



[Taste & Technique: Recipes to Elevate Your Home Cooking](#)*

by Naomi Pomeroy with Jamie Feldmar, Copyright © 2016. Photography credit: Chris Court © 2016. Published by Ten Speed Press, an imprint of Penguin Random House LLC. Provided to [Now That's A Mouthful](#) for promotional consideration.

Our Summary:

This book is everything you believe about cooking: that it shouldn't be intimidating; that you cook to take care of people, and the mood you take into the kitchen really does translate to the food. Through Award-winning Chef Naomi Pomeroy's thoughtful progression of delicious-sounding and exquisitely photographed recipes, her inviting attention to detail, and her inspiring commentary, [Taste & Technique](#) is designed to help

anyone become a better cook and thoroughly enjoy the process.

What you need to know:

Buy it: [Taste & Technique: Recipes to Elevate Your Home Cooking](#) by Naomi Pomeroy with Jamie Feldmar © 2016. Photographs by Chris Court. Published by Ten Speed Press, an imprint of Penguin Random House LLC, September 13, 2016. Hardcover \$40.00 ([Amazon \\$22.00](#); [Kindle \\$19.99](#))*

See it: 400 pages with full page and double-page color photographs of all the finished recipes, with several technique and process photos. A simple but complete table of contents leads, and includes short but thorough chapters on *Equipment* and *Techniques*.

Make it: 16 chapters that include 128 recipes, plus probably another 100 or so component recipes and variations to complete the title dish. The shortest chapters are for proteins (*Seafood*, *Poultry*, *Pork*, *Beef*, and *Lamb*) though the 4 recipes in each of those chapters includes suggestions for seasonal variations that can be found in other chapters like *Vegetables*, *Soups*, and *Pantry*.

Chef Donna's Review:

In some ways we are all self-taught cooks. Somewhere, sometime, someone showed us something in the kitchen and from there we began. Chef Naomi Pomeroy is much like us in that regard. Her mother taught her how to cook with the little that they had. From there she took it upon herself to learn about food – to cook and to create. Pomeroy went on to open restaurants and close restaurants, and then open them again. Through the highs and lows of her award winning career, she always returns to her kitchen to learn again, then create. That is precisely what [Taste & Technique](#) is – a cookbook from which *anyone* can learn and create delicious food.

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While it's tempting to want to read this book cover to cover – and you should – Pomeroy is smart enough to know that most of us don't have the time to read a cookbook, let alone cook through it. She encourages you to familiarize yourself with each chapter – even if it's to read her brief introduction on the subject matter, which is usually less than one page. Still, in those few short paragraphs, you'll instantly understand why *Sauces*, or *Eggs*, or *Poultry* or *Lamb*, for example, are important as ingredients and what they are capable of in a recipe. And, likely, be inspired to cook up a *Parsley Sauce Verte* or one of its 3 variations, or make a *Crispy Fried Egg with Fresh Corn Polenta*, while contemplating the simplicity of *Brined Chicken Breasts*, which will change the way you prepare them – forever.

Pomeroy organizes [*Taste & Technique*](#) in a classical way: sauces come first, then you move into starters, soups, through vegetables and proteins, and finish with desserts. Once you take to the kitchen, you'll learn or master a kitchen technique in every recipe. In turn, that will serve you as you cook many other recipes, and meals. And there's much to choose from. Her main dishes are all paired with seasonal vegetable or side dish options, most of which can stand on their own. What's not to like about learning to perfect *Pan-Seared Pork Chops*? Especially when Pomeroy gives you a variation for each of the four seasons, such as *Spring: New Potato Salad with Fava Beans and Morels*, or *Fall: Escarole Caesar Salad*, and the page numbers for those recipes.

When you consider that Pomeroy has probably cooked her way through the most impressive collection of cookbook titles to develop her award winning style, it's easy to see how that knowledge has trickled down into the pages of this book. Current, thoughtful, yet manageable, [*Taste & Technique*](#) is as much about delicious recipes as it is about teaching. Pomeroy translates her experiences into meaningful chapters of amazing food that you *want* to cook. Even her *Pantry* chapter with its impressive 26 recipes (plus more variations and flavorings) including *Herb Oil*, *Fried Garlic Chips*, *Homemade Ritz Crackers*, or *Champagne-Poached Apricots*, is worth a lingering look.

Once you begin to cook – but, oh, where to start? Maybe with *Melon with Radicchio*, *Crispy Prosciutto*, and *Caramelized Honey-Black Pepper Vinaigrette*, or *Porcini Braised Chicken Thighs* with the *Fall Variation: Potato Dumplings*? – you learn (or learn-to-perfect) classic cooking techniques. Pomeroy in her clear directive voice helps you understand and apply the ideas, whether intuitive or not. Mostly, though, she helps you find your confidence in the kitchen giving you the ability to cook through any recipe [*Taste & Technique*](#) offers, regardless of your skill-set.

She doesn't limit you though her intent is to teach. Pomeroy encourages you to try several recipes together so you can discover the excitement that comes from learning new flavor combinations, like those in *Pistachio Meringue Cake with Fresh Citrus*, *Candied Kumquats*, and *Cardamom Caramel Sauce*. Pomeroy provides precise measurements to help you understand the subtle aspect of seasoning, the foundation to balance and restraint. You leave [*Taste & Technique*](#)

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competent and confident. Those you cook for will leave your table full and satisfied, in every sense of the word.

You cannot help but want to be in the kitchen cooking with this book. You'll feel confident and inspired; serious yet happy. Even, as Pomeroy says, when things don't go as planned you can still take "deep pleasure in the act of making and sharing food with the people you love." That, to Pomeroy is the true joy of cooking. You'll find the true genius of [Taste & Technique](#) in the enjoyment that comes from the learning. And, you'll use what you learn again and over again as you return to this book eager to create something new and delicious.

Recipes to cook from [Taste & Technique](#): by Naomi Pomeroy with Jamie Feldmar, copyright © 2016. Reprinted with permission by Ten Speed Press, an imprint of Penguin Random House LLC.

[Seared Sea Scallops with Basil Pistou and Half-Dried Tomatoes](#) (Walnut-Parsley Pistou/Basil Pistou Variation)

[Potato Dumplings](#)

[Pistachio Meringue Cake with Fresh Citrus, Candied Kumquats, and Cardamom Caramel Sauce](#)

Chef Donna's Note: If you cannot find kumquats you can candy orange peel as a substitute. You can also use tangerine or mandarin orange segments (leave the skin on the segments) though they won't have the tart-bitter taste of a kumquat.

You will also need to "supreme" your citrus. An internet search will help you with this technique (it is explained in detail in [Taste & Technique](#)).

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