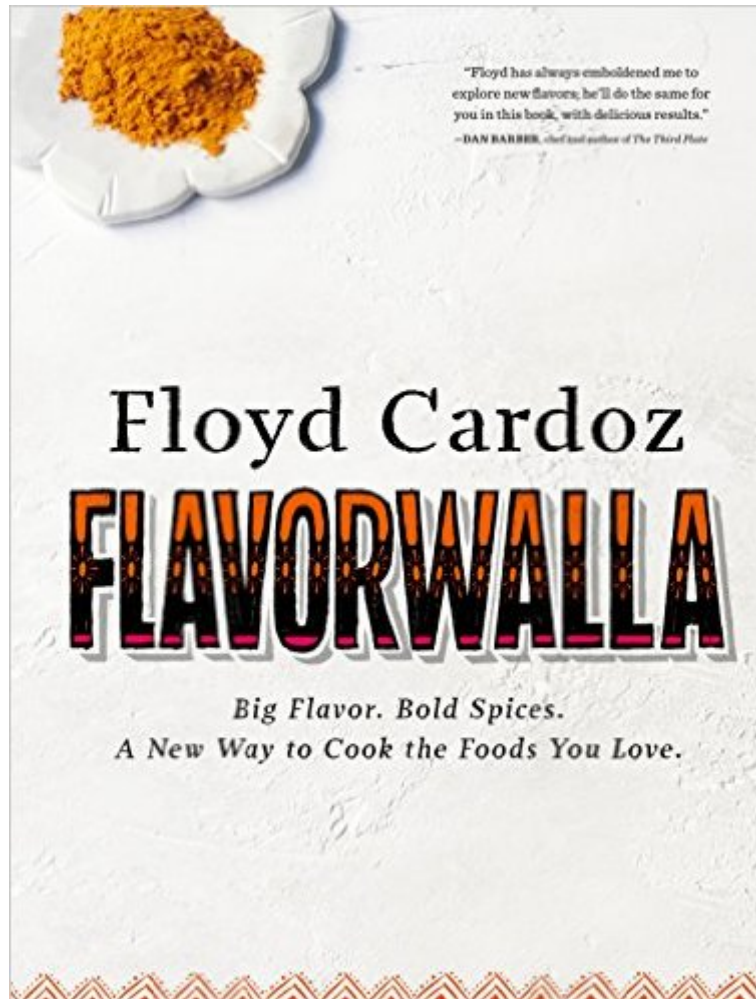


The book was found

Floyd Cardoz: Flavorwalla: Big Flavor. Bold Spices. A New Way To Cook The Foods You Love.



Synopsis

From the Winner of Top Chef Masters a fun, fresh, and inspiring collection that deserves room on any self-respecting home cook's bookshelf. Publishers Weekly, starred review At his many successful restaurants, including New York City's famed Tabla, Floyd Cardoz built a name for himself by bringing extraordinary flavors to everyday foods and using spice to turn a dish into something distinct and memorable. In Floyd Cardoz: Flavorwalla, readers will learn how Cardoz amplifies the flavors in more than 100 recipes. The simple addition of mustard seed and lemon makes grilled asparagus a revelation; slow-cooking salmon with fennel and coriander takes it to another level. But this husband and dad has the same challenges we do when cooking for our families, for guests, and for special occasions. Here he presents the recipes he cooks at home, where even the humblest of ingredients such as eggs, steak, and vegetables benefit from his nuanced use of spice and simple yet impeccable techniques, making this book an indispensable resource for getting weeknight dinners on the table or for cooking a holiday meal. The standout recipes include Grilled Lamb Shanks with Salsa Verde; Shrimp with Spicy Tomato Sauce; Coconut Basmati Pilaf; Roasted Cauliflower with Candied Ginger, Pine Nuts, and Raisins; and Cardoz's Tamarind Margaritas, of course.

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Customer Reviews

As soon as we found out that Floyd Cardoz had written another book we rushed to get it on . We absolutely loved his first book, One Spice, Two Spice - it is our go to book for dinner parties and

favorite dishes. (In fact, we have cooked so much from that cookbook that we had to buy another copy, it is so worn out!! If you don't have it - be sure to buy both together!) Flavorwalla is so exciting! The introduction is excellent. It is so informative and provides a great understanding of his style and the "Cooking with Me" section provides great basic information on the spices most commonly used and how to build amazing flavor in your cooking. The book is well organized for the home cook and I love the suggestions he has for weeknight meals, dinner for two, and Special Dinners and Parties. For anyone who likes a personal look into a famous chef's inspiration and recipe stories - this is a book for you. I loved hearing the stories behind each dish and the wonderful pictures of his family and friends. We have been cooking exclusively from this book since we got it. Our favorites so far include Spice Crusted Swordfish with Braised Romaine, Steamed Coconut Mussels, UPMA Polenta with Wild Mushrooms (we also love his UPMA with the short ribs from his first book and the oxtail-amazing!!!) We are cooking his Cider Glazed Seared Scallops with Cauliflower Puree and His New York Strip with Mustard, Coriander and Rosemary for company this weekend. I could go on and on. I love that Chef has added tips for cooking in a pressure cooker. I am an eager novice - and love help converting recipes for my new pressure cooker. The book has only been out for a month - but we are cooking so much from it we may have to get another one soon. The recipes from this book will soon become your favorites for your family and to delight your friends. I recommend it highly.

Chef Cardoz is recognized as one of the most talented Chefs out there today. As a fan for many years, I can truly say that nobody has an approach to food like Floyd's. His use of spice and balanced exciting flavors makes his food stand out, but in an uncomplicated way. What I loved about this book is that it reads the way he thinks. Which is the hard part with Chefs and cookbooks for me. Reading recipes and methods doesn't help one to understand the reasons behind the dish, so you can create something similar yourself. He breaks down his thoughts on flavor without getting to textbook like. The pictures are outstanding and the layout is fun and interesting to read. The best part of the book for me is the lead in to each recipe. There is a small story for each and one can imagine him there with you as you are reading it. It is easy to imagine situations in your own kitchen that are similar, and gets your gears turning on how you could incorporate these ideas into your world. This book is a must read for every fan of Floyd's past and future restaurants. However, even if you have never had the privilege of eating his food, you will find this book rewarding. It's definitely got great tools for everyone and great ideas to make your meals even more interesting at home or in your profession.

Just cooked Flank Steak with Thai Salad. Delicious - packed with flavor indeed! Funny that the first thing I would choose had such Indian ingredients but it was truly a great weeknight dish (even though cooked on a Sunday). The book is full of gorgeous photos and I appreciate the combination of personal stories and practicality (tailgate kit, for example) interspersed between great recipes. Cant's wait to dig into more!

I ordered this book after checking it out from the library. I made the Stewed Chicken with Fresh tomatoes and it was outstanding! The prep was simple and the meal was done in no time. Looking forward to cooking other delicious looking recipes.

I received Flavorwalla yesterday and have literally read it cover to cover. One of the things I enjoyed most about this book is that it reads more like an autobiography told through food. In this case, it is the life of Chef Floyd Cardoz, highly acclaimed for his unique and masterful use of spice to create a style of cooking that is truly his own. This book offers a welcome glance into his flavor philosophy with informative segments and advice about how each spice acts and reacts in a dish. As a professional caterer, and mother of three, I can especially appreciate his chapters "Weeknight Meals," "Cooking for Tomorrow," and "Family Time" where he shares tips that any cook can benefit and learn from. The only downside to this book is deciding which recipe to make first!

This cookbook is a mouthwatering delight, filled with anecdotes and insights into the chef's life. Recipes are rooted in everyday life, with easily available ingredients. It reads like a friend telling you what to make, a warm hug of flavor, an explosion of extraordinary taste.

I am by no means a good cook, but I LOVE good food! Floyd Cardoz's recipes are delicious, and so easy to execute. Being a full time working mom, the thought of making weeknight meals is extremely daunting, but this book makes it so easy to make flavorful dinners for my family without spending hours on them. The stories behind his recipes make this book so much more than just a typical cookbook, they make you connect with the food. I have started to introduce various flavors into my 2 year old son's diet, and I can't wait for him to experiment with the recipes in this book!

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