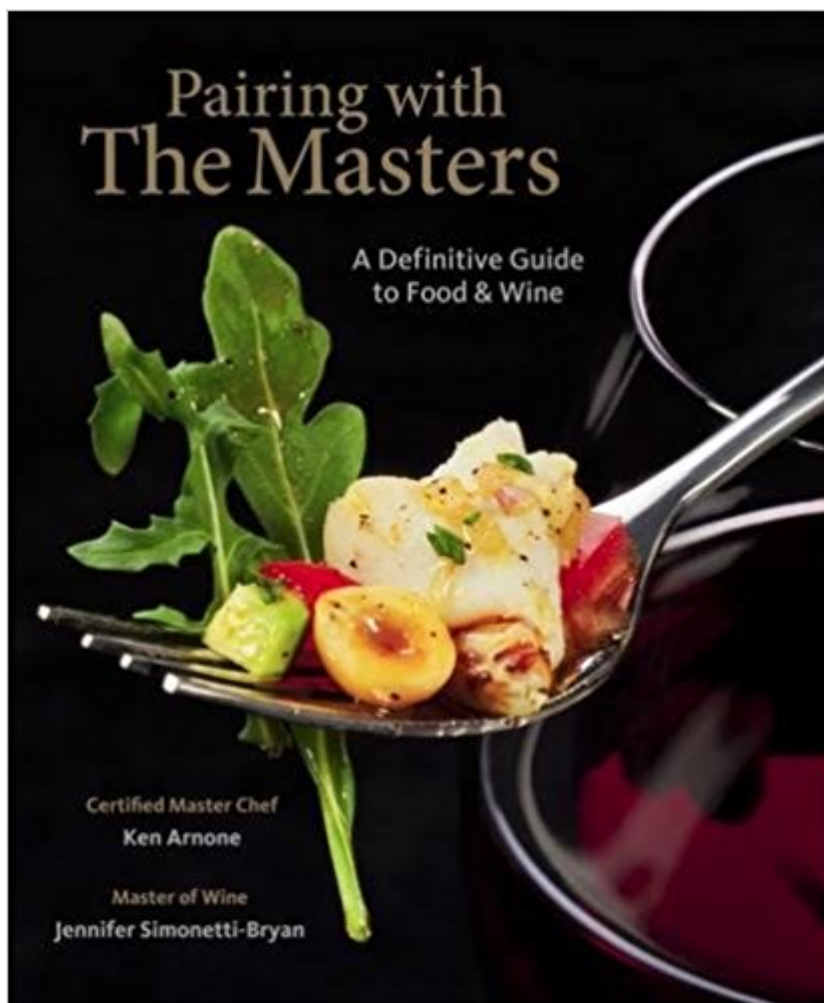


The book was found

Pairing With The Masters: A Definitive Guide To Food And Wine



Synopsis

Discover how professionals match the perfect wines to cuisine with **PAIRING WITH THE MASTERS: A DEFINITIVE GUIDE TO FOOD AND WINE**, 1ST Edition. Certified Master Chef Ken Arnone and Master of Wine Jennifer Simonetti-Bryan bring their unmatched expertise and insider secrets to this one-of-a-kind book to enlighten professionals, enthusiasts, and novices alike. From simple classics to the complex and modern, nearly 100 recipes demonstrate varied cooking techniques, discuss flavor profiles, and outline the appropriate steps for choosing accompanying wines. More than a list of pairings, **PAIRING WITH THE MASTERS: A DEFINITIVE GUIDE TO FOOD AND WINE**, 1ST Edition delves into the decision-making process, illustrating why certain combinations work and some don't, how to avoid common pitfalls, and imparting the skills necessary for you to develop successful food and wine pairings on your own.

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Customer Reviews

Tips, Tricks, and Ideas To Make Turkey Day A Success [From Chef Arnone](#) Click photo for "Turkey Tips" from Chef Arnone

"A novel, fascinating approach to the complex topic of wine and food pairing. The authors tell us not only which wines pair well with various foods, but also which wines don't work. Excellent, mouthwatering photos." "A valuable resource for the next generation of culinarians and an inspiring read for both the professional chef and the gourmet food enthusias." "As a chef who believes that

wine is food and that it can be the final ingredient of a dish, I am thrilled with this brilliant book. Pairing with The Masters teaches us which wines compliment and accentuate the taste of certain foods and why, and then shows how those dishes are cooked and what to serve with them. BRAVO!" "Pairing with The Masters is both a cookbook with great recipes and a wine tasting course that together create a Master Class on pairing Wine and Food."

This is easily the best book on this oft-covered subject that I've read so far, and as I work in the wine and food realm, I've read a quite a few. I decided to buy this book based on the credentials of the authors, who are both certified "Masters" in their fields. I had no idea how rare those credentials were: on the "About the Authors" page it says that there are only 65 Master Chefs and 30 Masters of Wine in the country. I've known talented people who have tried and failed to earn each of those titles, but didn't know how few had succeeded. These two clearly know what they're talking about, and that depth of knowledge really comes through in this book. While I fully expected that this book would be the real deal in terms of content, I was pleasantly surprised that it was so easy to read and understand. No jargon or pretense - just a lot of excellent info presented in a simple and approachable way. I've tried 5 recipes from the book so far and found them all to be easy to follow. They were also all delicious (thanks to the chef's clear instructions more than to my limited cooking skills). I paired one of the suggested wine types with each recipe and was happy with the results every time. The first 30 pages of this book could almost be a stand-alone primer on wine and food. They make for a clear, concise, and informative summary that gives novices a solid foundation while still providing new insights and approaches that even wine and food professionals will learn from. In my case, I found the "Matching and the Seven Cs of Pairing" approach that was in the first chapter to be very useful. That approach is repeated in chart form after each recipe, which allowed me to not just evaluate if the pairing worked, but to understand WHY it had worked. I wish I'd learned that kind of approach/process a long time ago! This book is definitely going to get a lot of use, both in my kitchen and as a reference book. Hats off to the Master Chef, and cheers to the Master of Wine!

If you love wine and food (and who doesn't), Pairing with the Masters is an absolute must. Whether you are a long time wine drinker or a novice, the question of pairing the perfect wine to a meal is a fun and interesting task. What this book will do for you is make the task even more fun by having two experts guide you through the process. The authors take us through about 100 recipes, matching the wines by a number of different factors. They also explain why certain wines work well with certain dishes and why some wines can conflict with the main ingredient of the dish, or the

spices used in the preparation. For example, I would not have thought to pair a sausage and mushroom pizza with an Austrian Gruner Veltliner. I would have just reached for a good Chianti. Yet it makes sense that the richness of the cheese and sausage would be complimented by the tart acidity of the wine. Of course, the best part of the recommendation will be in tasting it! This book is a great tool to help guide all of us on our continuing journey in tasting and pairing food with wine. I'm happy that it's referred to as the 1st edition. Hopefully, there will be more recipes and wine recommendations in the future to make the journey more interesting and fun.

I cannot put this book down. I am an avid cookbook reader and was highly recommended by a friend to purchase this book. I loved it so much I bought three for gifts !!!!!The book presents classic recipes, is well broken down to bring you step by step through proper preparation and cooking methods and shows you how to pair flavors with the food and wine. The book brings you through a series of three interpretations of certain food and shows you how completely different it can be prepared and how to compliment each dish with the appropriate wine to really enhance the flavors !This book is appropriate from novice to intermediate to experienced cooks.

I love to cook and enjoy wine with my meals. This book not only taught me how to prepare and cook some great meals, but explained which wines to pair with the meals. I have been cooking a long time but found several tricks and ideas that made my meals not only taste great but looked great also. When it comes to wines, I have always wanted to learn more about pairing wines and what to look for when tasting them. This book has made me so much more knowledgeable when it comes to wine and how to master some culinary techniques when preparing food. I would recommend this book to anyone who wants to learn how to be a better cook while learning to pair wines that will take the joy of dining to a new level.

This book provides a guide for pairings, I think it give you basics idea of pairing and is to specific for certain wines or food. The only problem I do have is to find the wines that appears on this book. Good basics, very good illustrations and I very sure this will help people that lives in USA or the country's of the wines,

As a culinarian I found that "pairing with the masters" is a must have book for all amateur and professional cooks and chefs out there.

Bought this a gift for the chef that does the pairings for the wine dinners I attend. He thought it was a great source.

I was looking for a general guide. This was wine-specific for wines that were too expensive for my budget. That said, it was an interesting book and I do look at it often for food ideas.

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