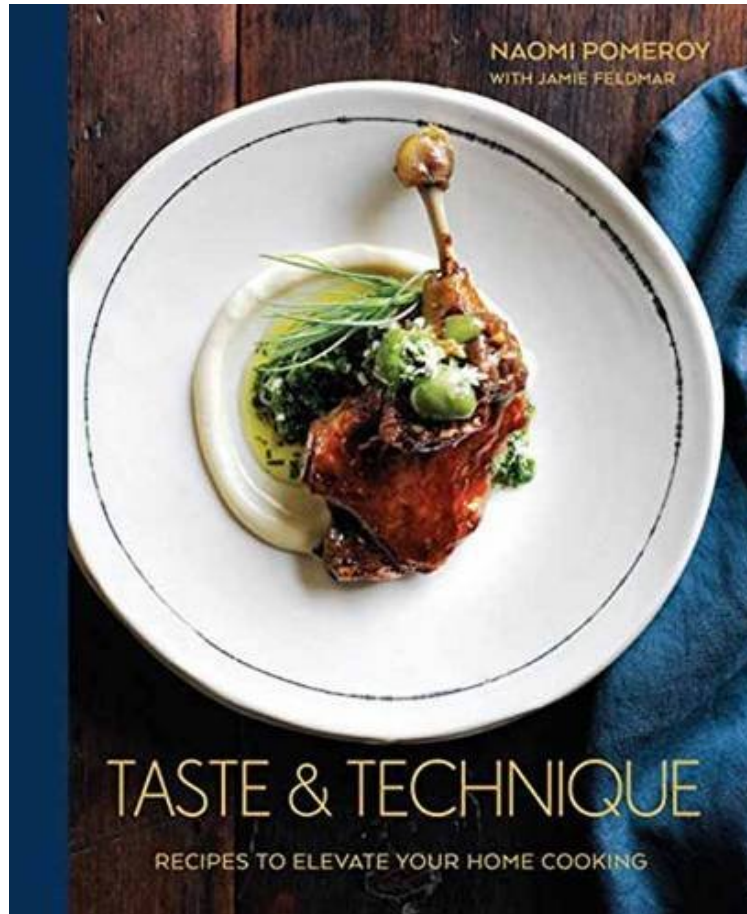


[Pdf free] Taste Technique: Recipes to Elevate Your Home Cooking

Taste Technique: Recipes to Elevate Your Home Cooking

Naomi Pomeroy

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Naomi Pomeroy : Taste Technique: Recipes to Elevate Your Home Cooking before purchasing it in order to gauge whether or not it would be worth my time, and all praised Taste Technique: Recipes to Elevate Your Home Cooking:

107 of 110 people found the following review helpful. With Thanks! By Renaissance Gal Every recipe so far is a 5-star winner! Naomi, I can not thank you enough. Your instructions inspire confidence and produce great food. Last night I made the pan-seared salmon. You could have said, "Heat the oil, add the salmon, and cook for about three minutes." Instead you entered my kitchen, hovered over the pan with me, and coached me along. "Heat a black steel pan over high heat until very hot. Add the oil and heat until the surface is rippling but not smoking. Add all of the salmon, skin side down, and press lightly with the back of a fish spatula (see page 373) to ensure a good sear on the skin. Cook until the fish looks opaque approximately halfway up the sides, about 3 minutes." Salmon is not cheap. I can't afford to figure out what you mean when you tell me to start cooking it. I need to know what you mean. You continued with me every step of the way until my plate matched the picture in the book. Beautiful! Delicious! And you have offered me plenty of white space on the page to add my own notes, comments, and praise. You have thought of everything! I am grateful! In your introduction you said, "It's my hope that this book will encourage you to get into the kitchen, take

cooking seriously, and feel good about it."It has.I am.And I do.Thank you! And my family thanks you as well!63 of 68 people found the following review helpful. Fantastic cookbook!By Dusya4I am in love with this book! The photos are gorgeous, the recipes are interesting and the explanations are thorough. I own so many cookbooks but it's been a long time since I've been inspired by one as much I was looking through Taste Technique. I really like that she includes four season variations for each one of the main dishes. The day after I got the book I made the scallops with basil pistou and oven dried tomatoes and they were a major major hit. Can't wait to try more recipes from this book.0 of 0 people found the following review helpful. Five StarsBy Robin WardNice book. Yummy recipes.

James Beard Award-winning and self-made chef Naomi Pomeroy's debut cookbook, featuring nearly 140 lesson-driven recipes designed to improve the home cook's understanding of professional techniques and flavor combinations in order to produce simple, but show-stopping meals.Naomi Pomeroy knows that the best recipes are the ones that make you a better cook. A twenty-year veteran chef with four restaurants to her name, she learned her trade not in fancy culinary schools but by reading cookbooks. From Madeleine Kamman and Charlie Trotter to Alice Waters and Gray Kunz, Naomi cooked her way through the classics, studying French technique, learning how to shop for produce, and mastering balance, acidity, and seasoning. In Taste Technique, Naomi shares her hard-won knowledge, passion, and experience along with nearly 140 recipes that outline the fundamentals of cooking. By paring back complex dishes to the building-block techniques used to create them, Naomi takes you through each recipe step by step, distilling detailed culinary information to reveal the simple methods chefs use to get professional results. Recipes for sauces, starters, salads, vegetables, and desserts can be mixed and matched with poultry, beef, lamb, seafood, and egg dishes to create show-stopping meals all year round. Practice braising and searing with a Milk-Braised Pork Shoulder, then pair it with Orange-Caraway Glazed Carrots in the springtime or Caramelized Delicata Squash in the winter. Prepare an impressive Herbed Leg of Lamb for a holiday gathering, and accompany it with Spring Pea Risotto or Blistered Cauliflower with Anchovy, Garlic, and Chile Flakes. With detailed sections on ingredients, equipment, and techniques, this inspiring, beautifully photographed guide demystifies the hows and whys of cooking and gives you the confidence and know-how to become a masterful cook.

From the enthralling and honest introduction to the enticing recipes, Naomi Pomeroy's debut cookbook is simply outstanding. The recipes are so thoroughly written, it's like Naomi is in your kitchen guiding you to success. NANCY SILVERTONI believe the true essence of a chef is to be totally in tune with her inner muse. That is Naomi Pomeroy in a nutshell. Naomi's self-taught confidence will inspire any cook to use this cookbook until it gets tattered, splattered, and torn truly the sign of a great chef's work. JONATHAN WAXMAN Naomi reminds me in this book why French country cooking is so great and why I love it so much. She nails clever variations on classics with good instruction and makes me want to make those pork chops! ANDREW CARMELLINIA good cookbook embodies the chef's personality and approach to food and life. This book is like Naomi's restaurant Beateach page brims with her passion for cooking in the Pacific Northwest. MICHAEL TUSK Anything from the magnificent Chef Pomeroy is worth getting immediately but this latest, in particular, is a must-have. ANTHONY BOURDAIN No matter what level of home cook you are, Naomi's humble, detailed, and positive approach to cooking provides an encouraging perspective on learning how to cook her soulful cuisine. She adds personal touches that will help any good home cook be creative with dishes they can independently call their own. DANIEL BOULUD "Pomeroy's highly recommended debut is a beautiful guide to creating and improvising memorable meals."Library Journal"[Pomeroy's] debut cookbook offers home cooks a superb arsenal of methods and elegant, do-able dishes designed to increase competence, confidence, and cooking pleasure."Publishers Weekly"Pomeroy shows you how to master basic chef skills like sauces and stocks, so you can move on to master clear-as-can-be consommé. The Portland chef also does the impossible, making homemade puff pastry approachable." Tasting Table"Like many high-caliber chefs, Pomeroy's savvy derives from a sophisticated approach to flavor Eater"Self-taught, award-winning chef Pomeroy, brings a masterful pleasure of cooking to home kitchens by using elaborate building-block recipes."- Alaska Airlines Magazine"There is much to learn here, and much great food to make, the sort of classical dishes that deserve aspiration."- Los Angeles Times"A beautiful handbook for any cook looking to up his or her game."- San Francisco Chronicle"This is my five-star pick of the year, the cookbook I suspect will define my cooking in 2017, and so want to say a little more about why. On the surface, you might think that this is just another one of those fancy, cheffy cookbooks that's mostly about brand and ego, with no clue about the challenges a home cook faces. You might think that because those books are often really beautiful with high production values and this book is like that, too: sophisticated layout, glossy pages, gorgeous photography. But start at the beginning and slowly page through and you will start to see that these recipes are doable very doable. Simple, elegant, but not overly refined, this cookbook inspires rather than thrills; it impresses rather than boasts."- THE KITCHN"This is a big book with big photos and big ideas. . . This is serious cooking, mind you, but presented in gorgeous color by a serious, self-trained cook."- MILK STREET KITCHEN MAGAZINE About the Author Naomi Pomeroy won the James Beard Award for Best Chef Pacific Northwest in 2014, was named a Best New Chef in Food Wine in 2009, and has been featured in Bon Appetit, Elle, and O magazine, along with appearances on Top Chef

Masters and Knife Fight. After launching Family Supper, clarklewis, and Gotham Tavern, she opened Beast in 2007 and her bar Expatriate in 2013. She lives in Portland, Oregon. Excerpt. Reprinted by permission. All rights reserved.

Porcini Braised Chicken Thighs SERVES 6 TO 8

This is a rustic one-pot meal to serve directly out of the Dutch oven in which it is cooked. Porcini mushrooms have an earthy, savory quality that combines with the stock, wine, and concentrated meat flavor from the thighs to create a lovely richness. The contrast of crisp skin against tender braised meat and soft vegetables is fantastic as well. I recommend using this recipe to learn how to braise. If you don't have a Dutch oven, it's possible to sear the chicken in a large sauté pan, transfer it to a roasting pan to finish cooking in the oven, and serve it in a pretty casserole dish. This simple meal is all about balance, and people are always impressed by how delicious it is. I don't always save the vegetables from a braise because they often wind up limp and soggy, but these are very much worth eating.

4 tablespoons extra-virgin olive oil
1 cups sliced, peeled carrot, on the bias in 3-inch pieces
3 cups roughly chopped yellow onion, in 1-inch pieces
1 cups roughly chopped celery, in 2-inch pieces
1 ounce dried porcini mushrooms
10 cloves garlic
3 thyme sprigs
2 fresh or 4 dried bay leaves
12 bone-in, skin-on chicken thighs, at room temperature
2 to 3 tablespoons salt
3 teaspoons freshly ground black pepper
4 cups homemade stock or other high-quality stock
1 cup dry white wine

In a large Dutch oven, heat 1 tablespoon of the oil over medium heat. Add the carrot, onion, and celery and sauté for 6 to 7 minutes, until the vegetables get some color. Add the porcini, garlic, thyme, and bay leaves and mix to combine. Turn off the heat but leave the Dutch oven on the burner. Preheat the oven to 375F. Season each chicken thigh with 1/2 to 3/4 teaspoon salt (depending on its size; a large thigh will weigh about 10 ounces and a small one about 6 ounces) and 1/4 teaspoon pepper. Heat a black steel pan over high heat until very hot. Add 1 tablespoon of the oil and heat until the surface is rippling but not smoking. Working in batches to avoid crowding the pan, add 4 chicken thighs, skin side down, and lower the heat slightly, to medium-high. Weight down the thighs with a heavy plate to create an even sear across the entire surface and cook for 5 to 6 minutes, until evenly golden but not too dark in any spots. Check after the first 1 to 2 minutes to ensure no black spots are forming and lower the heat as needed. Place the thighs, skin side up, in a single layer in the Dutch oven and repeat two more times with the remaining oil and chicken thighs, rinsing the pan and wiping it completely dry after each batch. In a saucepan over medium heat, bring the stock and wine to a simmer. Pour the stock mixture into the Dutch oven; the edges of the chicken should be submerged but the skin should be exposed. It's important not to cover the chicken skin completely or it won't get crisp. Cover with a tight-fitting lid (or with aluminum foil if using a roasting pan), place in the oven, and cook for 1 1/4 hours, or until the chicken is completely tender. Turn up the oven temperature to 400F, remove the cover, and continue to cook until the chicken skin is crisp, about 15 minutes. Remove from the oven, discard the thyme sprigs as best you can, and serve directly from the pot.