

The book was found

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

Hardcover: 256 pages

Publisher: Chronicle Books; 9/17/12 edition (October 17, 2012)

Language: English

ISBN-10: 0811878384

ISBN-13: 978-0811878388

Product Dimensions: 8.2 x 1 x 10.2 inches

Shipping Weight: 2.7 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 93 customer reviews

Best Sellers Rank: #22,544 in Books (See Top 100 in Books) #8 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings

Customer Reviews

Featured Recipe: Fried Eggs with Garlicky Chard and Saffron-Red Pepper Hollandaise Here is another recipe created by my friend Matthew Card. It's a riff on eggs Florentine (eggs Benedict but with spinach instead of Canadian bacon or ham) and, like every dish he makes, it is turbocharged with flavor. It would also be delicious with any of the other sauces in this chapter, so feel free to experiment. Avoid using a hard-crust bread here. If you can't find focaccia, substitute something tender and flavorful, such as brioche or a soft Italian loaf. Peppadew peppers, which originated in South Africa, are sweet, tangy, and only modestly hot. They are pickled and sold in jars in the deli section of well-stocked grocery stores. Serves 4
Ingredients Kosher salt 1 large bunch Rainbow or Bright Lights Swiss chard (12 oz/340 g), leaves and stems separated and stems

cut crosswise into slices 1/6 in/6 mm thick 4 tbsp/60 ml extra-virgin olive oil 3 cloves garlic, minced
 Pinch of Espelette pepper or red pepper flakes 1/2 cup/80 g thinly sliced jarred roasted red pepper
 4 tsp minced pickled Peppadew pepper 4 large eggs 4 pieces focaccia, toasted 1 cup/240 ml
 Saffron

“Red Pepper Hollandaise Bring a large pot of salted water to a boil. Add the chard leaves (not the stems) and cook, stirring occasionally, until just tender, 3 to 5 minutes. Drain, rinse well with cold water, and squeeze out as much excess water as possible. Chop coarsely and set aside. In a large frying pan over medium-high heat, heat 3 tbsp of the olive oil over medium-high heat. Add the chard stems and a large pinch of salt and cook, stirring occasionally, until tender and lightly browned, 6 to 9 minutes. Add the garlic and Espelette pepper and cook, stirring, until very fragrant, about 30 seconds. Stir in the cooked chard leaves, roasted pepper, and Peppadew pepper. Cook, stirring often, until the flavors are blended and the chard is hot, about 2 minutes. Transfer to a medium bowl and cover to keep warm. Do not rinse the pan. Break each egg into a small teacup. Return the frying pan to low heat and add the remaining 1 tbsp oil. Carefully slide the eggs from the teacups into the pan so they stay whole. Season them with salt, cover the pan, and cook until the eggs are just set, 2 to 3 minutes. Place a piece of focaccia on each plate, divide the chard mixture evenly among the focaccia, top with an egg, and then spoon a generous blanket of the warm hollandaise over the top. Serve right away.

"Food writer, editor, and Paris-trained chef Holmberg (Crepes) believes sauces are an integral part of everyday cooking. With these 100-plus recipes, organized by ingredient and method (e.g., Vinaigrettes, Chocolate Sauces), she shows readers that sauce-making doesn't have to be tedious. In a clear and encouraging voice, she explains how to season, store, portion, and improvise on classic sauces that elevate such dishes as Fried Eggs with Garlicky Chard and Saffron-Red Pepper Hollandaise and Simple and Delicious Enchiladas. VERDICT Easily Holmberg's best cookbook to date, this uses delicious recipes-like the outstanding Rice Pudding with Cardamom Meringues, Lime Crème Anglaise, and Chunky Mixed-Berry Coulis-to put essential skills in context." - Library Journal

"Modern Sauces is my favorite book this year. It is destined to be a classic reference for the rest of my cooking life, on one of the most valuable but least understood facets of cooking: sauces. Martha Holmberg brings great intelligence and lucid writing and instructions to the important craft of sauces. She is both respectful of and illuminating about classic sauces, innovative in her thinking about contemporary sauces, and practical in terms of everyday cooking. This is a great book." - Michael Ruhlman, author of *Twenty, Ratio and Salumi*

"Here's a book you'll use every day whether you're tossing together a quick salad or creating a dessert for a gala. Martha Holmberg's truly

modern (read: simple, fast and tasty) sauces pump up the flavor and excitement of every dish. Think of these sauces as a culinary bag of tricks . I do." - Dorie Greenspan, author of Around My French Table

Bought with the lightening deal for my fiance. He likes to refer to it when he cooks. Some good ideas in there.

Very well done - some great ideas and tips for sauce making

some really nice recipes

A great book on sauces. It is thorough, insightful, and funny in places. It encourages you to innovate. It would be a great book for a new bride (or for anyone for that matter).

Excellent guide to a long standing problem of mine. "How does one get a sauce". This complements the video class on craftsyt.com

Written in friendly, accessible language, with some humor as well. Nice primer for basic sauce creations.

I bought this for my husband who enjoys the multifaceted world of sauces. He's enjoying it so far.

Well-organized and just what I needed to up my cooking game.

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

Modern Sauces: More than 150 Recipes for Every Cook, Every Day Sauces, Salsa And Dips Recipes: The Most Delicious Original Recipes From Around The World (Recipes For Sauces) (Volume 1) Hot Sauce!: Techniques for Making Signature Hot Sauces, with 32 Recipes to Get You Started; Includes 60 Recipes for Using Your Hot Sauces Mr. Food Test Kitchen Cook it Slow, Cook it Fast: More Than 150 Easy Recipes For Your Slow Cooker and Pressure Cooker Barbecue! Bible Sauces, Rubs, and Marinades, Bastes, Butters, and Glazes: Sauces, Rubs and Marinades Sauces (Sauces Vol. 7) The Make-Ahead Cook: More Than 150 Kitchen-Tested Recipes You Can Prepare on Your Schedule The Actor's Book of Contemporary Stage Monologues: More Than 150 Monologues from More Than 70 Playwrights Zero Belly Breakfasts: More Than 100 Recipes &

Nutrition Secrets That Help Melt Pounds All Day, Every Day! The Joy of Juicing, 3rd Edition: 150 imaginative, healthful juicing recipes for drinks, soups, salads, sauces, entrees, and desserts How to Create Your Own Jewelry Line: Design – Production – Finance – Marketing & More The Blood Sugar Solution 10-Day Detox Diet Cookbook: More than 150 Recipes to Help You Lose Weight and Stay Healthy for Life Italian Cookbook of Famous Pizza Restaurant Recipes: Over 31 of Their TOP SECRET Recipes for Sauces, Crusts, Appetizers and Desserts (Restaurant Recipes and Copycat Cookbooks) Allergy Proof Recipes for Kids: More Than 150 Recipes That are All Wheat-Free, Gluten-Free, Nut-Free, Egg-Free and Low in Sugar Ultimate Rice Cooker Recipes : More Than 150 Surprising Recipes You Have to See to Believe How to Cook Without a Book: Recipes and Techniques Every Cook Should Know by Heart Mastering Sauces: The Home Cook's Guide to New Techniques for Fresh Flavors Perfect Taste Box Set (6 in 1): Delicious Vegan Meals, Baked Goods, Dips and Dippers, Holiday Treats and Famous Flavors to Cook Like a Pro (Sauces & Flavors) Pasta For Dinner: Lasagna, Mac & Cheese, Casseroles, Sauces & More! (Southern Cooking Recipes Book 26) The Gluten-Free Asian Kitchen: Recipes for Noodles, Dumplings, Sauces, and More

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)