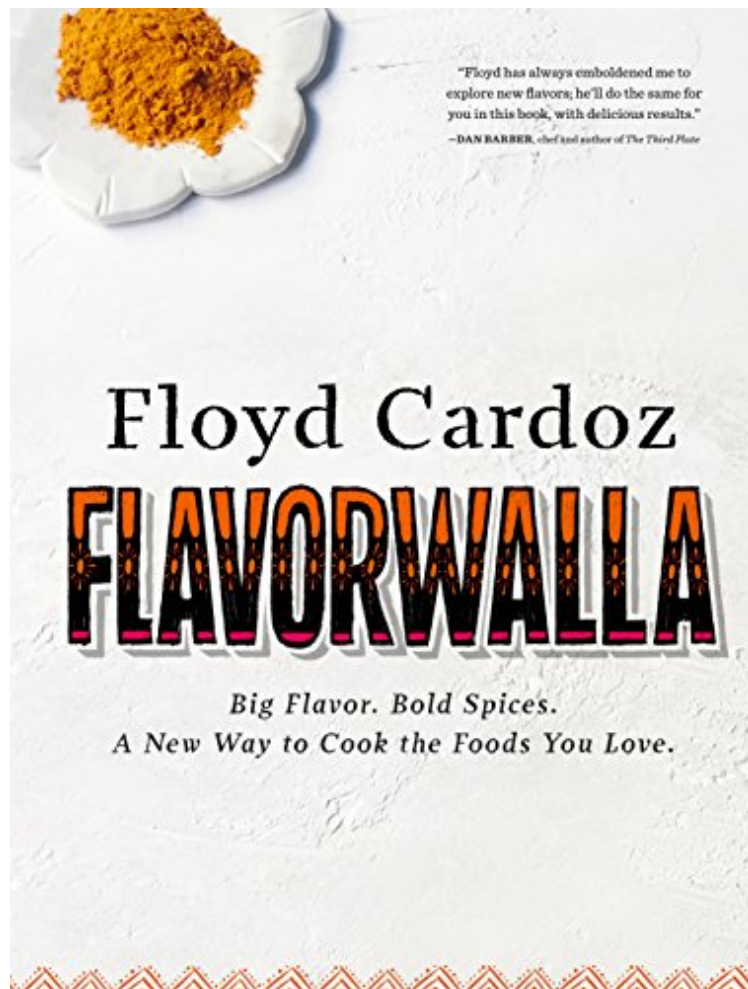


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Floyd Cardoz : Floyd Cardoz: Flavorwalla: Big Flavor. Bold Spices. A New Way to Cook the Foods You Love. before purchasing it in order to gage whether or not it would be worth my time, and all praised Floyd Cardoz: Flavorwalla: Big Flavor. Bold Spices. A New Way to Cook the Foods You Love.:

15 of 16 people found the following review helpful. FLAVORICIOUS!!!!By DIANE R. QUINNAs soon as we found out that Floyd Cardoz had written another book we rushed to get it on . We absolutely loved his first book, One Spice, Two Spice - it is our go to book for dinner parties and favorite dishes. (In fact, we have cooked so much from that cookbook that we had to buy another copy, it is so worn out!! If you don't have it - be sure to buy both together!) Flavorwalla is so exciting! The introduction is excellent. It is so informative and provides a great understanding of his style and the "Cooking with Me section provides great basic information on the spices most commonly used and how

to build amazing flavor in your cooking. The book is well organized for the home cook and I love the suggestions he has for weeknight meals, dinner for two, and Special Dinners and Parties. For anyone who likes a personal look into a famous chef's inspiration and recipe stories - this is a book for you. I loved hearing the stories behind each dish and the wonderful pictures of his family and friends. We have been cooking exclusively from this book since we got it. Our favorites so far include Spice Crusted Swordfish with Braised Romaine, Steamed Coconut Mussels, UPMA Polenta with Wild Mushrooms (we also love his UPMA with the short ribs from his first book and the oxtail- amazing!!!) We are cooking his Cider Glazed Seared Scallops with Cauliflower Puree and His New York Strip with Mustard, Coriander and Rosemary for company this weekend. I could go on and on. I love that Chef has added tips for cooking in a pressure cooker. I am an eager novice - and love help converting recipes for my new pressure cooker. The book has only been out for a month - but we are cooking so much from it we may have to get another one soon. The recipes from this book will soon become your favorites for your family and to delight your friends. I recommend it highly. 1 of 4 people found the following review helpful. Chef Cardoz represents the greatest virtues of the culinary world - an incredible chef, person, and mentor. His new book is a tribute and testament to his dedication to his passion for great food and to mentorship. The new book is amazing and the recipes remind me day in day out why I loved Tabla and why I am so excited about his new restaurant Paowalla. An amazing chef and person congrats Chef Cardoz. 2 of 3 people found the following review helpful. Outstanding, family-friendly cookbook from a fabulous chef! By Mary C. The Flavorwalla of the title, meaning, essentially, "flavor master," a title to which he aspires, is Chef Floyd Cardoz, granted 3 stars by the NYT for his NYC Tabla Restaurant, and winner of the highly-coveted title of Top Chef Master (Season 3). This is a family-focused cookbook. In fact, in his delightful headnotes for every recipe, Chef Cardoz tells us what role this dish plays in his family and/or an amusing anecdote about the dish; for example, what happened when he served his healing chicken soup to Danny Meyer. Okay, Rendang Short Ribs is an exception to the recipes being family-friendly, but that just happens to be the dish that won him the title of Top Chef Master. Weeknights, weekends, his focus is his family, including tricks to get his two young boys to eat everything on their plates. Kid-friendly breakfasts. There's his dog's Shadow's favorite home-made dinner. Who knew that Chef Cardoz was a tail-gating fanatic? He gives us a chapter devoted to tail-gating and all things game-foods. He loves his spices and his lentils, but these recipes are not "Indian food," it's all-American food often spiced up to present his famously bold flavors. His recipes are almost always accessible to we home cooks (Rendang being an exception), especially because he frequently suggests shortcuts in time and/or substitutions in ingredients: he really wants us to make his dishes. I also love that he's not a food snob: he admits to using frozen corn and peas, bouillon cubes, AND buying bagged spinach at Costco! E-book critique: there's a fine online sources guide. Non-clickable index. However, clickable TOC and embedded recipes. Most recipes have color photos. I've already made his Eggs Poached in Tomato Curry, which was delicious, and there are several other recipes I can't wait to try.

From the Winner of Top Chef Masters "A fun, fresh, and inspiring collection that deserves room on any self-respecting home cook's bookshelf." —Publishers Weekly, starred review At his many successful restaurants, including New York City's famed Tabla, Floyd Cardoz built a name for himself by bringing extraordinary flavors to everyday foods and using spice to turn a dish into something distinct and memorable. In *Floyd Cardoz: Flavorwalla*, readers will learn how Cardoz amplifies the flavors in more than 100 recipes. The simple addition of mustard seed and lemon makes grilled asparagus a revelation; slow-cooking salmon with fennel and coriander takes it to another level. But this husband and dad has the same challenges we do when cooking for our families, for guests, and for special occasions. Here he presents the recipes he cooks at home, where even the humblest of ingredients—such as eggs, steak, and vegetables—benefit from his nuanced use of spice and simple yet impeccable techniques, making this book an indispensable resource for getting weeknight dinners on the table or for cooking a holiday meal. The standout recipes include Grilled Lamb Shanks with Salsa Verde; Shrimp with Spicy Tomato Sauce; Coconut Basmati Pilaf; Roasted Cauliflower with Candied Ginger, Pine Nuts, and Raisins; and Cardoz's Tamarind Margaritas, of course.

"Follow Cardoz's tips for excellent results every time."—People magazine "Home recipes with the bold flavor Cardoz is known for. His spiced chicken soup got me through winter."—Food Wine "Cardoz . . . sees it as his mission to introduce spice, dimension, heat and boldness into everything we cook in our family kitchens. Especially when those family kitchens include kids. . . . [Flavorwalla's] recipes run the gamut from throw-together--after-work meals to more project-oriented showstoppers. But it's the tactical side of his chef brain that will resonate with the everyday home cook. . . . He prizes efficiency, throwing tomorrow's vegetables into the oven with tonight's roast and swearing that the secret to fast weeknight meals is a gas grill (no pot to clean up) and a pressure-cooker, capable of yielding stews in under 30 minutes."—The New York Times Book "Satisfying and memorable cooking. . . . This is what you want to be eating."—Eater "Flavorwalla will help you get your cooking to the next level."—Epicurious "Fabulous. . . . Flavors that excite, tempt and put real flair into your daily fare."—BookPage, Top Pick in Cookbooks for April 2016 "Cardoz's emphasis is on flavor and the final product, rather than culinary showmanship. . . . A fun, fresh, and

inspiring collection that deserves room on any self-respecting home cook's bookshelf."—Publishers Weekly, starred review "The range of recipe categories—from pantry- and freezer-friendly weeknight meals to intimate dinners for two—is impressive and perfectly tailored to satisfy a wide audience. Cardoz's dishes . . . demonstrate a facility with global flavors that few possess. VERDICT This is food to get excited about."—Library Journal, starred review "Spectacular results. . . . A very big, truly wonderful resource."—Food Industry News "Intensely flavored dishes. . . . Vivid seasonings and cross-cultural flavor combinations."—Seattle Times "While this is a book by a chef, it's not a 'chefy' cookbook. Recipes don't include a trillion ingredients or numerous sub-recipes. They're accessible, even with their sophisticated array of spices and chiles. The photos display attainable food, not restaurant-glossy shots. . . . I cooked my way through a half-dozen dishes with delicious results."—Pittsburgh Post-Gazette "A one-two flavor punch."—Minneapolis Star Tribune "Floyd has always emboldened me to explore new flavors; he'll do the same for you in this book, with delicious results."—Dan Barber, chef and author of *The Third Plate* "Flavorwalla is one of the best cookbooks in recent memory, and it's pure Floyd Cardoz, one of the most brilliant chefs working in America today. Floyd harnesses amazing tastes in even the simplest foods and utilizes seasonings and spices in truly unique ways. This is a book for all lovers of food, presented by a true master of his craft. Prepare to get your food game upped!"—Andrew Zimmern, chef, teacher, and author "Flavorwalla is a study in spices and flavors, and its roots are deep in Indian cooking and flavor profiles. However, what truly makes this cookbook shine is that it is, above all else, a heartfelt family cookbook."—Marcus Samuelsson, chef, author, and restaurateur "Floyd's book *Flavorwalla* unlocks the mystery of cooking with spices. I can't wait to share some of these recipes at home."—Tom Colicchio, chef, author, and restaurateur "Floyd's new book is sumptuous and spicy, yet the recipes are accessible and easy to make. His Indian heritage and work on the forefront of American fine dining make this book unique and extremely useful for any family seeking a global palate."—Padma Lakshmi, host of *Top Chef* "Floyd unlocks the secret to making the best Mexican-style corn on the cob you've ever eaten, traditional chimichurri from Argentina, and light dishes that pop with zippy Thai flavors we crave. Meanwhile, Floyd's Indian heritage underpins everything he does. *Top Chef* Master? Yes, he absolutely is."—Curtis Stone, chef and owner, Maude restaurant