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A beginner's guide to sous vide, which has been a popular cooking technique in restaurants for years, offering tender and succulent dishes cooked to perfection. Now, from the creator of Nomiku—the first affordable sous vide machine—comes this easy-to-follow cookbook that clearly illustrates how to harness the power of sous vide technology to achieve restaurant-quality dishes in the comfort of your own kitchen. Discover the stress-free way to cook a delicious (and never dry!) Thanksgiving turkey along with all the trimmings, classics like Perfect Sous Vide Steak and Duck Confit, and next-level appetizers like Deep Fried Egg Yolks. Including over 100 recipes for everything from Halibut Tostadas, Grilled Asparagus with Romesco, and Chicken Tikka Masala, to Dulce de Leche, Hassle-Free Vanilla Ice Cream, and even homemade Coffee-Cardamom Bitters, Sous Vide at Home has you covered for every occasion.

Wild krauts and kimchis, fermented forest brews, seawater brines, plant-based cheeses, and more One of the most influential tastemakers of our time invites you on an extraordinary culinary journey into the lacto-fermentation universe of common wild edibles. Used for thousands of years by different cultures all around the world, lacto-fermentation is the easiest, safest, and most delicious way to preserve food. And nature provides all the necessary ingredients: plants, salt, and the beneficial lactic acid bacteria found everywhere. In Wildcrafted Fermentation, Pascal Baudar describes in detail how to create rich, flavorful lacto-ferments at home from the wild and cultivated plants in your local landscape or garden. From sauerkrauts and kimchis to savory pastes, hot sauces, and dehydrated spice blends, Baudar includes more than 100 easy-to-follow, plant-based recipes to inspire even the most jaded palate. Step-by-step photos illustrate foraging, preparation, and fermentation techniques for both wild and cultivated plants that will change your relationship to the edible landscape and give you the confidence to succeed like a pro. So much more than a cookbook, Wildcrafted Fermentation offers a deeply rewarding way to reconnect with nature through the greens, stems, roots, berries, fruits, and seeds of your local terroir. Adventurous and creative, this cookbook will help you rewild your probiotic palate and “create a cuisine unique to you and your environment.”

For those warm days of late summer and autumn, when the fruit is ripe and good, you'll love this inspiring collection of recipes for jams, pickles and liquers.

The internationally bestselling author of Follow Your Heart uncovers hope in the midst of tragedy in these three utterly transfixing novellas set in Susanna Tamaro’s native Italy. In “Answer Me,” an orphaned girl with a troubled past desperately searches for a sign that she is loved while cultivating an inner strength that allows her to persevere. In “Hell Does Not Exist,” an abused wife attempts to protect her son, who becomes the source of her greatest joy and her most profound devastation. And in “The Burning Forest,” a widower recounts the unraveling of his marriage and seeks the forgiveness of his estranged daughter. Hauntingly powerful and exquisitely written, Answer Me is a spiritually galvanizing book by a writer of international stature.

Never before have we cared so much about food. It preoccupies our popular culture, our fantasies, and even our moralizing—“You still eat meat?” With our top chefs as deities and finest restaurants as places of pilgrimage, we have made food the stuff of secular seeking and transcendence, finding heaven in a mouthful. But have we come any closer to discovering the true meaning of food in our lives? With inimitable charm and learning, Adam Gopnik takes us on a beguiling journey in search of that meaning as he charts America’s recent and rapid evolution from commendably aware eaters to manic, compulsive gastronomes. It is a journey that begins in eighteenth-century France—the birthplace of our modern tastes (and, by no coincidence, of the restaurant)—and carries us to the kitchens of the White House, the molecular meccas of Barcelona, and beyond. To understand why so many of us apparently live to eat, Gopnik delves into the most burning questions of our time, including: Should a Manhattanite bother to find chicken killed in the Bronx? Is a great vintage really any better than a good bottle of wine? And: Why does dessert matter so much? Throughout, he reminds us of a time-honored truth often lost amid our newfound gastronomic pieties and certitudes: What goes on the table has never mattered as much to our lives as what goes on around the table—the scene of families, friends, lovers coming together, or breaking apart; conversation across the simplest or grandest board. This, ultimately, is who we are. Following in the footsteps of Jean Anthelme Brillat-Savarin, Adam Gopnik gently satirizes the entire human comedy of the comestible as he surveys the wide world of taste that we have lately made our home. The Table Comes First is the delightful beginning of a new conversation about the way we eat now.

A career flavor scientist who has worked with such companies as Lindt, Coca-Cola and Cadbury organizes food flavors into 160 basic ingredients, explaining how to combine flavors for countless results, in a reference that also shares practical tips and whimsical observations.

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