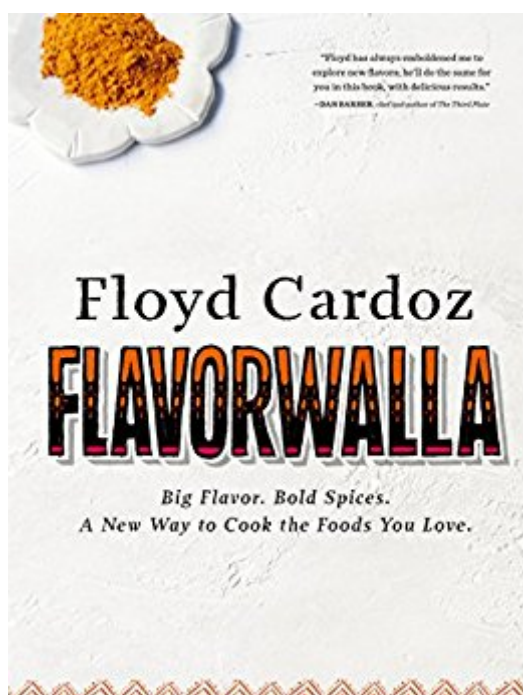


The book was found

Floyd Cardoz: Flavorwalla: Big Flavor. Bold Spices. A New Way To Cook The Foods You Love.



Synopsis

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.

Book Information

File Size: 74533 KB

Print Length: 352 pages

Publisher: Artisan (April 5, 2016)

Publication Date: April 5, 2016

Sold by: Digital Services LLC

Language: English

ASIN: B015X2PGCQ

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #15,324 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #4 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > Asian > Indian #5 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs,

Customer Reviews

As 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.

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.

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.

As reviews have mentioned, Cardoz does wonderful things with layers of spices. I liked that it was written in the first person and very conversationally. I learned a great deal (I had never heard of kokum, for instance). While I found each recipe very interesting reading, I probably won't make a majority of them because of the number and availability of ingredients. However, I am excited to try several of them. I feel that reading this book definitely expanded my knowledge.

The recipe for Kachumber Kohler is delish. I like cookbooks that combine full entertaining in their recipes. This book isn't just entrées, it has cooking for two, game time, special dinners and my favorite cooking for tomorrow. The braised chicken thighs smelled and tasted delicious. I had a time grinding the coriander seeds but well worth it. There's even a recipe for making your own garam masala. Overall I highly recommend this cookbook. My favorite recipe is pork with onions, garlic and kokum. I cooked in the pressure cooker as directed and I'm already planning to have it again.

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