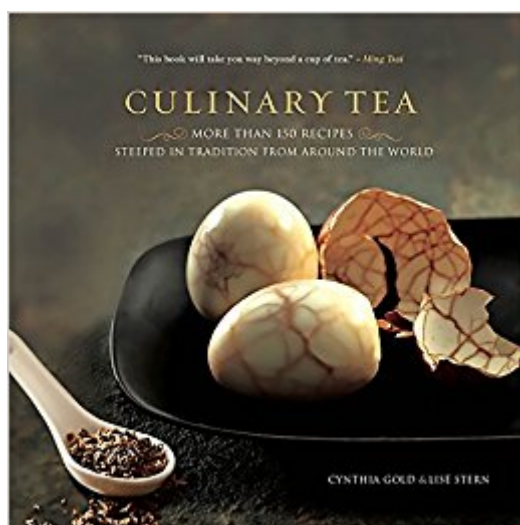


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Culinary Tea: More Than 150 Recipes Steeped In Tradition From Around The World



Synopsis

This cutting-edge tome on one of the world's oldest ingredients and most popular beverages will be an invaluable tool for both home and professional cooks. Gold and Stern offer new ways of looking at tea: the leaves with a history stretching thousands of years is now a secret weapon in the culinary arsenal. Tea in its many forms has been around for thousands of years, and is a burgeoning industry in many countries as the demand for specialty leaves grows. Read all about the picking and drying techniques virtually unchanged for centuries, popular growing regions in the world, and the storied past of trading. Culinary Tea has all this, plus more than 100 recipes using everything from garden-variety black teas to exclusive fresh tea leaves and an in-depth treatment of tea cocktails. The book will include classics, such as the centuries-old Chinese Tea-Smoked Duck and Thousand-Year Old Eggs, as well as recipes the authors have developed and collected, such as Smoked Tea-Brined Capon and Assam Shortbread.

Book Information

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Customer Reviews

Veteran tea experts Gold and Stern share over 150 unusual recipes certain to delight creative cooks, from novice to connoisseur. The medical benefits of tea-drinking are legion, yet, while "Health can pique an interest," the authors know that "taste can create a devotee." What better way for a devotee to express their ardor for the leaf than to cook with it? Equally at home on coffee table or countertop, this handsome book begins with a thorough history and "flavor profile" of every tea type, visiting estates in Japan, India, Sri Lanka, and points between. Readers are then immersed in

methodology (brewing the perfect cup; best storage techniques; best teapot types for the desired outcome) before the recipes begin. Broken into sections, stand-out offerings include Seared Tuna with Tea Spice Crust, Spinach and Ricotta Scallop Rotollo with Ceylon Beurre Blanc, and other promising entrées, but it's the desserts, such as Earl Grey Cream Tea Cake and Flourless Keemun-Cherry Chocolate Torte, that are truly divine. Rounding out the book's usability factor is a glossary, detailed index, and source guide complete with international tea vendors willing to overnight fresh leaves to the reader's front door. Illus. (c) Copyright PWxyz, LLC. All rights reserved.

Spices of Life – “In CULINARY TEA, tea authority Cynthia Gold and food writer Lisa Stern offer generous information about all matters of tea, including tea history and varieties, advice on tea and food pairings, and a treasure trove of intriguing and mouth-watering tea-infused recipes.” – Adam Ried, Boston Globe Magazine cooking columnist and author of Thoroughly Modern Milkshakes “In Culinary Tea, Cindy Gold and Lisa Stern offer an inspired, information-packed, eye-opening tea-tutorial on every aspect of this ancient, and modern, staple. Detailed taste profiles, flavor pairing recommendations, and incredible recipes help you see, and taste, tea in a whole new light – and in different cookware, too! Gold and Stern catapult tea from the cup right into the saucepan, skillet, roaster, and cookie sheet – and that’s just the beginning!” – The Flavor Bible “Anyone who enjoyed the food and tea pairings in our book What to Drink with What You Eat but hoped to explore the subject in greater depth will absolutely love Culinary Tea -- and should add this beautifully-photographed book to their collection immediately. It is a welcome introduction to tea’s myriad applications both in the kitchen and at the table, and has become our new favorite tea-related book. Bravo to authors Cindy Gold and Lisa Stern, whose passion for tea is contagious!” Alice Medrich, author of Bittersweet and Pure Dessert – “Culinary Tea is authoritative, inspiring, and useful for any cook passionate about bringing new and authentic flavors to their cooking. Cindy and Lise give us a wealth of details, ideas, flavor profiles, and cooking methods in addition to tantalizing recipes. In no time you will be deglazing pans with tea, cooking rice in it, brining poultry and making soup with it, not to mention concocting ice creams, cookies and desserts. Tea may well be the next big flavor – I’m totally on board.” – Mary Lou Heiss, co-author of the IACP award-winning and James Beard-nominated Chris Schlesinger, co-author of James Beard award-winning The Thrill of the Grill, contributing editor to Saveur, and chef/owner of East Coast Grill “As a chef, I am always excited to get reintroduced to an ingredient that has such a universal appeal and a broad function in the kitchen. After reading Culinary Tea, I am eager to try out several innovative concepts from

brining and smoking to culinary rubs. Cynthia Gold and LisÅfÅ« SternÅçâ –â„çs book will satisfy everyone from the home cook to the restaurant chef and will open the eyes of every reader to the wonderful uses of culinary tea.Åçâ –Â•Å Å Milwaukee Journal Sentinel 8/24/10Åçâ –Å“A beautiful text, with many unusual recipesÅçâ –Â| Recipes are easy to follow, each to its own page and the sturdy book and thick paper stock stay open on the counter with no need for place-holding. A substantial and sophisticated cookbook for the price.Åçâ –Â•Å Å Karen Page and Andrew Dornenburg, James Beard award-winning authors of Joseph Simrany, President, Tea Association of the USA, April 6, 2010 Åçâ –Å“For those of you who think you know all about tea, you have never met Cynthia Gold or her disciple LisÅfÅ« Stern.Å Å Together, they will take you on a gustatory adventure that will span the globe in search of new ways to enjoy this amazing beverage.Åçâ –Â•James Norwood Pratt, author of The Tea LoverÅçâ –â„çs Treasury and The Tea LoverÅçâ –â„çs Companion "Beautiful, imaginative, and wonderfully clear, what Cynthia Gold and LisÅfÅ« Stern have given us is nothing less than a new dimension to the culinary arts. Here is the simply indispensable work on tea with cooking and cooking with tea. In time we will all pay our compliments to the chef."Ming Tsai, host of award-winning PBS series, Simply Ming Åçâ –Å“Everyone loves tea, but not many know that you can cook with it as well, and not just the classic recipes like Tea-Smoked Duck. Cynthia and LisÅfÅ« have put together over 250 pages filled with savory and sweet recipes that use tea as an ingredient. From the Orange Spice Tea-Roasted Pork Tenderloin with Mango-Peach Salsa to the Earl Grey Cream Tea Cake, this book will take you way beyond a cup of tea.Åçâ –Â•Nina Simonds, author of

Love this book. For sure one of the most interesting cooking books I had.

This book provides much information about tea - e.g., the history, geography, steeping methodology and what specific characteristics differentiate one from another - that I didn't know before. The treatment of tea is much like that of wine - what pairs well with what, which characteristics determine how it should be used as both a drink and as an ingredient in a recipe - and I found it to be quite educational and deepened my appreciation of the nuances of a beverage I'm sure many people do not spend a lot of time thinking about.

Some great recipes, some good recipes, and a few that are just plain wrong! Don't bother making the Lahpet recipe - completely inedible.

This book is the most incredible adventure into the tea world, so interesting that I could not put it down once I started to read it...Cindy Gold is the real deal, with her trip to China to a tea farm, picking and then roasting the tea leaves from the fog to the fire...And so much more....I can't wait to make ,Earl Grey Cream Tea Cake, a genoise.And many more recipes.

This is much more than a recipe book. It covers the history of tea, the different types and regions of tea and information on how to steep and store tea. The recipes don't start until Page 60, so there is some serious information provided to prepare you for the recipes. And then the recipes aren't your everyday fluff as seen in many books. These are very nice and unusual and some twists on your everyday foods and condiments. Yes, condiments like Matcha Mayonnaise, Tea-smoked Salt, an 11 Spice Rub, Earl Grey Dried Cherry Mustard,or Oolong Mayonnaise and numerous more. There are appetizers, soups, salads, salad dressings, and cakes. There are entrees of beef, fish, pork, poultry. There are tea-infused sides, beverages and even Chicken Pesto Pizza with Kukicha Crust.. There are desserts, such as a Milk Chocolate Keemun Truffle.The glossary starts on page 272, and the book isn't filled with photos, so between pages 60-272, you get pages of recipes, most with 2 recipes per page. There are 7 pages of the index, in small print with 3 columns each page. That alone should give you an idea of how many recipes are included in this great book.

I had the pleasure of going to one of their demonstrations/talks and it was wonderful. Both very nice women and answered all m ignorant questions and added to my love of tea. I have tried many of the recipes and have really enjoyed them, I had never tried tea in food andd think it is very clever and adds a nice earthy/natural flavor to many foods. They were very, VERY, knowledgeable and will ccertainly be around for a while.i recommend this book, its very affordable and really gets the brain flooded with ideas.

I'm a bit of a foodie, and love to cook. I also love tea, so when I saw this, I knew I must have it. I brined our Thanksgiving turkey in tea (pure the book's recipe), and it was off the charts delicious. I plan to make more of its recipes, and am pleased to have added this to my collection of cookbooks.

I bought this as a gift as the recipient is an avid tea lover. This was a great price and the recipes are truly unique. It is true that some of the teas used are harder to find, but if you are ok ordering online, most can be easily had if you pre-plan your meals.

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