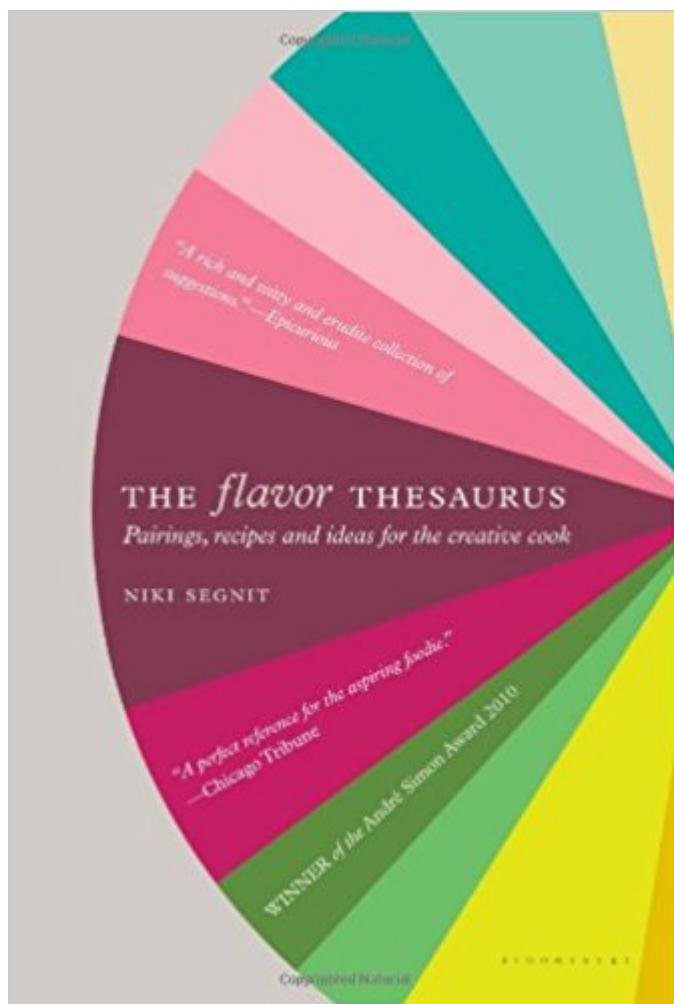


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The Flavor Thesaurus: A Compendium Of Pairings, Recipes And Ideas For The Creative Cook



Synopsis

Niki Segnit's essential culinary reference book is now available with an award-winning, internationally acclaimed design. As appealing to the novice cook as to the experienced professional, it will immeasurably improve your cooking-and it's the sort of book that might keep you up at night reading. Beautiful, entertaining, and exhaustively researched, this is a globetrotting collection of flavor pairings as told by a writer with a discerning palette and an entertaining, original voice.

Book Information

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Customer Reviews

“Erudite and inspiring, practical and fun, it will make you salivate, laugh, take issue and feel vindicated. Your synapses will fire in a whole new way as you trail your hand through your garden herbs — A deceptively simple little masterpiece.” *Sunday Times* (UK)
“An exquisite guide to combining flavors.” *Observer* (UK)
“An original and inspiring resource.” *Heston Blumenthal*
“Intriguing, surprising and remarkably useful.” *Hugh Fearnley-Whittingstall*
“For new cooks and old hands in the kitchen, this book is a must-have and a must-read. Not only are the flavor combinations and recipes offered useful, but Niki Segnit’s descriptions of each and every one are delightful to read. It’s a combination between a bedtime read and a kitchen companion.” *GOOP*
“To savor “The Flavor Thesaurus” fully it helps to think of its author, Niki Segnit, as a culinary marriage broker. An imaginative but practical matchmaker, she has a gift for pairing sometimes lackluster ingredients in a way that brings out the best in them and

makes them more appealing as a couple than they ever were as loners... She shares an eloquent vocabulary with us in this delicious book."--"Wall Street Journal""The cure for dinner ennui...a cheekily erudite, endlessly fascinating master list of flavor pairings both familiar and surprising...the entries get you dreaming of both exotic feasts and after-work comfort foods."--Whole Living""Erudite and inspiring, practical and fun, it will make you salivate, laugh, take issue and feel vindicated. Your synapses will fire in a whole new way as you trail your hand through your garden herbs ... A deceptively simple little masterpiece."--"Sunday Times" (UK)"An exquisite guide to combining flavors."--"Observer" (UK)"An or

Niki Segnit's background is in marketing, specializing in food and drink, and she has worked with many famous brands of candy, snacks, baby foods, condiments, dairy products, hard liquors, and soft drinks. She lives in central London with her husband.

I'm not quite sure how I'm going to use this book - I think it's designed for cooks who are more creative than I am. But if I want to do something original, and want to know how flavors work together, this is a wonderful resource. It covers just about every imaginable flavor combination, or at least ones that have been proven. An excellent resource for the creative cook.

I am a book snob - when I buy hardcover that is. This book is as gorgeous in its design as in its concept and piquant literary style. In my spare moments, I grab it and read random passages, just for a little food for thought and to increase my culinary bravery and know-how. It's part book, part recipe book, part essential creative kitchen tool. It's as entertaining as it is useful. Unlike a cookbook where you open it with the intention of cooking, this book mainly serves to inspire and ignite the imagination. When I do happen upon a recipe, though, I always rush to try it. The combination of artistic tool and cook book had me at the words 'Flavor Thesaurus'. Go Niki!

A delightful book full of fabulous pairings and thoughtful exploration of taste. This is NOT a book filled with detailed recipes, but is indispensable guide for discovering the more creative cook within ourselves. I've purchased multiple copies as gifts. Niki Segnit unlocks the mysteries of how flavors work together in this wonderfully written book, interspersed with simple cooking suggestions

This book initially is a bit cumbersome, in that it is not set up strictly as a standard reference text, although the author nominally uses that format. That being said, the book has an orderly an

approach as could be taken with a completely subjective subject, as taste is in the eye of the...no, that doesn't work, but you get the idea. The explanations are very useful in getting the idea of how certain flavors either clash or synergize in combination. Once the reader acclimates to the format, they will find this a very useful read.

This is something that really appeals to me. Trying to learn about flavours (I know it should come naturally) can be a bit challenging at times. This book has some great suggestions that I would never have tried.

Bought this for my friend the chef, but we all spent hours poring over it on Christmas night. Writing style is witty, and book provides a huge amount of info about flavor pairings, flavors that enhance each other, etc. It's easy to use the index to find specific things you're curious about or cooking with, but also fun to flip thru at random (even for this non-chef).

Along with "Neurogastronomy" this book really work on the the way you sense and perceive taste by putting it into categories. A good, informative read and great reference!

A very fun book to browse through, though a straight read through the first half was a bit overwhelming to my mental tastebuds. Would make a great gift for the foodie in your life.

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