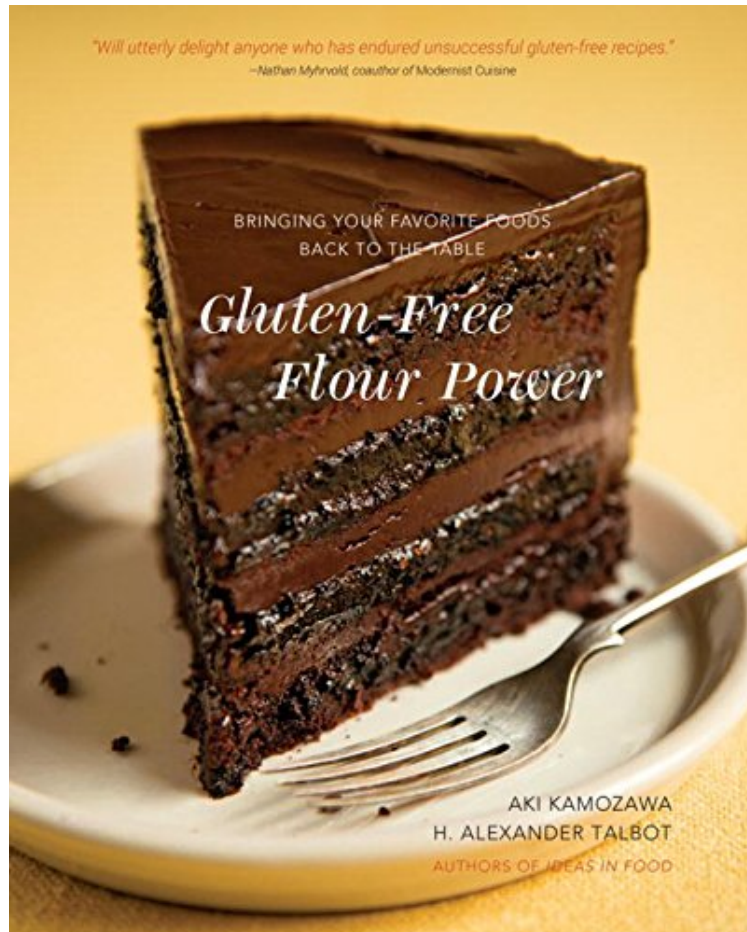


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Gluten-Free Flour Power: Bringing Your Favorite Foods Back to the Table

Aki Kamozaawa, H. Alexander Talbot
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Aki Kamozaawa, H. Alexander Talbot : Gluten-Free Flour Power: Bringing Your Favorite Foods Back to the Table before purchasing it in order to gage whether or not it would be worth my time, and all praised Gluten-Free Flour Power: Bringing Your Favorite Foods Back to the Table:

18 of 18 people found the following review helpful. The most useful gluten free cookbook ever!By MuffieI loaned this book to a friend who has celiac disease. She is Russian and hadn't had dumplings in years. She had tried many recipes and variations but nothing worked. Until this book that is. She was so happy that she could successfully make dumplings again that she was in tears as she told me the story. After that, I couldn't possibly ask for my book back so I just bought another copy!10 of 11 people found the following review helpful. Excellent bookBy bill jacksonI have the previous two ideas in food books so had high expectations for this one. My expectations were exceeded and then some!It's an excellent book covering a huge span of baking gluten free.We have been using a variation of their gf flour

from their blog for sometime with great success. All the recipes are tested against three variants of their very versatile gf flour mix. My gf gf was in raptures going through the book and between the two of us we will be having a crack at every recipe. 3 of 3 people found the following review helpful. Five Stars By Indiana folks Wonderful recipes and fabulous photos.

At last, delicious gluten-free recipes that work. Aki Kamoza and Alex Talbot make their living devising clever solutions for the culinary world's toughest problems. Bringing years of experience in professional kitchens and countless hours experimenting on their own, they maximize flavor, texture, and taste. When they realized the need for smart alternatives to the present forms of gluten-free food, they rose to the challenge. Their answers are here, based on three all-purpose flour blends (for soy, dairy, and corn allergies) expressed in over 90 recipes. *Gluten-Free Flour Power* is the indispensable cookbook for home cooks who recognize the value of having reliable, easy-to-make, delicious recipes in their repertoire. Starting with their original flour blends, Aki and Alex provide perfected gluten-free recipes for deliciously fluffy blueberry muffins, rich triple chocolate cake, hearty spiced pumpkin waffles, chewy chocolate chip cookies, and much more. They create foolproof recipes that are right at home on the family dinner table: bacon and onion tart, homemade pizza, and cheesecake. Innovators at heart, Aki and Alex also develop new dishes like homemade doughnuts with buttermilk brioche, seamless ravioli with pepperoni bolognese, and kimchi cavatelli, each dish reliably gluten-free and certifiably delicious. But this is more than just a cookbook; it is a book of ideas. Readers will learn Aki and Alex's easy tricks for boosting flavor at every turn: using tapioca starch to get that perfectly thick texture in homemade ice cream; adding potato starch for light, crispy, fully-flavored fried chicken; or transforming biscuit and cake batters with toasted milk powder. With fully illustrated step-by-step instructions accompanying nearly every recipe, *Gluten-Free Flour Power* belongs right next to the cutting board and the mixing bowl as an essential tool in the kitchen. Forward-thinking and entirely original, *Gluten-Free Flour Power* will change the way you plan everyday meals, whether or not yours is a gluten-free kitchen. 250 color photographs

"In today's cluttered and often confusing food world, Aki Kamoza and H. Alexander Talbot are bright lights I always look to for guidance." - Michael Ruhlman, author of *Soul of a Chef*, *Ratio*, and *Twenty*
"It's simple: Aki and Alex are some of the smartest cooks around. Their sensible modern approach to making food better is inspiring." - Richard Blais, winner of *Bravo's Top Chef All-Stars* and author of *Try This at Home*
"Aki and Alex redefine the pursuit for incredible flavor through their original ideas and techniques." - Bryan Voltaggio, chef/owner of restaurants *VOLT*, *Lunchbox*, *Family Meal*, *RANGE*, and *Aggi*
"Aki and Alex blaze the culinary trail, looking under every rock they come across and sharing their insightful discoveries along the way." - Sean Brock, executive chef of restaurants *McCradys* and *Husk*, South Carolina
About the Author: Aki Kamoza is the coauthor of *Ideas in Food and Maximum Flavor*; in 2011, she and her husband, H. Alexander Talbot, won an IACP Award for Instructional Culinary Writing with Recipes. They are the co-owners of *Curiosity Doughnuts* and run a culinary consulting business working as recipe developers and culinary troubleshooters for chefs and food companies from their home base in Doylestown, Pennsylvania.
H. Alexander Talbot is the coauthor of *Ideas in Food and Maximum Flavor*; in 2011, he and his wife, Aki Kamoza, won an IACP Award for Instructional Culinary Writing with Recipes. They are the co-owners of *Curiosity Doughnuts* and run a culinary consulting business working as recipe developers and culinary troubleshooters for chefs and food companies from their home base in Doylestown, Pennsylvania.