
Download Free The Noma Guide To Fermentation Foundations Of Flavor

The Farmhouse Culture Guide to Fermenting
A Real-Life Guide to Fermenting Food--Without
Losing Your Mind or Your Microbes

Ana Ros

A Guide to Small Batch Jams, Jellies, Pickles,
Condiments & More

The Art of Fermentation

The Cultured Club: Fabulous Fermentation
Recipes

Recipes and Stories from the Woods to the Ocean
Shaya

The Noma Guide to Fermentation
Ferment

Crafting Live-Cultured Foods and Drinks with 100
Recipes from Kimchi to Kombucha [A Cookbook]

Miso, Tempeh, Natto & Other Tasty Ferments
Fermentation for Beginners: The Step-by-Step

Guide to Fermentation and Probiotic Foods

Creative Recipes for Fermenting 64 Vegetables &
Herbs in Krauts, Kimchis, Brined Pickles,

Chutneys, Relishes & Pastes
The Everyday Fermentation Handbook
Mastering Fermentation
Rediscovering the Magic of Mold-Based
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Exploring, Transforming, and Preserving the Wild
Flavors of Your Local Terroir
A Work in Progress: A Journal
The Cuisines of Mexico
Cooking Sous Vide
Kombucha, Kefir, and Beyond
Fermentation as Metaphor
Wildcrafted Fermentation
I Know This to be True: Bryan Stevenson
The Art of Simple Food
Fermented Vegetables
Foolproof Preserving
The Big Book of Kombucha
A Step-by-Step Guide to Fermenting Grains and
Beans
Including koji, kombuchas, shoyus, misos,
vinegars, garums, lacto-ferments, and black fruits
and vegetables
New ways to cook, eat and think
Koji Alchemy
Noma
How Fermented Foods Have Shaped Cultures &
Communities
Ferment for Good: Ancient Food for the Modern
Gut
Sandor Katz's Fermentation Journeys
Time and Place in Nordic Cuisine

SELAH JAX

The Farmhouse Culture Guide to Fermenting Simon and Schuster The Whole Fish Cookbook is the bestselling cookbook that has changed the way we think about fish. Jamie Oliver called Josh Niland one of the most impressive chefs of a generation and Yotam Ottolenghi voted the book one of his favourites - ever. Add to that a swag of awards, including: The Australian Book Industry Association's Illustrated Book of the Year in 2020; André Simon Food Book Award 2019; and two James Beard awards in 2020 - Restaurant and Professional and the prestigious Book of the Year. The Whole Fish Cookbook was also shortlisted as debut

cookbook of the year in the Fortnum & Mason food & drink awards in 2020 and longlisted as Booksellers' choice in the adult non-fiction category by the Australian Booksellers' Association. As well, photographer Rob Palmer won the National Photographic Portrait Prize in 2020 with a stunning photo of Josh from the book. 'My cookbook of the year.' - Yotam Ottolenghi, The Guardian 'A mind-blowing masterpiece from one of the most impressive chefs of a generation.' - Jamie Oliver 'Josh Niland is a genius.' - Nigella Lawson We all want to eat more fish, but who wants to bother spending the time, effort and money cooking that same old salmon fillet on repeat

when you could be trying something new and utterly delicious? In *The Whole Fish Cookbook*, Sydney's groundbreaking seafood chef Josh Niland reveals a completely new way to think about all aspects of fish cookery. From sourcing and butchering to dry ageing and curing, it challenges everything we thought we knew about the subject and invites readers to see fish for what it really is – an amazing, complex source of protein that can, and should, be treated with exactly the same nose-to-tail reverence as meat. Featuring more than 60 recipes for dozens of fish species ranging from Cod Liver Pate on Toast, Fish Cassoulet and Roast Fish Bone Marrow to – essentially

– the Perfect Fish and Chips, *The Whole Fish Cookbook* will soon have readers seeing that there is so much more to a fish than just the fillet, and that there are more than just a handful of fish in the sea.

[A Real-Life Guide to Fermenting Food-- Without Losing Your Mind or Your Microbes](#)

Chelsea Green Publishing
Winner of the 2013 James Beard Foundation Book Award for Reference and Scholarship, and a New York Times bestseller, *The Art of Fermentation* is the most comprehensive guide to do-it-yourself home fermentation ever published. Sandor Katz presents the concepts and processes behind fermentation in ways

that are simple enough to guide a reader through their first experience making sauerkraut or yogurt, and in-depth enough to provide greater understanding and insight for experienced practitioners. While Katz expertly contextualizes fermentation in terms of biological and cultural evolution, health and nutrition, and even economics, this is primarily a compendium of practical information--how the processes work; parameters for safety; techniques for effective preservation; troubleshooting; and more. With two-color illustrations and extended resources, this book provides essential wisdom for cooks, homesteaders, farmers, gleaners,

foragers, and food lovers of any kind who want to develop a deeper understanding and appreciation for arguably the oldest form of food preservation, and part of the roots of culture itself. Readers will find detailed information on fermenting vegetables; sugars into alcohol (meads, wines, and ciders); sour tonic beverages; milk; grains and starchy tubers; beers (and other grain-based alcoholic beverages); beans; seeds; nuts; fish; meat; and eggs, as well as growing mold cultures, using fermentation in agriculture, art, and energy production, and considerations for commercial enterprises. Sandor Katz has introduced what will undoubtedly remain a classic in food

literature, and is the first--and only--of its kind.

Ana Ros Ten Speed Press

Shaya's memoir begins in Israel and wends its way from the U.S.A. to Italy, back to Israel, and comes together in the American South, in the heart of New Orleans. Shaya tells of how food saved his life and how, through a circuitous path of (cooking) twists and (life-affirming) turns his celebrated cuisine-- food of his native Israel with a creole New Orleans kick-- came to be.

A Guide to Small Batch Jams, Jellies, Pickles, Condiments & More Chelsea Green Publishing
New York Times Bestseller Named one of the Best Cookbooks of the Year by the

Chicago Tribune, New York Times, Boston Globe, San Francisco Chronicle, Atlanta Journal-Constitution, Houston Chronicle, Esquire, GQ, Eater, and more Named one of the Best Cookbooks to Give as Gifts by Food & Wine, Bon Appétit, Esquire, Field & Stream, New York Magazine's The Strategist, The Daily Beast, Eater, Vogue, Business Insider, GQ, Epicurious, and more "An indispensable manual for home cooks and pro chefs."
—Wired At Noma—four times named the world's best restaurant—every dish includes some form of fermentation, whether it's a bright hit of vinegar, a deeply savory miso, an electrifying drop of garum, or the sweet

intensity of black garlic. Fermentation is one of the foundations behind Noma's extraordinary flavor profiles. Now René Redzepi, chef and co-owner of Noma, and David Zilber, the chef who runs the restaurant's acclaimed fermentation lab, share never-before-revealed techniques to creating Noma's extensive pantry of ferments. And they do so with a book conceived specifically to share their knowledge and techniques with home cooks. With more than 500 step-by-step photographs and illustrations, and with every recipe approachably written and meticulously tested, *The Noma Guide to Fermentation* takes readers far beyond the typical

kimchi and sauerkraut to include koji, kombuchas, shoyus, misos, lacto-ferments, vinegars, garums, and black fruits and vegetables.

And—perhaps even more important—it shows how to use these game-changing pantry ingredients in more than 100 original recipes. Fermentation is already building as the most significant new direction in food (and health). With *The Noma Guide to Fermentation*, it's about to be taken to a whole new level.

The Art of Fermentation Storey Publishing

An authoritative and easy-to-use guide to fermentation with 100 recipes for fermented foods and drinks. IACP AWARD WINNER
Fermented and live-

culture foods are beloved for their bold and layered flavors as well as their benefits for gut health and boosting immunity, but until now, there hasn't been a book that is both authoritative and easy to use. The *Farmhouse Culture Guide to Fermenting* provides you with the history, health information, and safest methods for preserving, along with 100 recipes for krauts, pickles, kimchi, fermented vegetables, hot sauces, preserved fruits and jams, kombucha, and even mead. With trusted authors Kathryn Lukas, founder of mega brand Farmhouse Culture, and master fermenter and best-selling author Shane Peterson and their thoroughly tested recipes, this is the

fermentation book that every home fermenter needs--whether you are about to make your first batch of pickles or have been preserving foods for decades.

The Cultured Club: Fabulous Fermentation Recipes The

Countryman Press
Ferments are amazing, they not only are great-tasting, but are very good for you. This practical guide is bursting with expert advice for easy and successful food ferments, beautifully photographed throughout.

Recipes and Stories from the Woods to the Ocean The Noma Guide to Fermentation Including koji, kombuchas, shoyus, misos, vinegars, garums, lacto-ferments, and black fruits and

vegetables
The Book That Started
the Fermentation
Revolution Sandor Ellix
Katz, winner of a James
Beard Award and New
York Times bestselling
author, whom Michael
Pollan calls the "Johnny
Appleseed of
Fermentation" returns
to the iconic book that
started it all, but with a
fresh perspective,
renewed enthusiasm,
and expanded wisdom
from his travels around
the world. This self-
described fermentation
revivalist is perhaps
best known simply as
Sandorkraut, which
describes his joyful and
demystifying approach
to making and eating
fermented foods, the
health benefits of
which have helped
launch a nutrition-
based food revolution.
Since its publication in
2003, and aided by

Katz's engaging and
fervent workshop
presentations, Wild
Fermentation has
inspired people to turn
their kitchens into food
labs: fermenting
vegetables into
sauerkraut, milk into
cheese or yogurt,
grains into sourdough
bread, and much more.
In turn, they've traded
batches, shared
recipes, and joined
thousands of others on
a journey of creating
healthy food for
themselves, their
families, and their
communities. Katz's
work earned him the
Craig Clairborne
lifetime achievement
award from the
Southern Foodways
Alliance, and has been
called "one of the
unlikely rock stars of
the American food
scene" by The New
York Times. This

updated and revised edition, now with full color photos throughout, is sure to introduce a whole new generation to the flavors and health benefits of fermented foods. It features many brand-new recipes--including Strawberry Kvass, African Sorghum Beer, and Infinite Buckwheat Bread--and updates and refines original recipes reflecting the author's ever-deepening knowledge of global food traditions that has influenced four-star chefs and home cooks alike. For Katz, his gateway to fermentation was sauerkraut. So open this book to find yours, and start a little food revolution right in your own kitchen. Praise for Sandor Ellix Katz and

his books: "The Art of Fermentation is an extraordinary book, and an impressive work of passion and scholarship."--Deborah Madison, author of Local Flavors "Sandor Katz has proven himself to be the king of fermentation."--Sally Fallon Morell, President, The Weston A. Price Foundation "Sandor Katz has already awakened more people to the diversity and deliciousness of fermented foods than any other single person has over the last century."--Gary Paul Nabhan, author of Growing Food in a Hotter, Drier Land "The fermenting bible." -- Newsweek "In a country almost clinically obsessed with sterilization Katz reminds us of the

forgotten benefits of living in harmony with our microbial relatives." -- Grist *Shaya* Artisan Books From James Beard Award winner and New York Times–bestselling author of *The Art of Fermentation*: the recipes, processes, cultural traditions, and stories from around the globe that inspire Sandor Katz and his life’s work—a cookbook destined to become a modern classic essential for every home chef. "Sandor’s life of curiosity-filled travel and exploration elicits a sense of wonder as tastes, sights, and smells leap off the pages to ignite your imagination."—David Zilber, chef, fermenter, food scientist, and coauthor of *The Noma Guide to Fermentation*

"Sandor Katz transposes his obsession with one of mankind’s foundational culinary processes into a cookbook-cum-travelogue."—The New York Times "Fascinating and full of delicious stuff. . . . I’m psyched to cook from this book."—Francis Lam, *The Splendid Table* For the past two decades, fermentation expert and bestselling author Sandor Katz has traveled the world, both teaching and learning about the many fascinating and delicious techniques for fermenting foods. Wherever he’s gone, he has gleaned valuable insights into the cultures and traditions of local and indigenous peoples, whether they make familiar ferments like sauerkraut or less

common preparations like natto and koji. In his latest book, Sandor Katz's *Fermentation Journeys*, Katz takes readers along with him to revisit these special places, people, and foods. This cookbook goes far beyond mere general instructions and explores the transformative process of fermentation through: Detailed descriptions of traditional fermentation techniques Celebrating local customs and ceremonies that surround particular ferments Profiles of the farmers, business owners, and experimenters Katz has met on his journeys It contains over 60 recipes for global ferments, including: Chicha de jora (Ecuador) Misa

Ono's Shio-koji, or salt koji (Japan)
 Doubanjiang (China)
 Efo riro spinach stew (Nigeria)
 Whole sour cabbages (Croatia)
 Chucula hot chocolate (Colombia)
 Sandor Katz's *Fermentation Journeys* reminds us that the magical power of fermentation belongs to everyone, everywhere. Perfect for adventurous foodies, armchair travelers, and fermentation fanatics who have followed Katz's work through the years—from *Wild Fermentation* to *The Art of Fermentation* to *Fermentation as Metaphor*—this book reflects the enduring passion and accumulated wisdom of this unique man, who is arguably the world's most experienced and respected advocate of

all things fermented. "This international romp is funky in the best of ways."—Publishers Weekly More Praise for Sandor Katz: "[Katz is the] high priest of fermentation."—Helen Rosner, *The New Yorker* "His teachings and writings on fermentation have changed lives around the world."—BBC "The fermentation movement's guru."—USA Today "A fermentation master."—*The Wall Street Journal* *The Noma Guide to Fermentation* Clarkson Potter The world-famous chef René Redzepi's intimate first-hand account of a year in the life of his renowned restaurant, noma *A Work in Progress: A Journal* is a highly

personal document of the creative processes at noma and the challenges faced by its chefs over a twelve-month period in an unspecified year of the restaurant's history. After a month of vacation, Redzepi made a resolution to keep a journal and to dedicate a year to the creativity and well-being at noma. The result is an unusually candid, and often humorous, insight into the inner workings of one of the food world's most creative minds. Originally featured in the bestselling *A Work in Progress*, first published in 2013. **Ferment** America's Test Kitchen *Sous Vide for Everybody* is an approachable cookbook that demystifies sous vide

cooking and demonstrates how it can make your life easier, while also giving you the tools to try exciting new dishes. Originally from the French for "under vacuum" because it often involves sealing food in plastic, sous vide allows you to cook food gently in an automatic water bath to the perfect temperature. That may sound intimidating, but the technique has trickled down from experimental fine-dining restaurant kitchens to the home kitchen precisely because it's an easy, convenient, and hands-off way to cook. Sous vide not only makes traditional cooking easier and more foolproof, it often can help to make food taste better, taking

away all the guesswork and giving you back some free time. In this cookbook, you will find recipes that teach you how to cook sous vide, starting with basics like the perfect steak or soft-cooked egg. You will also find recipes that expand your knowledge and creativity in the kitchen using sous vide, from a holiday-worthy chuck roast that tastes like a prime rib at a fraction of the cost to eggs Benedict to fruit-on-the-bottom yogurt cups.

Crafting Live-Cultured Foods and Drinks with 100 Recipes from Kimchi to Kombucha [A Cookbook] Chelsea Green Publishing
Wild krauts and kimchis, fermented forest brews, seawater brines, plant-based cheeses, and more One

of the most influential tastemakers of our time invites you on an extraordinary culinary journey into the lacto-fermentation universe of common wild edibles. Used for thousands of years by different cultures all around the world, lacto-fermentation is the easiest, safest, and most delicious way to preserve food. And nature provides all the necessary ingredients: plants, salt, and the beneficial lactic acid bacteria found everywhere. In *Wildcrafted Fermentation*, Pascal Baudar describes in detail how to create rich, flavorful lacto-ferments at home from the wild and cultivated plants in your local landscape or garden. From sauerkrauts and kimchis to savory

pastes, hot sauces, and dehydrated spice blends, *Baudar* includes more than 100 easy-to-follow, plant-based recipes to inspire even the most jaded palate. Step-by-step photos illustrate foraging, preparation, and fermentation techniques for both wild and cultivated plants that will change your relationship to the edible landscape and give you the confidence to succeed like a pro. So much more than a cookbook, *Wildcrafted Fermentation* offers a deeply rewarding way to reconnect with nature through the greens, stems, roots, berries, fruits, and seeds of your local terroir. Adventurous and creative, this cookbook will help you rewild your probiotic

palate and “create a cuisine unique to you and your environment.”

Miso, Tempeh, Natto & Other Tasty

Ferments Phaidon Press

Bestselling author Sandor Katz—an “unlikely rock star of the American food scene” (New York Times)—delivers a mesmerizing treatise on the meaning of fermentation alongside his awe-inspiring photography of this transformative process, teaching us with words and images about ourselves, our culture, and being human. In 2012, Sandor Katz published *The Art of Fermentation*, which quickly became the bible for foodies around the world, a runaway bestseller,

and a James Beard Book Award winner. Since then his work has gone on to inspire countless professionals and home cooks worldwide, bringing fermentation into the mainstream. In *Fermentation as Metaphor*, stemming from his personal obsession with all things fermented, Katz meditates on his art and work, drawing connections between microbial communities and aspects of human culture: politics, religion, social and cultural movements, art, music, sexuality, identity, and even our individual thoughts and feelings. He informs his arguments with his vast knowledge of the fermentation process, which he describes as a slow, gentle, steady, yet unstoppable force

for change. Throughout this truly one-of-a-kind book, Katz showcases fifty mesmerizing, original images of otherworldly beings from an unseen universe—images of fermented foods and beverages that he has photographed using both a stereoscope and electron microscope—exalting microbial life from the level of “germs” to that of high art. When you see the raw beauty and complexity of microbial structures, Katz says, they will take you “far from absolute boundaries and rigid categories. They force us to reconceptualize. They make us ferment.”

Fermentation as Metaphor broadens and redefines our relationship with food and fermentation. It’s

the perfect gift for serious foodies, fans of fermentation, and non-fiction readers alike.

Fermentation for Beginners: The Step-by-Step Guide to Fermentation and Probiotic Foods

Chronicle Books
Canning perfected the America’s Test Kitchen way. The art of preserving produce by canning and preserving has come full circle from grandmother’s kitchen to a whole new generation now eager to learn it. This detailed guide to home preserving is perfect for novice canners and experts alike and offers more than 100 foolproof recipes across a wide range of categories, from sweet jams and jellies to savory jams, vegetables, condiments, pickles,

whole fruits, and more. Let the experts at America's Test Kitchen show you how to do it right with detailed tutorials, troubleshooting tips, equipment information, and insight into the science behind canning.

Creative Recipes for Fermenting 64 Vegetables & Herbs in Krauts, Kimchis, Brined Pickles, Chutneys, Relishes & Pastes Hardie Grant

Publishing

NEW YORK TIMES

BESTSELLER • A

FOOD52 BEST

COOKBOOK OF THE

YEAR • Join Brad

Leone, star of Bon

Appétit's hit YouTube

series It's Alive, for a

year of cooking

adventures, tall tales,

and fun with fire and

fermentation in more

than 80 ingenious

recipes Come along with Brad Leone as he explores forests, fields, rivers, and the ocean in the hunt for great food and good times. These pages are Brad's field notes from a year of adventures in the Northeast, getting out into nature to discover its bounty, and capturing memorable ideas for making delicious magic at home anytime. He taps maple trees to make syrup, and shows how to use it in surprising ways. He forages for ramps and mushrooms, and preserves their flavors for seasons to come. He celebrates the glory of tomatoes along with undersung fruits of the sea like squid and seaweed. Inspiration comes from hikes into the woods, trips to the dock, and cooking poolside in the

dead of summer. And every dish has a signature Brad Leone approach—whether that’s in Sous Vide Mountain Ribs or Spicy Smoked Tomato Chicken, Sumac Lemonade or Fermented Bloody Marys, Cold Root Salad, Marinated Beans, or just a few shakes of a Chile Hot Sauce that’s dead simple to make. This is a book about experimentation, adventure, fermentation, fire, and having fun while you’re cooking. And hey, you might just learn a thing or two. Let’s get going!

The Everyday Fermentation Handbook W. W. Norton & Company
New York Times Bestseller A New York Times Best Cookbook of Fall 2018 “An

indispensable manual for home cooks and pro chefs.” —Wired At Noma—four times named the world’s best restaurant—every dish includes some form of fermentation, whether it’s a bright hit of vinegar, a deeply savory miso, an electrifying drop of garum, or the sweet intensity of black garlic. Fermentation is one of the foundations behind Noma’s extraordinary flavor profiles. Now René Redzepi, chef and co-owner of Noma, and David Zilber, the chef who runs the restaurant’s acclaimed fermentation lab, share never-before-revealed techniques to creating Noma’s extensive pantry of ferments. And they do so with a book conceived specifically to share

their knowledge and techniques with home cooks. With more than 500 step-by-step photographs and illustrations, and with every recipe approachably written and meticulously tested, *The Noma Guide to Fermentation* takes readers far beyond the typical kimchi and sauerkraut to include koji, kombuchas, shoyus, misos, lacto-ferments, vinegars, garums, and black fruits and vegetables. And—perhaps even more important—it shows how to use these game-changing pantry ingredients in more than 100 original recipes. Fermentation is already building as the most significant new direction in food (and health). With *The Noma Guide to*

Fermentation, it's about to be taken to a whole new level.

Mastering Fermentation Chronicle Books

Saying “Cheers!” Never Felt Better Fermented foods have taken the world by storm, largely due to their health and real food benefits. They help improve digestion, enable us to better assimilate vitamins and minerals, and strengthen the immune system. Of all fermented foods, drinks are some of the most versatile—and tasty! Think kombucha, kefir, and real ginger ale. Many of these items you can buy in the store, but making them at home is simple, economical, and even better for you. With just a few ingredients and

materials, you can start brewing your own delicious beverages for your family. Ferment Your Drinks is packed with innovative drink recipes, from healthy homemade sodas to traditional kvass and cider, that you can make in your home kitchen and enjoy all year long! Inside, you'll learn: --Why to ferment your drinks --The history of fermentation and the value of traditional foods --The benefits of fermented drinks to your health -- All the basics: the process, the tools, and how to get started -- Five-minute recipes for lassis, fermented lemonade, and more -- How to use starters to make kombucha, kefir, root beer, wine, and others again and again --Age-old recipes for kvass, switchel,

vinegar, and mead -- Everything you need to know about why the recipes work, why they are safe, what to do if they go wrong, and how to modify them to suit your taste Raise a glass to good health with Ferment Your Drinks!

Rediscovering the Magic of Mold-Based Fermentation Callisto Media Inc

A personal chef monograph, and the first book, from globally-acclaimed chef Ana Roš of Hiša Franko in Slovenia Set near the Italian border in Slovenia's remote Soča valley, in the foothills of mountains and beside a turquoise river full of trout, Ana Roš tells the story of her life. Through essays, recollections, recipes, and photos, she shares the idyllic

landscape that inspires her, the abundant seasonal ingredients from local foragers, the tales of fishing and exploring, and the evolution of her inventive and sophisticated food at Hiša Franko - where she has elevated Slovenian food and become influential in the global culinary landscape.

Exploring, Transforming, and Preserving the Wild Flavors of Your Local Terroir Lorenz Books

Discover delicious, gut-friendly recipes to supercharge your system Adding a daily dose of fermented foods to your diet can have an extraordinary effect on your health.

Motivated by an unshakeable belief that food is medicine and that what we eat can

promote great healing, fermentation expert Dearbhla Reynolds shows readers how to turn simple ingredients into superfoods using one of the world's oldest methods of food preservation. Recipes include: • Masala Quinoa Croquettes with Indian Cauliflower and Mango Chutney • Collard Wraps with Kefir Mackerel Pâté, Radishes, and Cucumber Pickles • Fermented Flaxseed and Onion Crackers • Hibiscus Kombucha More than just a recipe book, this is a story about food, health energy, and lost traditions.

A Work in Progress: A Journal Touchwood Editions

"Noma is the most important cookbook of the year." - The Wall Street Journal René

Redzepi has been widely credited with re‐inventing Nordic cuisine. His Copenhagen restaurant, Noma, was recognized as the #1 best in the world by the San Pellegrino World's 50 Best Restaurant awards in April 2010 after receiving the "Chef's Choice" award in 2009. Redzepi operates at the cutting edge of gourmet cuisine, combining an unrelenting creativity and a remarkable level of craftsmanship with an inimitable and innate knowledge of the produce of his Nordic terroir. At Noma, which Redzepi created from a derelict eighteenth‐ce ntury warehouse in 2003 after previously working at both elBulli and The French

Laundry, diners are served exquisite concoctions, such as Newly‐Plough ed Potato Field or The Snowman from Jukkasjarvi, all painstakingly constructed to express their amazing array of Nordic ingredients. His search for ingredients involves foraging amongst local fields for wild produce, sourcing horse‐mussels from the Faroe Islands and the purest possible water from Greenland. Redzepi has heightened the culinary philosophy of seasonally and regionally sourced sustainable ingredients to an unprecedented level, and in doing so has created an utterly delicious cuisine. At the age of 37, Redzepi is one of the most influential chefs in the

world. Noma: Time and Place in Nordic Cuisine offers an exclusive insight into the food, philosophy and creativity of René Redzepi. It reveals the first behind the scenes look at the restaurant, Noma, and features over 90 recipes as well as excerpts from Redzepi's diary from the period leading up to the opening of the restaurant and texts on some the most enigmatic of Noma's suppliers. The book includes 200 new

specially commissioned color photographs of the dishes, unique local ingredients and landscapes from across the Nordic region. It also includes a foreword by the artist Olafur Eliasson. "

The Cuisines of Mexico
Phaidon Press

A classic! The world's foremost authority on Mexican cuisine provides a mouth-watering array of delicious recipes. "She's taken a piece of the culinary world and made herself its queen."--New York