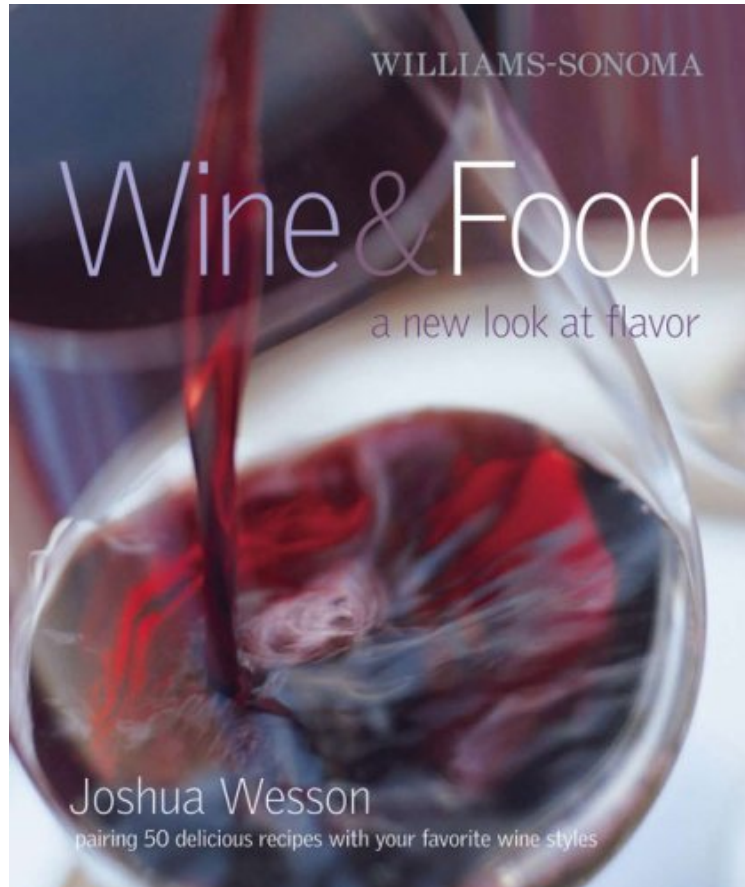


[Free download] Williams-Sonoma Wine Food: A New Look at Flavor

Williams-Sonoma Wine Food: A New Look at Flavor

Joshua Wesson

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Joshua Wesson : Williams-Sonoma Wine Food: A New Look at Flavor before purchasing it in order to gauge whether or not it would be worth my time, and all praised Williams-Sonoma Wine Food: A New Look at Flavor:

0 of 0 people found the following review helpful. THE PERFECT "COOKING WITH WINE" BOOK By Sylvia Stanley I bought this book for the 'Osso Bucco' recipe about 6 years ago and was not disappointed. It came out perfectly....my husband says, "even better than some restaurant's versions." Since then, I have prepared a number of recipes and all have delighted us and our many guests! But the 'Chicken with Mustard Cream Sauce' on page 91 is fresh and lively. It's sure to be an unexpected surprise to your taste buds. None of the recipes are very complicated at all!! There are also many helpful hints about choosing wines and recipes for all kinds of wines....even how wines are made. Bon Appetit ! 2 of 2 people found the following review helpful. love the recipes By uneanthropologist I love that this book is split into sections dedicated to each of the major wine varietals. Each section begins with an explanation of the history and flavors of the varietal, followed by recipes for meals that pair well. I bought this as a gift for a couple with a pretty serious wine cellar and they like that this book helps them craft a meal around whatever wine they would like to showcase that night. 0 of 0 people found the following review helpful. Five Stars By Kindle

Customer Exactly what we wanted.

A fresh look at a timeless subject, Williams-Sonoma Wine Food approaches wine and food pairing from the perspective of the cook. Organized around flavor groups instead of grape varietals, and lavishly illustrated with full-color photographs, this book shows just how easy it can be to incorporate wine into everyday meals. Joshua Wesson, a leading wine and food pairing expert and the co-founder of Best Cellars, tackles the basics of wine; from regions, to grape varietals, to evaluating a wine using all your senses. He also offers a primer on wine and food pairing, which deconstructs both into their respective building blocks; aromas, tastes, and textures. Through clear text and colorful, evocative images, you'll learn the simple art of complementing and contrasting these sensual elements to form an array of pleasing matches. Wine Food includes fifty easy, delicious recipes for all types of plates; from appetizers, to sea food, to poultry, to pork, to desserts. Organized around unique wine styles with common flavor profiles, each recipe offers suggestions for specific wines from both old and new regions, as well as alternative wines from other chapters. The book also includes sample menus for entertaining, or you can create your own; the possibilities are endless!