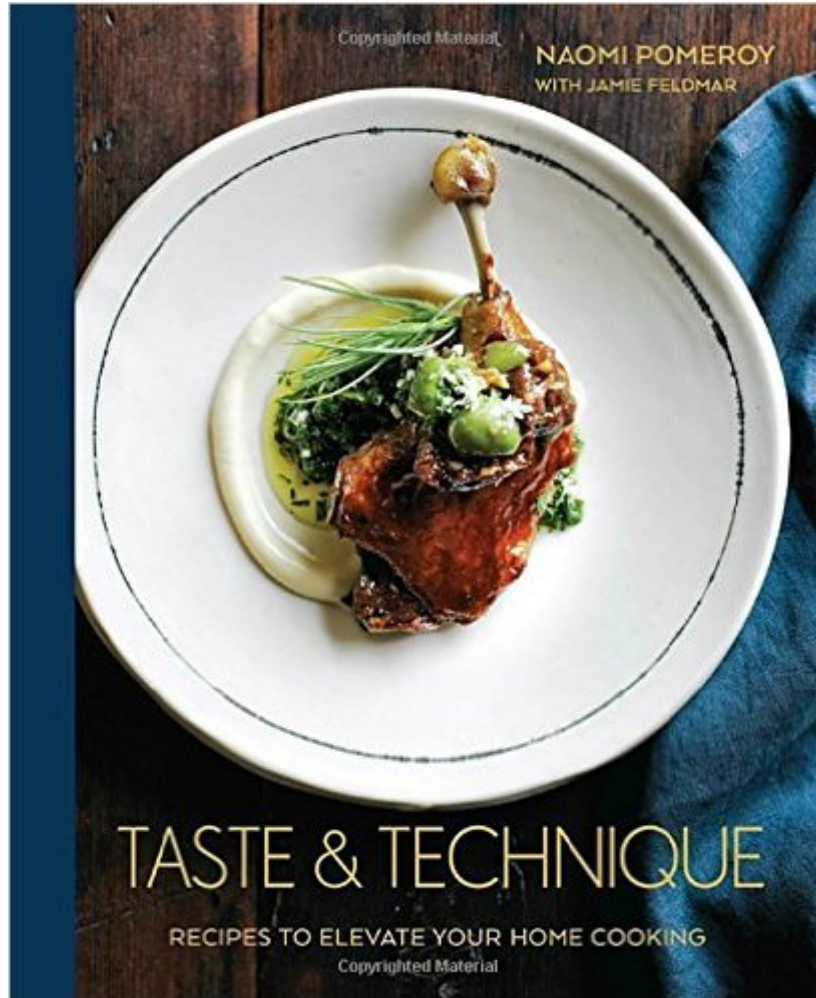


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Taste & Technique: Recipes To Elevate Your Home Cooking



Synopsis

James Beard Award-winning and self-made chef Naomi Pomeroy's debut cookbook, featuring nearly 140 lesson-driven recipes designed to improve the home cook's understanding of professional techniques and flavor combinations in order to produce simple, but show-stopping meals. Naomi Pomeroy knows that the best recipes are the ones that make you a better cook. A twenty-year veteran chef with four restaurants to her name, she learned her trade not in fancy culinary schools but by reading cookbooks. From Madeleine Kamman and Charlie Trotter to Alice Waters and Gray Kunz, Naomi cooked her way through the classics, studying French technique, learning how to shop for produce, and mastering balance, acidity, and seasoning. In *Taste & Technique*, Naomi shares her hard-won knowledge, passion, and experience along with nearly 140 recipes that outline the fundamentals of cooking. By paring back complex dishes to the building-block techniques used to create them, Naomi takes you through each recipe step by step, distilling detailed culinary information to reveal the simple methods chefs use to get professional results. Recipes for sauces, starters, salads, vegetables, and desserts can be mixed and matched with poultry, beef, lamb, seafood, and egg dishes to create show-stopping meals all year round. Practice braising and searing with a Milk-Braised Pork Shoulder, then pair it with Orange-Caraway Glazed Carrots in the springtime or Caramelized Delicata Squash in the winter. Prepare an impressive Herbed Leg of Lamb for a holiday gathering, and accompany it with Spring Pea Risotto or Blistered Cauliflower with Anchovy, Garlic, and Chile Flakes. With detailed sections on ingredients, equipment, and techniques, this inspiring, beautifully photographed guide demystifies the hows and whys of cooking and gives you the confidence and know-how to become a masterful cook.

Book Information

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Customer Reviews

Obviously Naomi Pomeroy has led a life dedicated to food and cooking. A cook's cook if you will. This is not just a simple cookbook, it's an explanation of the balance of ingredients that bring forth the best in each other. In this way it's fantastic. This was the part I enjoyed the most. Her narrative of her journey into all things culinary is amazing. Her story is an inspiration. The idea of meal 'happenings' where the first eight to answer are invited, where people jostle for a coveted entree into the dinner prepared for that night is crazy wonderful. It's like crowd sourcing and flash happenings all rolled into one. Exciting times!! found the explanations of recipes throughout the book balanced and well presented. I will also admit to the fact that I do not devote the time to dishes that Pomeroy does and that's where I might hesitate. There are however recipes that I found exciting and lavish in their simplicity. For those who are through and through foodies this is a book to enjoy and savour. For those like me who mostly exist on the quick grilled something and salad, this is a book to add to the shelves and dabble in from time to time as the moment takes. A NetGalley ARC

Description James Beard Award-winning and self-made chef Naomi Pomeroy's debut cookbook, featuring 95 lesson-driven recipes designed to improve the home cook's understanding of professional techniques and flavor combinations in order to produce simple, but show stopping meals. Combining elements of Julia Child's classical aesthetic and ambition to teach the world how to cook with Naomi Pomeroy's own unique history, style, and verve, this book is an inspiring guide for home cooks who want to up their game in the kitchen. Pomeroy demystifies professional techniques by paring back complex recipes to the building blocks necessary to create them. Her "master lessons" approach will appeal to home cooks of all levels who want to improve their skills. And her nurturing, self-deprecating tone is a welcome change from the ethereal fine-dining tomes that home cooks can't actually cook from or the snapshots of a specific restaurant meant to celebrate the chef's cult of personality. Beginning with sauces, and working from straightforward to more complex recipes, Pomeroy presents a collection of dishes you want to eat every day, including salads, vegetables, fish, pork, meat, and desserts--along with the tools and techniques you need to make each meal shine. Review The first thing I noticed and liked about this book is the abbreviated

history of the author including her path to becoming a chef and of both her business successes and failures, I like to know a little of the road people have travelled. In the informative "How this book works" section Chef Pomeroy explains her cooking philosophy in a down to earth workmanlike way, from the building blocks of technique to how the mood you take with you to the kitchen can affect the taste and quality of the food you produce. It has an easy to read layout, divided into sections with each section having a little "menu" of contents so the reader can easily see the recipes at a glance. The techniques are built in to each recipe, a good example being the very detailed instructions for making consommé, a long and many staged process, but if you can master it you will learn some very useful techniques. However, many of the recipes are what most people would consider to restaurant standard and a little too challenging. Nevertheless, ambitious home cooks will find plenty to challenge and inspire them. As for myself, I discovered a couple of recipes that I will certainly be trying, one being for aioli with variations. Another recipe I thought I might manage is Classic French Onion soup. I thought that the cabbage veloute with lemon confit creme fraiche and herb oil would be a bit too difficult and fancy for my taste! Other useful sections include the choosing of equipment, a handy pantry guide and a most excellent glossary of techniques. I would recommend this book to anyone interested in food, even if the recipes are not exactly everyday cooking, there is something of interest for every food lover, no matter their level of expertise. ARC provided by NetGalley and Ten Speed Press

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