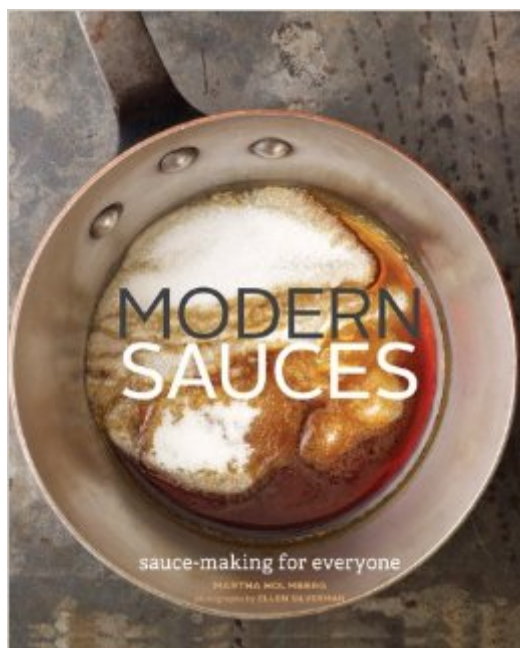


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# Modern Sauces: More Than 150 Recipes For Every Cook, Every Day



## Synopsis

This is the book for cooks who want to take their cooking to a whole new level. Martha Holmberg was trained at La Varenne and is an award-winning food writer. Her look at this sometimes-intimidating genre is expressed in clear, short bites of information and through dozens of process photographs that delivers the skill of great sauce-making to every kind of cook, from beginners to those more accomplished who wish to expand their repertoire. More than 100 recipes for sauces range from standards such as béarnaise, hollandaise, and marinara to modern riffs such as maple-rum sabayon, caramelized onion coulis, and coconut-curry spiked chocolate sauce. An additional 55 recipes use the sauces to their greatest advantage, beautifying pasta, complementing meat or fish, or elevating a cake to brilliant. *Modern Sauces* is both an inspiration and a timeless reference on kitchen technique.

## Book Information

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## Customer Reviews

As it is, I learned to make and finesse my sauces the hard way: Through trial and error, a lot of thought, much experimentation, several fairly useless sauce books--and even some tears (Oh, I remember some anguished, rushed, minutes when I'd be cooking for company!). Except for one time when I actually let a roux burn, I've never dumped a sauce in frustration. I've worked with it, learned from it, and made it into something we could eat. But, sometimes it wasn't fun. Sometimes it wasn't pretty....(my responses nor the sauce...). Thinking back, I guess I also burnt some caramel, too! So, if you are looking to learn the why and wherefore of sauces--both savory and sweet, take it from me: Here is a terrific guide, written by a fantastic female chef who obviously loves to teach and coach. Her sense of humor also shines through every once in a while, too. You'd be crazy to pass

by this opportunity, and the sooner you buy it, the better. (It won't do to borrow it from the library, as you'll want to refer to it often.) I was a bit skeptical of this book--I am a tough critic--when the author started out with vinaigrette. I guess I don't like vinaigrette being termed a "sauce", and I didn't like pages of the book being wasted on dressings for salads. But there are some decent recipes in that chapter. At this time of year, I always have oranges on my countertop and paprika in my pantry; so (for me) there's at least one recipe in that chapter that works very well. But she won me over in the chapter that discusses gravies.

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