The full participation of Jews in modern Europe and America would be unthinkable without the intellectual and social revolution that was the Haskalah, or Jewish Enlightenment. Unparalleled in scale and comprehensiveness, The Jewish Enlightenment reconstructs the intellectual and social revolution of the Haskalah as it gradually gathered momentum throughout the eighteenth century. Relying on a huge range of previously unexplored sources, Shmuel Feiner fully views the Haskalah as the Jewish version of the European Enlightenment and, as such, a movement that cannot be isolated from broader eighteenth-century European traditions.

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Critically, he views the Haskalah as a truly European phenomenon and not one simply centered in Germany. He also shows how the republic of letters in European Jewry provided an avenue of secularization for Jewish society and culture, sowing the seeds of Jewish liberalism and modern ideology and sparking the Orthodox counterreaction that culminated in a clash of cultures within the Jewish community. The Haskalah's confrontations with its opponents within Jewry constitute one of the most fascinating chapters in the history of the dramatic and traumatic encounter between the Jews and modernity. The Haskalah is one of the central topics in modern Jewish historiography. With its scope, erudition, and new analysis, The Jewish Enlightenment now provides the most comprehensive treatment of this major cultural movement.

The Flavor Matrix

Now in a celebratory fiftieth anniversary edition, The German Cookbook is the definitive authority on German cuisine, from delicious soups and entrees to breads, desserts, and the greatest baking specialties in the world. In addition to easy-to-follow recipes, renowned food writer Mimi Sheraton also includes recommendations for restaurants at home and abroad, as well as tips on ordering traditional fare. Historically,

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German influence on the American diet, from hamburgers and frankfurters to jelly doughnuts and cakes, has been enormous. But, as the author writes in a brand-new Preface, "Americans have begun to realize that Austrian and German cooks have long been adept at preparing foods that are newly fashionable here, whether for reasons of health, seasonality, economy or just pure pleasure." Many standards foreshadowed the precepts of new cooking, such as pickling, and combining sweet with savory. Alongside old Bavarian favorites, The German Cookbook includes recipes for nose-to-tail pork, wild game, and organ meats; hearty root vegetables and the entire cabbage family; main-course soups and one-pot meals; whole-grain country breads and luscious chocolate confections; and lesser-known dishes worthy of rediscovery, particularly the elegant seafood of Hamburg. Since Mimi Sheraton first began her research more than fifty years ago, she has traveled extensively throughout Germany, returning with one authentic recipe after another to test in her own kitchen. Today, The German Cookbook is a classic in its field, a testament to a lifetime of spectacular meals and gustatory dedication. So Prosit and gut essen: cheers and good eating!

Modernist Cooking Made Easy

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A photographic memoir detailing the process of cooking every dish in the Alinea cookbook.

Try this at Home

Recalling an earlier era when cooks relied on sight, touch, and taste rather than cookbooks, the author encourages readers to rediscover the lost art of preparing food and use their imagination in the kitchen. \$25,000 ad/promo.

The Scorpion God

Health Care Administration: Managing Organized Delivery Systems, Fifth Edition provides graduate and pre-professional students with a comprehensive, detailed overview of the numerous facets of the modern healthcare system, focusing on functions and operations at both the corporate and hospital level. The Fifth Edition of this authoritative text comprises several new subjects, including new chapters on patient safety and ambulatory care center design and planning. Other updated topics include healthcare information systems, management of nursing systems, labor and employment law, and financial management, as well discussions on current healthcare policy in the United States. Health Care Administration: Managing Organized Delivery Systems, Fifth Edition continues to be one of the most effective

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teaching texts in the field, addressing operational, technical and organizational matters along with the day-to-day responsibilities of hospital administrators. Broad in scope, this essential text has now evolved to offer the most up-to-date, comprehensive treatment of the organizational functions of today's complex and ever-changing healthcare delivery system.

The Food of Sichuan

Shares the core concepts and techniques of desserts, focusing on flavor combinations, basic pastry methods, and principles of dessert and menu composition.

Modern Sauces

A new edition of the iconic chef's globally bestselling home-cooking book, published on the 10th anniversary of its first release. What does Ferran Adrià eat for dinner -- and how did he feed the hard-working staff at his fabled elBulli, the first 'destination restaurant', nestled on the Mediterranean coast north of Barcelona? The Family Meal features a month's worth of three-course menus created for and by Ferran and his team -- meals that nourished and energized them for each evening's service. It's the first -- and only -- book of everyday recipes by the world's most influential chef, now with a

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brand-new foreword by Ferran himself.

Fire and Ice

The Family Meal

Sous Vide for Everybody is an approachable cookbook that demystifies sous vide cooking and demonstrates how it can make your life easier, while also giving you the tools to try exciting new dishes. Originally from the French for "under vacuum" because it often involves sealing food in plastic, sous vide allows you to cook food gently in an automatic water bath to the perfect temperature. That may sound intimidating, but the technique has trickled down from experimental fine-dining restaurant kitchens to the home kitchen precisely because it's an easy, convenient, and hands-off way to cook. Sous vide not only makes traditional cooking easier and more foolproof, it often can help to make food taste better, taking away all the guesswork and giving you back some free time. In this cookbook, you will find recipes that teach you how to cook sous vide, starting with basics like the perfect steak or soft-cooked egg. You will also find recipes that expand your knowledge and creativity in the kitchen using sous vide, from a holiday-worthy chuck roast that tastes like a prime rib at a fraction of the cost to

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eggs Benedict to fruit-on-the-bottom yogurt cups.

Institut Paul Bocuse Gastronomique

It was, arguably, the most famous restaurant in the world and perhaps one of the most significant and influential ever: the legendary 'el Bulli' in Catalonia, which closed in 2011, attained a near-mythic reputation for culinary wizardry. But what actually went on behind the scenes? What was the daily reality of life in the world's greatest kitchen? The Sorcerer's Apprentice tells first-hand the story of a young chef enrolled in the restaurant's legendary training course. It shows her struggle to adapt, how she and the other apprentices learned to push themselves and the limits of their abilities, how they adjusted to a style of cooking that was creative in the extreme and how they dealt with the pressures of performing at the highest level night after night. In past years stagiaires have clashed with the severe demeanour of Oriol Castro, the restaurant's chef de cuisine; others have gone on to work at the restaurant. One was sent home each year, unable to fit into the high-wire act that is the el Bulli kitchen. Complicating things even more, the stagiaires lived together in shared apartments, so the events and emotions of their personal lives bled

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more than usual into the professional. The Sorcerer's Apprentices tells these smaller, more human stories as well. At its heart, The Sorcerer's Apprentices is a quest: it tells the tale of a handful of aspiring young people who submitted themselves to a grueling challenge in order to be made better by it. It also offers an unprecedented, behind-the-scenes look at the most famous restaurant in the world, through the lens of those who, ultimately, made it work.

The Food Lab

The Photography of Modernist Cuisine is a feast for the eyes that serves up the beauty of food through innovative and striking photography. In the team's newest book, simple ingredients, eclectic dishes, and the dynamic phenomena at work in the kitchen are transformed into vivid, arresting art in 300 giant images. Hundreds of jaw-dropping photographs include some of the most amazing images from Modernist Cuisine and Modernist Cuisine at Home as well as many new and unpublished photos. The Photography of Modernist Cuisine also takes you into The Cooking Lab's revolutionary kitchen and its photo studio on a visual tour that reveals the special equipment and techniques the Modernist Cuisine team uses to create its culinary inventions and spectacular images. Aspiring photographers will find useful tips

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on how to frame and shoot their own professional-quality photographs of food in both the restaurant and the home.

The Big Fat Duck Cookbook

Stunning recipes for patisserie, desserts and savories with a contemporary Japanese twist. This elegant collection is aimed at the confident home-cook who has an interest in using ingredients such as yuzu, sesame, miso, and matcha. The concept of fusion in food can be magical—when cuisines and cultures collide, combining flavors, ingredients, and methods from around the world creates new classics, the best of which become staples in our everyday lives. Trends like Japanese Matcha in our lattes, Korean kimchi in our burgers and Thai Sriracha hot sauce on—well everything—prove that our love-in with Asian cuisine is thriving. Tokyo is now considered a food-forward city, currently boasting 15 three Michelin-starred restaurants (compared to France's 10). Over the past 20 years there has been a surge in celebrated French patisserie chefs moving to Japan to open fine patisseries. The art of French patisserie appeals very much to the Japanese culture—both share values of beauty, precision, and care within cooking. This book features 60 recipes, from reinvented classics to stunning Patisserie creations made achievable to the home-cook.

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The chapters will be broken into Small Cakes & Individual Patisserie, which will include Lemon & Yuzu *Ã%clairs*. Sweet Tarts will offer delights such as Miso Butterscotch Tarts and the Large Cakes & Gateaux section offers celebration cakes like a Matcha & Pistachio Opera. In the Desserts section find dinner party classics with Japanese twists such as White Sesame & Adzuki Cheesecake. The Cookies & Confectionery chapter is full of fun treats like Sesame Peanut Butter Cookies and a Green Tea chocolate candy bar. To finish, some mouth-watering savory recipes such as Panko Donuts stuffed with Pork Katsu. A flavor matrix will helpfully map key characteristics of Japanese ingredients.

The Photography of Modernist Cuisine

This is the ebook for cooks who want to take their cooking to a whole new level. Martha Holmberg was trained at La Varenne and is an award-winning food writer. Her look at this sometimes-intimidating genre—expressed in clear, short bites of information and through dozens of process photographs—delivers the skill of great sauce-making to every kind of cook, from beginners to those more accomplished who wish to expand their repertoire. More than 100 recipes for sauces range from standards such as *bÃernaise*, *hollandaise*, and *marinara* to modern riffs such as maple-rum *sabayon*, caramelized onion

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coulis, and coconut-curry spiked chocolate sauce. An additional 55 recipes use the sauces to their greatest advantage, beautifying pasta, complementing meat or fish, or elevating a cake to brilliant. Modern Sauces is both an inspiration and a timeless reference on kitchen technique.

The Sorcerer's Apprentices

Whether he's boiling hundreds of eggs to figure out what really makes their shells stick or frying up dozens of steaks to debunk long-held myths, J. Kenji López-Alt shows that home cooks don't need a state-of-the-art kitchen to cook pitch-perfect meals. In a unique book centered on beloved American dishes such as prime rib roast, Caesar salad, and buttermilk biscuits, Kenji explores the science behind searing, baking, blanching, and roasting. In hundreds of easy-to-make recipes with over 1,000 full-color images illustrating step-by-step instructions, readers will find out how to make perfect roast turkey with crackling skin, how to make scrambled eggs extra fluffy or creamy, and much more. Combining the unrelenting curiosity of a cheerful science geek with the expert knowledge of a practiced chef, The Food Lab gives readers practical tools and new approaches that they can apply the next time they step into the kitchen.

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Japanese Cooking

Presents a collection of eighty-five recipes for soups and stews, everyday meals, Sunday dinners, sweet main courses, desserts, cakes, cookies, and jams and jellies.

The Cook's Book

By the proprietor of Japan's largest professional cooking school, this volumexplores ingredients, utensils, techniques, food history and table etiquette.t contains over 220 recipes.

The Alinea Project

"Debut cookbook from Alinea restaurant in Chicago, with recipes organized by season"--Provided by publisher.

Modernist Bread

The celebrated French-born chef of New York's Jean George presents his most personal book to date in a collection of favorite casual recipes inspired by his family's dedication to two-day weekends, providing instructions for preparing such options as Crab Toasts with Sriacha Mayonnaise, Parmesan-Crusted Chicken and Buttermilk Pancakes with Warm Berry Syrup.

The Jewish Enlightenment

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'Cookbook of the year' Allan Jenkins, OFM 'No one explains the intricacies of Sichuan food like Fuchsia Dunlop. This book remains my bible for the subject' Jay Rayner A fully revised and updated edition of Fuchsia Dunlop's landmark book on Sichuan cookery, now shortlisted for the Fortnum & Mason Cookery Book Award. Almost twenty years after the publication of Sichuan Cookery, voted by the OFM as one of the greatest cookbooks of all time, Fuchsia Dunlop revisits the region where her own culinary journey began, adding more than 50 new recipes to the original repertoire and accompanying them with her incomparable knowledge of the dazzling tastes, textures and sensations of Sichuanese cookery. At home, guided by Fuchsia's clear instructions, and using just a few key Sichuanese storecupboard ingredients, you will be able to recreate Sichuanese classics such as Mapo tofu, Twice-cooked pork and Gong Bao chicken, or try your hand at a traditional spread of cold dishes comprising Bang bang chicken, Numbing-and-hot dried beef, Spiced cucumber salad and Green beans in ginger sauce. With spellbinding writing on the culinary and cultural history of Sichuan and accompanied by gorgeous travel and food

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photography, *The Food of Sichuan* is a captivating insight into one of the world's greatest cuisines. 'This book offers an unmissable opportunity to utilise the wok and cleaver, brave the fiery Mapo tofu and expand your technique with pot-stickers and steamed buns' Yotam Ottolenghi

Alinea

"Making good bread is both an art and a science--*Modernist Bread* is a 2,642-page celebration of that and more, including bread's future. The culmination of over four years of nonstop research, photography, experiments, writing, and baking, *Modernist Bread* isn't just about new recipes, though--it's about the way we think of bread from the ground up. In the space of five volumes plus a recipe manual, this groundbreaking set tells the story of one of the world's most important foods in new and different ways. Inside this book you'll discover the science, history, cultures, and personalities behind bread, along with tools you can use to shape its future. Learn what really happens when dough is mixed, new techniques for working with preferments, strategies for making bread in any kind of oven, and innovative approaches to developing flavor--all through more than 1,200 recipes and variations to master and inspire."--Publisher's web site.

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