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The Spice Companion: A Guide To The World Of Spices



Synopsis

A stunning and definitive spice guide by the country's most sought-after expert, with hundreds of fresh ideas and tips for using pantry spices, 102 never-before-published recipes for spice blends, gorgeous photography, and breathtaking botanical illustrations. Since founding his spice shop in 2006, Lior Lev Sercarz has become the go-to source for fresh and unusual spices as well as small-batch custom blends for renowned chefs around the world. The Spice Companion communicates his expertise in a way that will change how readers cook, inspiring them to try bold new flavor combinations and make custom spice blends. For each of the 102 curated spices, Lev Sercarz provides the history and origin, information on where to buy and how to store it, five traditional cuisine pairings, three quick suggestions for use (such as adding cardamom to flavor chicken broth), and a unique spice blend recipe to highlight it in the kitchen. Sumptuous photography and botanical illustrations of each spice make this must-have resource which also features debossing on the front cover, an orange-stained book edge, and a silver ribbon marker as beautiful as it is informative.

Book Information

Hardcover: 304 pages

Publisher: Clarkson Potter (November 1, 2016)

Language: English

ISBN-10: 1101905468

ISBN-13: 978-1101905463

Product Dimensions: 9.3 x 1.3 x 10.3 inches

Shipping Weight: 3.9 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 51 customer reviews

Best Sellers Rank: #29,417 in Books (See Top 100 in Books) #19 in Books > Cookbooks, Food & Wine > Professional Cooking #23 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments #67 in Books > Reference > Encyclopedias & Subject Guides > Cooking

Customer Reviews

"If you think of spices as what's in those jars that have been in your pantry for the last decade, think again. With Lior Lev Sercarz's guide, you'll want to roast and grind your own—and you'll wonder why you never did it before! I can practically smell his amazing spice blends just reading this book. —Ina Garten

“Spices can often be the unsung heroes of the kitchen. They are given the full orchestra here, and the results are bright and loud. This is a book I’ll be reaching for often.”

Yotam Ottolenghi “No one knows spices better than Lior: no one has better ideas about how to cook with them and no one has written a spice book as exciting as this one. The Spice Companion will be my kitchen companion for years to come—bet it will be yours, too.”

Dorie Greenspan “I have known Lior for many years and have always been impressed by his understanding of how to season food to develop nuanced flavors; he is a true spice master. This book lays out his remarkable knowledge in a visually impressive and fascinating way, and I am thrilled to add it to my collection.”

Eric Ripert “Lior Lev Sercarz is more than a great chef; he’s a modern-day kitchen magician. The Spice Companion reveals his secrets in a stunning, thoughtful, and indispensable guide that at once informs, transports, and inspires. You will look at your pantry, and your next meal, in a whole new light—with an added pinch of adventure!”

Gail Simmons “Sercarz is the founder of La Boîte, a New York City shop that is to spices what the Louvre is to art... His suggestions are actionable and inclusive in a way that could change the way you cook dinner tonight.”

Food52.com “Sercarz is more than a dealer of spices; he’s a master of capturing a scent and translating it into a reality, a skill that has been honed over a decade of experience. And in his new book, The Spice Companion, he shares some of that wisdom.”

TastingTable.com “Mr. Sercarz explains how to best buy, blend, roast and store seasonings, and how spices are sanitized to be sold.”

The New York Times One of “16 best food and beverage books of 2016”

USA Today “A kitchen must-read.”

Tastebook.com “The Best Cookbooks for 2016: F&W Editors’ Picks”

Food & Wine “An exuberant take on vegetables—and one of our Top 10 Cookbooks for 2016”

Newsday “With his new book, The Spice Companion: A Guide to the World of Spices, Sercarz aims to demystify the sometimes mysterious uses of spice to help home cooks bring flavors to life.”

The Boston Globe “Home chefs, professionals, even beer breweries look to Sercarz to pick up their flavor game. Recently penning The Spice Companion, Sercarz continues to educate and spread the word about the world of spice.”

Fox Business

LIOR LEV SERCARZ is the chef and owner of La Boîte, a destination spice shop in New York

City. After attending culinary school in France, he worked for multiple Michelin-starred chefs before turning to his true passion: helping cooks everywhere embrace new flavors. His spices are sold online and in many boutiques, including ABC Carpet & Home and Eataly. He lives in New York City with his wife and their children.

This book is an incredible guide to spices. The photography is really amazing and Lior goes in depth about each spice in a way that will blow your mind. Anyone can benefit from this book

If you like spice and playing with flavors when you cook, get this amazing compendium of spices and go for it. Lots of background on hundreds of spices, as well as ways to use them in various cuisines. And, even if you can't get all the spices immediately, there are excellent mail order spice stores, e.g., Penzeys'.com, and they have almost everything you could want and dream about!

This is the very first book I've seen which so completely explains spices. I am not a novice cook, I am 68 and I have been cooking since before I was 10. I will thoroughly enjoy using this reference to make my own spice blends which will never contain fillers or ingredients I can't pronounce. I will most definitely recommend this book to people, and I will NOT loan this volume even to good friends because I think it is a great treasure to have as a reference..

This can be considered a recipe book for spices, but it is also great for inspiration. Chef Sercarz has presented the possibilities and processes to think about flavors as well as some of his creations. Moreover, he and his staff at La Boîte à Épices are wonderful if you need advice when you get stuck on a spice problem.

Very informative and includes spices most people don't know. Since I'm learning Indian Curries and North African Recipes - this book is most helpful.

I'm a home cook, not a professional chef. This is more of a history book of spices (more of that than spice use and how to). The pictures are amazing, but I didn't want a picture book of spices. I wanted to know their names, uses and how to combine or use them to make amazing dishes. Even the endorsements on the back lend themselves to how wonderful the author is vs. the usefulness of the book. I'll be returning this one!!

The book isn't about using spices or mixing spices. It is truly just a history of spices. I found the read interesting yet not useful

IF you don't have this book, get it! IF you HAVE this book you already know the depth and clarity of Chef Lior Lev Sercarz' PASSION FOR SPICES. This volume is an amazing compendium of culinary blends - CLASSIC and INTRIGUING. Get a copy for all your foodie friends. They will thank you. You are welcome. :-)

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