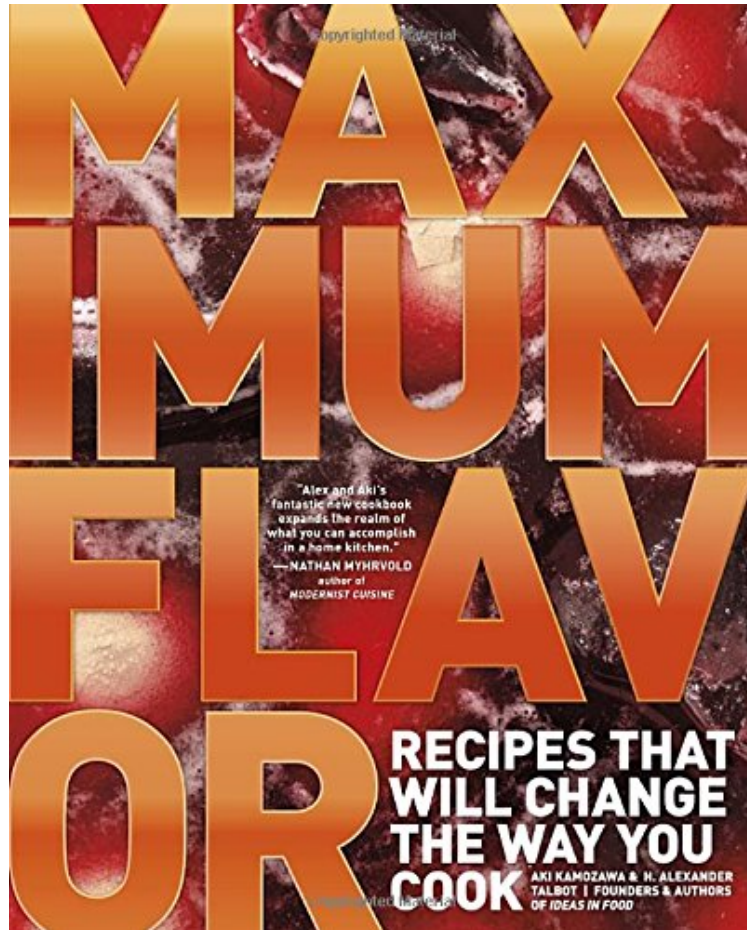


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Maximum Flavor: Recipes That Will Change the Way You Cook

Aki Kamojawa, Alexander H. Talbot

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Aki Kamojawa, Alexander H. Talbot : Maximum Flavor: Recipes That Will Change the Way You Cook before purchasing it in order to gage whether or not it would be worth my time, and all praised Maximum Flavor: Recipes That Will Change the Way You Cook:

18 of 20 people found the following review helpful. My Maximum Flavor dinner party was a hitBy Sarah SorlienFull disclosure: I am a huge fan of Alex and Aki. I follow their blog, Ideas in Food, and follow them on Twitter @ideasinfood. I have taken a one day class with Alex where my friend and I were the only ones in the class who had never been to culinary school. We followed along just fine, though, as we have a science background.Alex and Aki play with their food, but with a truly adventurous and scientific approach. I love the way they think, and the content goes way beyond the recipes just as it did with their first cookbook, Ideas in Food.Alex writes the way he thinks. It might have been easier to follow a list of instructions than the longish narrative explanations. (For example, I did need to reread the instructions for preparing the pouches for grilling the leeks a few times.). Overall, though, this is the way I like to cook. Not by protocol, but by process.So I made a few adaptations (like serving the caramel apple pie with a

ginger infused whipped cream) but overall cooked an entire dinner party with recipes from the book this weekend. Everything was easy and delicious. I have a sous vide set up, so the sous vide porterhouse was a natural choice. We all agreed it was perfection. One incredibly simple thing that was a huge hit was the method of roasting nuts. It was a lovely aside in the book that will now be my regular routine for serving/ using nuts. All in all I made 6 recipes from the book and all were delicious. I learned how to handle foods in new ways that will be permanent addition to my culinary repertoire. This cookbook was worth twice the price for this alone. 2 of 2 people found the following review helpful. Delicious By T. Lee Very interesting book. I've already tried the Korean-style chicken wings for Super Bowl. Due to the amount I was making, I skipped the overnight in the refrigerator to air dry. I doubled the dipping sauce and used it as a marinade, overnight, then cooked in the oven the next day. They were a BIG hit! Next time, I'll make a normal batch and follow their instructions to the tee. There are many VERY interesting recipes, different without being over the top. 0 of 0 people found the following review helpful. Awesome Book of Inventive/Creative Recipes! By Elaine Orgill This is an awesome book of recipes that have inventive ways to preparing food. I am so glad I purchased this book.

Whether you're interested in molecular gastronomy or just want a perfect chicken recipe for dinner tonight, the authors of *Ideas in Food* deliver reliable techniques and dishes, no hard-to-find ingredients or break-the-bank equipment required for real home cooks. On the cutting edge of kitchen science, Kamoza and Talbot regularly consult for restaurants to help them solve cooking conundrums. And yet they often find it's the simplest tips that can be the most surprising and the ones that can help home cooks take their cooking to a new level. With this book, you'll learn: Why steaming potatoes in the pressure cooker before frying them makes for the crispiest French fries Why, contrary to popular belief, you should flip your burgers often as you cook them for the best results How a simple coating of egg white, baking soda, and salt helps create chicken wings that are moist and juicy on the inside with a thin, crackling exterior How to cook steak consistently and perfectly every time How to make easy egg-free ice creams that are more flavorful than their traditional custard-base cousins How to make no-knead Danish that are even better than the ones at your local bakery How to smoke vegetables to make flavorful vegetarian dishes Why pte choux or cream puff dough makes foolproof, light-as-air gnocchi How pressure cooking sunflower seeds can transform them into a creamy risotto How to elevate everyday favorites and give them a fresh new spin with small changes such as adding nori to a classic tomato salad Sharing expert advice on everything from making gluten-free baking mixes and homemade cheeses and buttermilk to understanding the finer points of fermentation or sous-vide cooking, Kamoza and Talbot chronicle their quest to bring out the best in every ingredient. With a focus on recipes and techniques that can help anyone make better meals every day and 75 color photographs that show both step-by-step processes and finished dishes, *Maximum Flavor* will encourage you to experiment, taste, play with your food, and discover again why cooking and eating are so fascinating and fun.

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