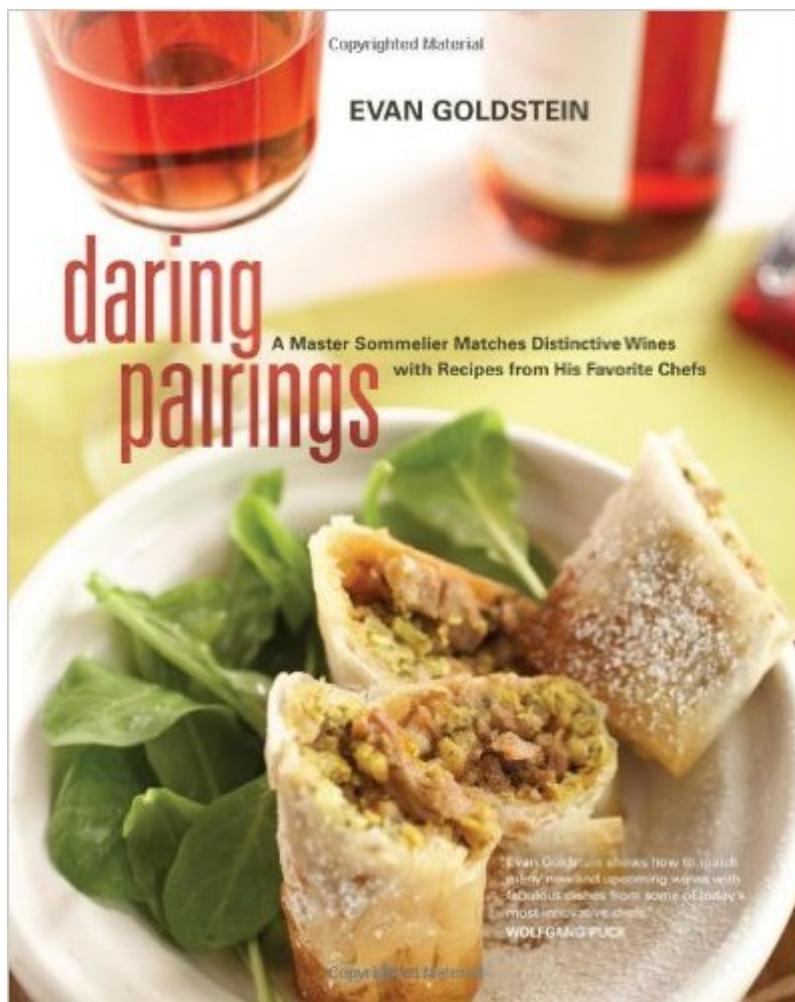


The book was found

Daring Pairings: A Master Sommelier Matches Distinctive Wines With Recipes From His Favorite Chefs



Synopsis

The best wine and food pairings create harmony among unexpected flavors. Chardonnay, Riesling, and Merlot are classic pairing choices, but less conventional grape varieties like Albariño, Grenache, Gruner Veltliner, Malbec, and Tempranillo are becoming increasingly popular, coveted by those with curious palates and a taste for good value. In *Daring Pairings*, the adventurous companion to the acclaimed *Perfect Pairings*, Master Sommelier Evan Goldstein shows how anyone can bring these emerging, exciting varieties to the table. He ventures into wine's new frontiers, exploring the flavors and pairing potential of thirty-six distinctive grapes from around the world, including Argentina, Spain, Italy, Greece, and France. In his entertaining and approachable style, Goldstein offers advice on crafting unforgettable wine and food pairings, suggests wines for everyday and special occasions, and recommends producers and importers. Thirty-six star chefs present recipes specially tailored to Goldstein's wine selections, and full-color photographs display these dishes in delectable splendor. This authoritative, down-to-earth guide reveals that pairing food and wine is no great mystery; anyone willing to explore or experiment can create bold and memorable combinations. With recipes and commentary from: Nate Appleman, Dan Barber, Ben Barker, Paul Bartolotta, Michelle Bernstein, Floyd Cardoz, Robert Del Grande, Tom Douglas, Suzanne Goin, Joyce Goldstein, Christopher Gross, Fergus Henderson, Gerald Hirigoyen, Philippe Jeanty, Douglas Keane, Hubert Keller, Loretta Keller, David Kinch, Evan Kleiman, Mourad Lahlou, Michael Leviton, Emily Luchetti, Laurent Manrique, Lachlan M. Patterson, Cindy Pawlcyn, Anne S. Quatrano, Michael Romano, Susan Spicer, Frank Stitt, Craig Stoll, Ethan Stowell, Charlie Trotter, Larry Tse, Richard Vellante, Vikram Vij, Kate Zuckerman

Book Information

Hardcover: 364 pages

Publisher: University of California Press (April 28, 2010)

Language: English

ISBN-10: 0520254783

ISBN-13: 978-0520254787

Product Dimensions: 7.5 x 1.2 x 9.5 inches

Shipping Weight: 2.8 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars See all reviews (10 customer reviews)

Best Sellers Rank: #633,836 in Books (See Top 100 in Books) #86 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Pairing #588 in Books > Cookbooks, Food

Customer Reviews

This book is awesome and covers lesser known grape varieties fabulously. I'm designing my own home wine tasting around the wines and recipes in this book! Each wine has a phonetic pronunciation, history of the grape, flavors, cheeses, and then pairing pointers, anti-pairings, as well as a wonderful recipe. My example is Torrontes, it's a less known grape from Argentina. Talks about alternative names and other countries that grow this grape well. Flavor lexicon of apricot, mango, honeysuckle, jasmine, among others. Similar to Viognier and Gewurztraminer. He then talks about the differences between aged vs. not aged, low-altitude vs. high-altitude vineyards, single variety vs. blended and then skin contact or no contact. It was tons of information that helped me better understand this variety. And this was just for one grape variety! There are over 35 varieties covered in this book. The Seafood Chowder that was paired with the Torrontes was excellent. My wine tasting is going to cover an appetizer w/wine, entree/wine and then dessert w/wine. In addition I will have out the cheeses recommended. It doesn't get any simpler than this. I like this book and *The Wine Club: A Month-by-Month Guide to Learning About Wine with Friends*.

I really enjoyed Goldstein's "Perfect Pairings - A Master Sommelier's Practical Advice for Partnering Wine with Food", but this book takes pairings to a new level with different wines. It's easy to become very "HO HUM" about wine and food combinations that we're comfortable with. This book challenges you to explore varietals that are not "HO HUM". It will be fun to do a wine tasting around some of his pairings and recipes.

Very readable overview of the wines covered in the book - and the recipes are good too. This volume covers some of the less familiar wines but provides even the novice with a boatload of information without a lot of jargon. Get the "Perfect Pairing" volume by Goldstein for coverage of the more mainstream wines.

The book gives background on edgy grapes with very detailed recipes. Tried a few dishes and they turned out fantastic!

I work in a restaurant and this book offers a great perspective on how wine and food work together.

Very helpful.

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