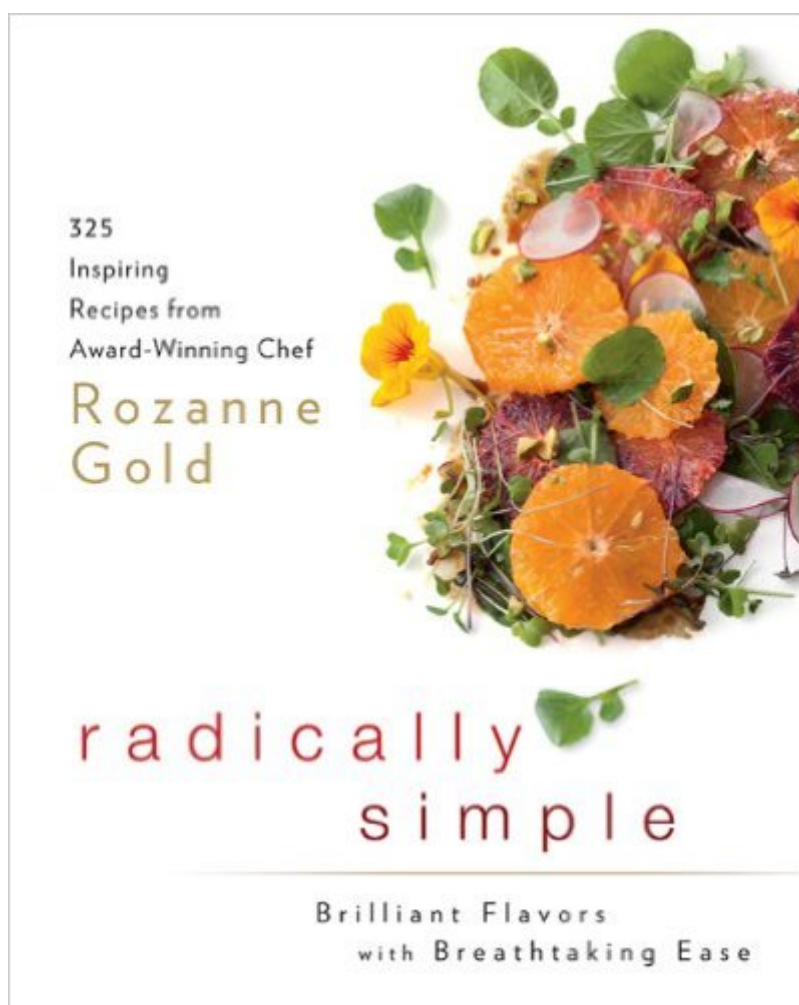


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Radically Simple: Brilliant Flavors With Breathtaking Ease: 325 Inspiring Recipes From Award-Winning Chef Rozanne Gold



Synopsis

Throughout her culinary career, chef Rozanne Gold has given much thought to the notions of simplicity and sophistication in cooking. Now, after years of experimentation, she has come to this conclusion: Simplicity is the art of combining a few essential ingredients with a minimum of effort in order to create food that neither looks or tastes like a shortcut; food that is authentic enough to serve with pride and savor with pleasure. In *Radically Simple: Brilliant Flavors with Breathtaking Ease*, Gold demonstrates this art to its fullest, manipulating the interplay of time, technique, and number of ingredients to create bold, sophisticated dishes bursting with global flavors. She offers an entire chapter of elegant 10-minute salads; delectable soups that take less than 5 minutes to prepare and others with such depth of flavor they taste like they've been simmering all day. Her opinionated take on roast chicken yields a peerlessly moist and tender bird without so much as a sprinkling of salt and pepper, while her recipe for pineapple flan transforms sugar, eggs, and bottled juice into a creamy and decadent taste of the tropics. From a 1-minute mustard sauce for her last-minute gravlax to a "Peking" pork shoulder that slow-roasts under a savory blanket of hoisin and scallions, these dishes are truly stunning in their ease of preparation, yet never sacrifice on flavor or presentation. Even Gold's procedures are revolutionary: All are conveyed in 140 words or less. With hundreds of signature recipes that you will return to time and again, *Radically Simple* provides both the tools and the inspiration to make memorable meals on a nightly basis and rediscover the satisfaction that comes from time well spent in the kitchen.

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Customer Reviews

In *Radically Simple: Brilliant Flavors with Breathtaking Ease: 325 Inspiring Recipes* from Award-Winning Chef Rozanne Gold, author Rozanne Gold uses fresh ingredients in inventive combinations. She puts her own spin on well-known combinations such as frying the basil for Caprese salad. Many of the recipes are globally-inspired, including curries, Korean-style salmon with bok choy, crisped chicken with chimichurri, overnight tabbouleh with hard-boiled eggs, and poulet au cr me fraiche. These globally-inspired recipes call for ingredients that might be not found in the average cook's pantry. Readers with access to ethnic grocery stores and upscale supermarkets should be able to track down these more novel ingredients. Examples include kimchee, hiyashi wakame (seaweed salad), spices such as garam masala and asafetida, oils such as walnut and hazelnut, pomegranate molasses, nasturtium flowers, kefir lime leaves and wasabi powder. Some recipes call for alcohol (including anisette liquor, fino sherry, Madeira, brandy, Marsala, sake, white wine, mirin and others). The instructions for each recipe are clear and brief. The author mentions in the introduction that the "procedures in virtually every recipe can be stated in fewer than 140 words." The recipes in each chapter are well organized into sections and in a logical order within the sections. UPDATE (March 2011): The James Beard Foundation announced that

This is a terrific cookbook. Rozanne Gold is the author of 11 cookbooks and has won a number of awards. This is the first cookbook of hers that I've used, but it won't be the last. There are over 300 recipes here and they are all simple, easy and from the ones I've tried so far, delicious. The chapters are: Brunch - which has a great variety of recipes from drinks to a number of beautiful egg dishes, frittata's and a great recipe for Smoked Salmon, Basil and Lemon Quesadillas - with many others. 10 minute salads - a number of great recipes here as well, running the gamut from Spiced Salmon on a Moroccan salad to Watermelon Salad with Feta and Black olives. There are a number of salad dressings as well. Soups - everything from 5 minute soups to broths, Tortellini in Pesto Broth, Carrot Soup with Ginger and Crispy Carrot Tops, and accompaniments as well, like biscuits, muffins and crackers. Pasta - also a number of recipes, many are 10 and 20 minutes, like Fettuccini with Smoked Salmon, Cr me Fraiche and Lemon, Gemelli with Sausage, Leeks and barely wilted Snow Peas and Warm Sesame Noodles with Ginger and Snow Peas. Fish - at least 30 recipes here from 3-minute Wasabi Salmon to Green Curry Swordfish with Shitakes and Basil and Crunchy Crumbed Cod with Frozen Peas. Poultry - I loved this section as it groups the recipes by part: Chicken breasts, chicken thighs, cut-up chicken parts, whole chicken and turkey and has a great variety from Asian Chicken with Scallions to 'Radically Simple Chicken Parmesan'. I made the

Almost Confit Chicken with Melted Garlic and it was a hit.

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