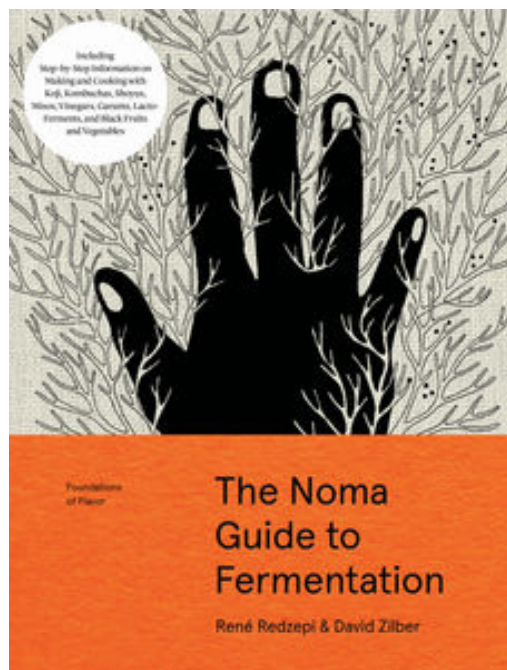


Leggi Ebooks The Noma Guide To Fermentation Rene Redzepi PDF, EPUB, Mobi



Leggi ebooks The Noma Guide to Fermentation Rene Redzepi PDF, EPUB, mobi, *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.

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