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Mark Bittman's Kitchen Matrix: More Than 700 Simple Recipes and Techniques to Mix and Match for Endless Possibilities

MARK BITTMAN'S KITCHEN MATRIX

Par Mark Bittman

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Description :

Prsentation de l'diteurBestselling author Mark Bittman anthologizes his popular Matrix series in a boldly graphic new cookbook that emphasizes creativity, improvisation, and simplicity as the keys to varied cooking. For years, Mark Bittman has shared his formulas, recipes, and kitchen improvisations in his popular New York Times Eat column, in which an ingredient or essential technique is presented in different variations in a bold matrix. Accompanied by striking photographs and brief, straightforward instructions, these thematic matrices show how simple changes in preparation and ingredient swaps in a master recipe can yield dishes that are each completely different from the original, and equally delicious. In Mark Bittmans Kitchen Matrix, Marks matrices come together to create a collection of over 400 flexible recipes covering vegetables, fruits, meats and chicken, and even desserts. Whether you're cooking up soup (creamy, brothy, earthy, or hearty), freezing ice pops (in fruity, savory, creamy, or boozy varieties), or preparing asparagus

(steamed, roasted, stir-fried, or grilled), following Marks approach to culinary improvisation will deliver stand-out results. Revue de presse "From the man who tried to teach you How to Cook Everything comes this, a book on how to improvise in the kitchen. Kitchen Matrix is a somewhat genius concept: take an ingredient or dish (tomatoes), offer a few base recipes (salad, soup, stuffed, sauce), and some basic variations on those recipes (a BLT salad, or a tomato eggplant caponata sauce). The goal is to get people comfortable going off book with their own cooking, and it's presented in a fun and engaging way. If you like the variations in the

How to Cook Everything books and there are people who think those variations are the best part there's an entire book of them." -Epicurious Mark Bittman is the master of uncomplicated cooking, and fans will no doubt be familiar with the concept behind his latest cookbook: Learn a handful of basic recipes and with a little creativity, you can prepare a lifetime of satisfying meals. Tasting Table "Bittman continues his winning approach to simplifying recipes for the average home cook in this terrific collection of more than 400 customizable recipes. Readers tired of the same old, same old will find this book to be a godsend, and cooks in search of new ideas are sure to find a few new culinary avenues to explore." Publishers Weekly (Starred) Beautifully photographed and designed [Mark Bittmans Kitchen Matrix] embraces a bold, fresh way to share recipes. Associated Press [Mark Bittmans Kitchen Matrix] is an immersive visual guide of his trademark dishes: basic recipes paired with inventive variations. The striking images remind us that prepping herbs and veggies is rewarding for the eyes and the nose, too. The resulting meals are vivid and delicious. House Beautiful Presentation de l'diteur Bestselling author Mark Bittman anthologizes his popular Matrix series in a boldly graphic new cookbook that emphasizes creativity, improvisation, and simplicity as the keys to varied cooking. For years, Mark Bittman has shared his formulas, recipes, and kitchen improvisations in his popular New York Times Eat column, in which an ingredient or essential technique is presented in different variations in a bold matrix. Accompanied by striking photographs and brief, straightforward instructions, these thematic matrices show how simple changes in preparation and ingredient swaps in a master recipe can yield dishes that are each completely different from the original, and equally delicious. In Mark Bittmans Kitchen Matrix, Marks matrices come together to create a collection of over 400 flexible recipes covering vegetables, fruits, meats and chicken, and even desserts. Whether you're cooking up soup (creamy, brothy, earthy, or hearty), freezing ice pops (in fruity, savory, creamy, or boozy varieties), or preparing asparagus (steamed, roasted, stir-fried, or grilled), following Marks approach to culinary improvisation will deliver stand-out results.