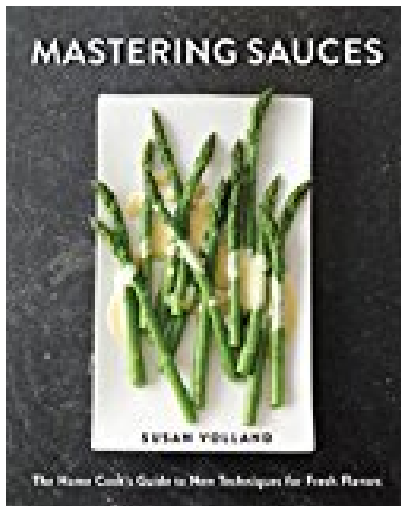


Mastering Sauces The Home Cooks Guide to New Techniques for Fresh Flavors



BOOK DETAILS

- Author : Susan Volland
- Pages : 496 Pages
- Publisher : W. W. Norton & Company
- Language : English
- ISBN : 0393241858



BOOK SYNOPSIS

The definitive cookbook on contemporary sauces that highlights fresh flavors and updated classics. Finally, a cookbook on sauces that is fresh, vibrant, and alive. In *Mastering Sauces*, Susan Volland veers away from traditional lesson plans and presents sauce-making in a whole new way. She focuses on how great cooks all over the world make sauces with impromptu élan—they splash and drizzle, slather and douse. Great sauces are made by following three fundamental principles: Maximize Flavor, Manipulate Texture, and Season Confidently. Armed with these principles, you can make any sauce your way. In addition to over 150 recipes that reflect today's tastes for seasonal produce, international ingredients, and alternative dietary choices, there are dozens of tips and tables suggesting ways to adapt and customize sauces. There are innovative Meatless Reductions, international Sauces That Start with a Can of Diced Tomatoes, and an Endlessly Adaptable Stir-Fry Sauce. Don't have time to make stock? Brew a quick "Mock Stock" or savory infusion. Not eating meat? Avoiding wheat? Check out the chapter called Respect Your Mother, where, alongside the classics, there are tantalizing recipes for Vegan Corn "Hollandaise" (pictured on the cover), Soy Cream Sauce, and Eggless Mayo. In a conversational and very readable style, Volland teaches the "whys" and "hows" of sauce-making so cooks can better understand their ingredients to create the dish they want. And because she knows that even the best cooks have off-nights, she finishes with a list of Remedies for Faltering Sauces. *Mastering Sauces* is the go-to resource for all cooks, all tastes, and all diets.

MASTERING SAUCES THE HOME COOKS GUIDE TO NEW TECHNIQUES FOR FRESH FLAVORS

- Are you looking for Ebook *Mastering Sauces The Home Cooks Guide To New Techniques For Fresh Flavors*? You will be glad to know that right now *Mastering Sauces The Home Cooks Guide To New Techniques For Fresh Flavors* is available on our online library. With our online resources, you can find *Applied Numerical Methods With Matlab Solution Manual 3rd Edition* or just about any type of ebooks, for any type of product.

Best of all, they are entirely free to find, use and download, so there is no cost or stress at all. *Mastering Sauces The Home Cooks Guide To New Techniques For Fresh Flavors* may not make exciting reading, but *Applied Numerical Methods With Matlab Solution Manual 3rd Edition* is packed with valuable instructions, information and warnings. We also have many ebooks and user guide is also related with *Mastering Sauces The Home Cooks Guide To New Techniques For Fresh Flavors* and many other ebooks.

We have made it easy for you to find a PDF Ebooks without any digging. And by having access to our ebooks online or by storing it on your computer, you have convenient answers with *Mastering Sauces The Home Cooks Guide To New Techniques For Fresh Flavors*. To get started finding *Mastering Sauces The Home Cooks Guide To New Techniques For Fresh Flavors*, you are right to find our website which has a comprehensive collection of manuals listed.