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The New Wildcrafted Cuisine: Exploring the Exotic Gastronomy of Local Terroir (Hardback)

By Pascal Baudar

Chelsea Green Publishing Co, United States, 2016. Hardback. Book Condition: New. 254 x 203 mm. Language: English . Brand New Book. With detailed recipes for ferments, infusions, spices, and other preparations Wild foods are increasingly popular, as evidenced by the number of new books about identifying plants and foraging ingredients, as well as those written by chefs about culinary creations that incorporate wild ingredients (Noma, Faviken, Quay, Manreza, et al.). The New Wildcrafted Cuisine, however, goes well beyond both of these genres to deeply explore the flavors of local terroir, combining the research and knowledge of plants and landscape that chefs often lack with the fascinating and innovative techniques of a master food preserver and self-described culinary alchemist. Author Pascal Baudar views his home terrain of southern California (mountain, desert, chaparral, and seashore) as a culinary playground, full of wild plants and other edible and delicious foods (even insects) that once were gathered and used by native peoples but that have only recently begun to be re-explored and appreciated. For instance, he uses various barks to make smoked vinegars, and combines ants, plants, and insect sugar to brew primitive beers. Stems of aromatic plants are used to make skewers. Selected...



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Reviews

Most of these publication is the perfect ebook accessible. It is amongst the most awesome publication i have got read through. You wont truly feel monotony at whenever you want of the time (that's what catalogs are for regarding in the event you request me).

-- **Prof. Edgar Kshlerin**

It is easy in study safer to comprehend. It can be writter in basic phrases and never confusing. It is extremely difficult to leave it before concluding, once you begin to read the book.

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