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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.

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Customer Reviews

Every recipe so far is a 5-star winner! Naomi, I can not thank you enough. Your instructions inspire confidence and produce great food. Last night I made the pan-seared salmon. You could have said, "Heat the oil, add the salmon, and cook for about three minutes." Instead you entered my kitchen, hovered over the pan with me, and coached me along. "Heat a black steel pan over high heat until very hot. Add the oil and heat until the surface is rippling but not smoking. Add all of the salmon, skin side down, and press lightly with the back of a fish spatula (see page 373) to ensure a good sear on the skin. Cook until the fish looks opaque approximately halfway up the sides, about 3 minutes." Salmon is not cheap. I can't afford to figure out what you mean when you tell me to start cooking it. I need to know what you mean. You continued with me every step of the way until my plate matched the picture in the book. Beautiful! Delicious! And you have offered me plenty of white space on the page to add my own notes, comments, and praise. You have thought of everything! I am grateful! In your introduction you said, "It's my hope that this book will encourage you to get into the kitchen, take cooking seriously, and feel good about it." It has. I am. And I do. Thank you! And my family thanks you as well!

I am in love with this book! The photos are gorgeous, the recipes are interesting and the explanations are thorough. I own so many cookbooks but it's been a long time since I've been inspired by one as much I was looking through Taste & Technique. I really like that she includes four season variations for each one of the main dishes. The day after I got the book I made the scallops with basil pistou and oven dried tomatoes and they were a major hit. Can't wait to try more recipes from this book.

Beautiful book!!! Just a few pages in but initial impression (and I have heaps of cook books) is

extremely positive. Buying another copy for a friend immediately.

This is an eye catching look into the world of high end gastronomy. The photos are spectacular and the text makes one think that they could actually reproduce this award winning cuisine at home.

I have a lot of cookbooks, and this one is so far one of my favorites. Many of the recipes do need a bit of a shopping trip, but the instructions are great and very detailed, and the photographs of every recipe make the book worth it just for those alone. Very nice selection broken down into categories (beef, fish, chicken, soups, etc) to help master techniques that can be re-used all the time.

Excellent. There's my succinct review.

This is both a beautiful and a useful cookbook. Lots of pictures, but more importantly carefully detailed and easy to follow techniques for cooking modern variations of many of the standards. We have tried a few of the recipes with great results and look forward to cooking from it more. It will be a staple on our kitchen bookshelf.

Beautiful book with glossy pages and attractive pictures. New techniques are very helpful

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