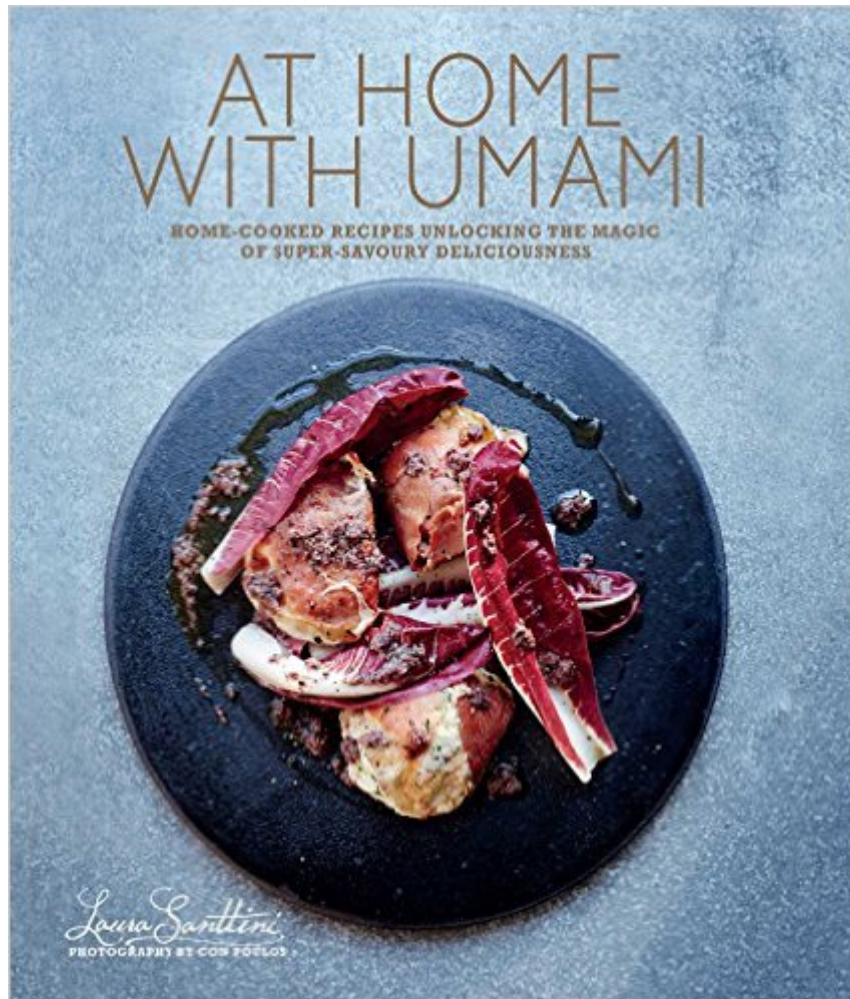


The book was found

At Home With Umami: Home-cooked Recipes Unlocking The Magic Of Super-savory Deliciousness



Synopsis

Umami is the super-savory fifth basic taste. It is both ubiquitous and elusive, present but often unrecognized, and it has the extraordinary ability to enhance individual flavors, transporting dishes to another level. It is the taste that keeps on giving long after salty, sweet, bitter, and sour flavours are spent. Umami is a Japanese word that translates as "savoury deliciousness", but it is far from a Far Eastern concept. It is absolutely universal and does not belong to any single culture – it can be shared, enjoyed and appreciated by all those in possession of a tongue. Everyone has experienced it – the salted anchovy that melts into the tomato of a pizza, the irresistible marriage of pancetta and Parmesan in a creamy spaghetti carbonara, or the rich, caramelized chorizo in a pan-fried calamari and chorizo salad. Once understood, umami is your best friend both in and out of the kitchen. Umami-rich ingredients will add magic to any dish, and make great cooks out of all of us. In this book, you'll discover extraordinary new flavor combinations in dishes such as Steak Tagliata, Umami Rub and Garlic Pesto; Dark Chocolate and Orange Chilli Con Carne; and Sunshine Laksa with Crab, Snow Peas, and Millet. This book contains a taste of the wonder and magic of umami, and once bitten you will forever be smitten.

Book Information

Hardcover: 176 pages

Publisher: Ryland Peters & Small (October 8, 2015)

Language: English

ISBN-10: 1849756678

ISBN-13: 978-1849756679

Product Dimensions: 8.5 x 10 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.0 out of 5 stars [See all reviews](#) (3 customer reviews)

Best Sellers Rank: #1,072,902 in Books (See Top 100 in Books) #152 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Tasting](#)

Customer Reviews

I wanted to love this, but I was really put off by the fact that many of the recipes call for the author's brand of Umami pastes! I didn't want the equivalent of a Campbell's soup cookbook, I was looking for ways to find Umami in the foods I cook - not in a paste.

I have to disagree with the previous review about this gorgeous book of delicious kitchen magic. It

fully lives up to the promise of the title. Not only does it contain recipes that I know will become "go to" "make again & again" but if you really take a moment to understand the message woven through out, you will learn how to change your cooking with simple, accessible ingredients. The author has included her products in some of the recipes, but each time the recipe is presented with readily available ingredients in every grocery wherever you may live. What I've learned is how to amp up the delicious factor in all my cooking. That's the essence of what umami and this book is all about. It's not a "campbell's soup" or "betty crocker/pillsbury" product promotional. This book is so beautiful in presentation, design and photography that you should place it on top of your coffee table "smart books" and your own "deliciously smart factor" will soar!

One of the best Cooking Books I have read

[Download to continue reading...](#)

Machine Learning with R Cookbook - 110 Recipes for Building Powerful Predictive Models with R
A to Z Mysteries Super Edition #8: Secret Admirer (A Stepping Stone Book(TM))
Home Voice Studio: How to Turn Your PC, Mac, or iPad Into a Recording Studio
365 Jokes For Kids: A Joke A Day Book +5 Bonus Magic Tricks
Shadow of the Shark (Magic Tree House (R) Merlin Mission)
Hurry Up, Houdini! (Magic Tree House (R) Merlin Mission)
Home Based Business Escape Plan: How To Make \$10,000 Per Month With Your Own Part-Time, Online Lifestyle Business: Home Based Business Ideas (Home Based Business Opportunities)
Super Metroid Strategy Guide & Game Walkthrough - Cheats, Tips, Tricks, AND MORE!
Superfoods Cookbook: Over 95 Quick & Easy Gluten Free Low Cholesterol Whole Foods Recipes full of Antioxidants & Phytochemicals (Natural Weight Loss Transformation Book 29)
CROCKPOT DUMP MEALS: Delicious Dump Meals, Dump Dinners Recipes For Busy People (crock pot dump meals, crockpot dump dinners, dump dinners)
Maangchi's Real Korean Cooking: Authentic Dishes for the Home Cook
Vegan Richa's Indian Kitchen: Traditional and Creative Recipes for the Home Cook
Made in India: Recipes from an Indian Family Kitchen
Hey There, Dumpling!: 100 Recipes for Dumplings, Buns, Noodles, and Other Asian Treats
The Food of Taiwan: Recipes from the Beautiful Island
Healthy Eating: Spring Healthy Eating Guide and 60+ Recipes Inspired by Traditional Chinese Medicine to Detoxify the Body and Achieve Optimal Health
Healthy Eating: Winter Healthy Eating Guide and 60+ Recipes Inspired by Traditional Chinese Medicine to Warm Up the Body, Nourish Your Skin, and Achieve Optimal Health
Chinese Cooking: The Chinese Takeout Recipes, Quick & Easy to Prepare Dishes At Home
Best Chinese Take-out Recipes from Mama Li's Kitchen
The Dumpling Sisters Cookbook: Over 100 Favourite Recipes from a Chinese Family Kitchen

