



[Lateral Cooking: One Dish Leads to Another](#)* Copyright © 2019 by Niki Segnit. Published by Bloomsbury Publishing and provided to [Now That's A Mouthful](#) for promotional consideration.

Our Summary:

In the rigid culinary world of technique and structured recipes, [Lateral Cooking](#) provides the opportunity for experimentation and discovery in the home kitchen. Niki Segnit's follow-up book to her critically acclaimed [The Flavor Thesaurus](#), puts instinct back into the home cook's vocabulary. With a masterful approach that starts with an idea – say an ingredient or technique, Segnit builds from that and provides “leeways” for experimentation, seasonal substitutions or different culinary adaptations. This format teaches you that instinctive know-how so you can let go of recipes and anxiety in the kitchen. You create with open-ended ideas. You learn as you cook, gain confidence with your successes, and

become the kind of cook everyone wants to be – one that pulls down a bowl and gets busy in the kitchen without the need for precise quantities or ingredients. Your meals become *your* creations that you cook with confidence, and delicious results.

What you need to know:

Get it: [Lateral Cooking: One Dish Leads to Another](#). Copyright © 2019 by Niki Segnit. Published by Bloomsbury Publishing, November 5, 2019 Hardcover \$40.00 ([Amazon \\$28.00](#); [Kindle \\$16.29](#))*.

See it: 612 pages divided between 12 chapters of culinary basics, such as *Bread, Batter, Stock Soup and Stew, Sugar and Sauce*. Illustrations at the start of each chapter give a visual cue of the progression (the “leeways”) in the chapter. A thoroughly cross-referenced index adds a dimension of discovery and learning. Visually, this is not a traditional cookbook, but easy to follow and each recipe variation is easy to understand.

Make it: Starting point recipes (many very simplistic) are annotated with “leeways” or Segnit's suggested ways to adapt the recipe both in flavor and often technique. There are endless possibilities to create and cook from this book.

Chef Donna's Review:

Cooking can be unrelentingly rigid. Recipes are precise, techniques timeless. A cook is left stifled having to return to a recipe time and again to cook the same dish, which often doesn't yield the same result. [Lateral Cooking: One Dish Leads to Another](#) changes that framework by giving a cook the confidence to instinctively cook with ideas and seasons, rather than recipes and convention.

The moment you open [Lateral Cooking](#), you realize this is like no cookbook you have or likely have seen. That said, it's easy to dismiss this book as an encyclopedia for a professional, or for that matter, too

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much reading for a busy home cook. Don't. The world is filled with plenty of one page recipes, restrictive ingredient lists, and high-def color photos of sometimes impossible results. [Lateral Cooking](#) is different. It's creative; conversational in tone, and delightfully written. You will lose yourself in it while gaining comfort with the unconventional layout. You read Segnit's stories, and work the simple yet masterful techniques. In no time you're cooking because you can start at any time and from any page.

[Lateral Cooking](#) is divided into twelve chapters covering culinary basics like *Stock, Soup and Stew*, or *Sauce*. Each chapter starts with Segnit's flawless writing, introducing you to the ideas, ingredients and building blocks waiting for you in the pages that follow. As you read through the starting point recipe and then the variations, you learn historical reference points, and within that still more recipes. While it sounds cumbersome, there is a natural flow to this book. With it comes an understanding of cooking and your confidence in the kitchen grows. Once you see how simple it is to make *Mayonnaise*, for example, then getting creative with flavor options, like *bacon, curry* or *miso*, is the next natural and effortless step. With global references and recipes for using the different mayo's, you always have a place to start or jump off.

If you're familiar with Segnit's original book [The Flavors Thesaurus](#), you'll understand the encyclopedic approach and depth of [Lateral Cooking](#). This is not a book you simply open and say, "tonight for dinner I will make...". Instead, you begin with the idea of an ingredient or a cooking method. From there [Lateral Cooking](#) takes you on a journey – what's possible, how you can make it, and how people around the world creatively cook with this same idea. You can't help but think differently about how you cook.

The starting points in [Lateral Cooking](#) prove almost infinitely adaptable. In reading you learn to trust your instincts and get creative depending on what's in your kitchen, your fridge, in season or even on sale at the market. Better still, you can find a starting place or a place to jump off no matter what you are hungry for. [Lateral Cooking](#) is timeless. Its ideas and recipes are useful today, and they will be tomorrow, and any day you pick it up, probably for the rest of your home-cooking career. That says a lot and means even more when you realize there's pure joy and freedom when you need only an idea – not a recipe – to cook or creatively adapt the ideas in this book to suit your own tastes and kitchen.

Recipes to cook from [Lateral Cooking: One Dish Leads to Another](#). Copyright © 2019 by Niki Segnit. Published by Bloomsbury Publishing. All Rights Reserved.

[Mayonnaise \(starting point recipe\) with Flavor Variations: Bacon | Curry | Miso](#)

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