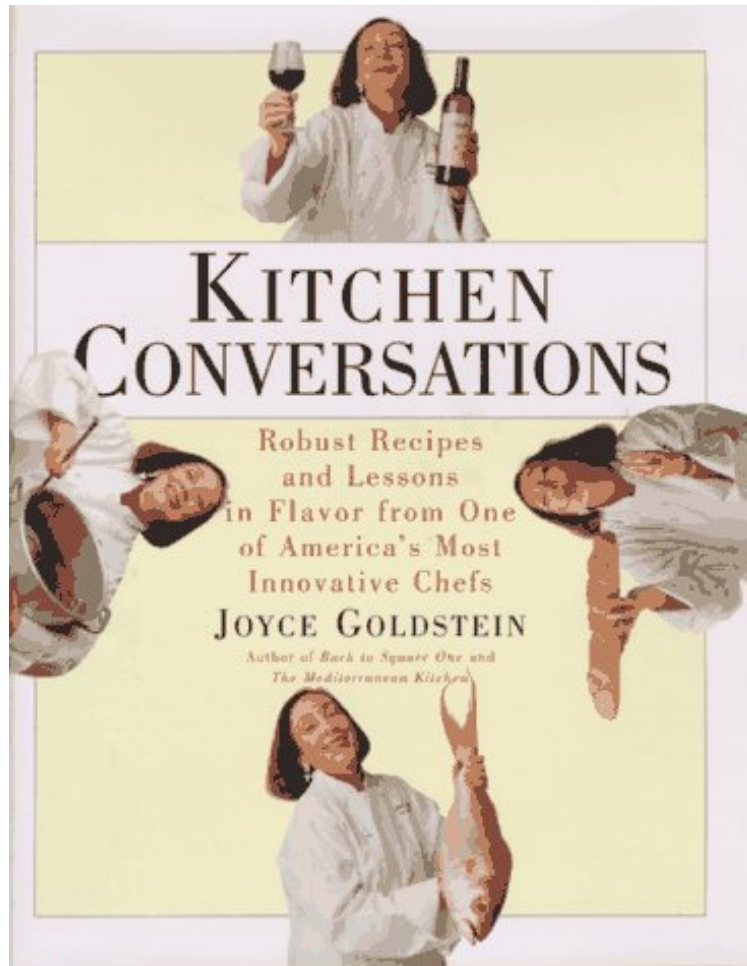


(Get free) Kitchen Conversations: Robust Recipes and Flavor Secrets from One of America's Best Chefs

## Kitchen Conversations: Robust Recipes and Flavor Secrets from One of America's Best Chefs

Joyce Eserky Goldstein

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**Joyce Eserky Goldstein : Kitchen Conversations: Robust Recipes and Flavor Secrets from One of America's Best Chefs** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Kitchen Conversations: Robust Recipes and Flavor Secrets from One of America's Best Chefs:

1 of 1 people found the following review helpful. Kitchen Conversations By J. Corn Former wife took original. We were both fans of Goldstein, had eaten in her SF restaurant and frequented Chicago's Mediterranean wannabes. Halibut in 40 clove garlic a favorite, even if infrequent (too labor intensive for self, notwithstanding cost of halibut.) Outstanding book! 3 of 3 people found the following review helpful. how to make meals simple and delicious. By A Customer I saw the quilt/chef show at the Oakland Art Museum, and knew that I had to buy Joyce Goldstein's book. I love to cook, but can never determine how to just rustle something together with products that I bring home. Her book really puts all those things together. She explains how we taste, and, therefore combining ingredients to make it delicious in a very

simple way. the section on wine selection will appeal to everyone. if one decides to make a dish, it will explain how to put things together so that the food will taste good. 6 of 6 people found the following review helpful. Background info good, ingredients....??By Raymond ChanFor those who want to know why and how a dish tastes good, balanced, etc. there are snippets of information scattered about the book. This is one of the rare books that EXPLAINS the WHYS instead of showing you just the HOWS. The wine matching sections were particularly informative. Unfortunately a lot of recipes use ingredients which a common home kitchen probably won't have and may have trouble procuring. Read this book for the information but not for the recipes.

The author of *The Mediterranean Kitchen* shares some of her secrets, as well as 160 innovative recipes for such delicacies as roast duck with caramelized turnips and parsley and escarole salad. Tour.

.com This cookbook goes well beyond being a remarkable collection of recipes for magnificent Mediterranean dishes. The reader also benefits from Joyce Goldstein's experience as a chef and world traveler and her passion for teaching. Her focus is on expanding your understanding of how the flavors and textures in a recipe work. She talks about this in both the descriptions before the dishes and in *Kitchen Conversation*--a detailed section accompanying every recipe that engages you in the how and why of what you are doing. If you are interested in wine, the detailed recommendations by Goldstein's son, Evan, are as valuable as the recipes in this unique book. From Publishers Weekly  
Reading this new volume from the author of *Taverna* (1996) and *Mediterranean: The Beautiful Cookbook* (1994) is indeed like sitting at a kitchen table listening to an authoritative and articulate chef discuss her trade. Goldstein, who recently closed her San Francisco restaurant, *Square One*, aims to help the home cook become "a culinary juggler, playing with the balance of flavors." In an eloquent introduction as well as in the short "conversations" that accompany the recipes, she instructs on using the basic tastes of sweet, sour, salt and bitter to create boldly flavored Mediterranean dishes. She explains why adding anchovy and lemon zest brings out the sweetness in spinach and suggests that an oregano- and garlic-spiked *Pork Souvlaki* profits from the addition of allspice and honey for "a subtle play of sweet and sour." In chapters from *Appetizers* to *Desserts*, Goldstein encourages creative thinking in rearranging flavors: *Greek-Inspired Ouzo, Fennel, and Orange-Marinaded Fish* is a harmonious balance of bitter and sweet; *Ciceri e Tria*, (fresh pasta with chick peas and arugula from Apulia) is given a kick with hot red peppers. Evan Goldstein, the author's son and the family wine consultant, provides a creative introduction that adds wine to his mother's discussion of basic tastes and offers wine suggestions for nearly every recipe. Author tour. Copyright 1996 Reed Business Information, Inc. From *Library Journal*  
Until recently, Goldstein (*The Mediterranean Kitchen*, LJ 11/15/89) was chef/ owner of *Square One*, one of San Francisco's most popular restaurants. Her food is known for its vivid and intense flavors, and her new book is an exploration of flavor combinations and what makes them work in dishes from *Tuna Carpaccio with Radishes, White Beans, and Mustard Vinaigrette* to *Roast Sea Bass with Radicchio, Olives, and Rosemary* (her fish dishes are particularly delicious). Goldstein, who is also a cooking teacher, believes that "most palates are trainable" (not everyone would agree), and her enthusiasm for such training is evident in the headnotes and the "*Kitchen Conversations*" that accompany every recipe, explaining why the flavors work together, suggesting flavor experiments to try, and questioning the cook/reader ("Did you put in enough salt?"). Some cooks will be fascinated by the other possibilities she opens up; others will be content just to make her recipes as they are. Copyright 1997 Reed Business Information, Inc.