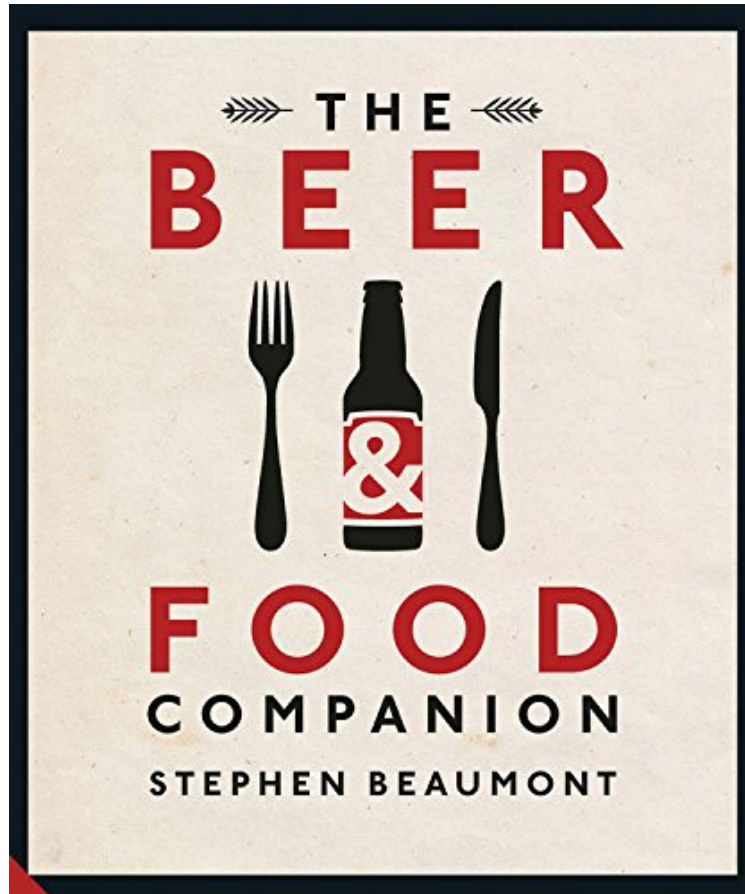


The Beer and Food Companion

Stephen Beaumont

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Stephen Beaumont : The Beer and Food Companion before purchasing it in order to gage whether or not it would be worth my time, and all praised The Beer and Food Companion:

0 of 0 people found the following review helpful. Great book on a great topicBy P. MulloyStephen Beaumont has written about beer for over two decades. In this lavishly illustrated and well written book he tackles beer and food. He begins by highlighting the key ingredients of beer and then gives a simplified overview of beer styles that is more than adequate for all but the most committed beer geek. Beaumont introduces the basic principles of beer and food pairing with a chapter on beer and food before the 21st century where he reviews such institutions as the British pub, the German beer hall, Belgian and Czech cuisine, American bar food and the Japanese izakaya. A chapter of beer and food pairing includes interviews with industry professionals. A chapter on cooking with beer lays down basic principles then in a large chapter on Beer Cuisine and Recipes he has several well-known chefs provide recipes that use beer as a key ingredient. Beaumont concludes with very useful beer and food pairing charts. Beaumont does a good job blending theory with practical, hands on examples. Another gem by a noted beer author.0 of 0 people found the following review helpful. Beer and food? What else do you need?By LesThe title is a great description as it covers a

variety of topics, from beer styles, to history of beer and food, cooking with beer and beer and food pairing. I'm a novice when it comes to cooking with beer, but the recipes are ones that I would feel comfortable enough to make. It includes insight and recipes from a number of different chefs with different backgrounds. I haven't tried the recipes yet, but am salivating over giving all of them a try. 0 of 0 people found the following review helpful. Excellent description of various experiences in different countries. By Horacio Diodati It is my first approach for combination of beer and foods. Excellent description of various experiences in different countries. Highly recommended.

The Beer and Food Companion is set to become a classic reference for anyone wishing to pair beer and food, to cook with beer or to discover the delights of both the traditional and modern art of the beer sommelier. Beer has been drunk with food for thousands of years yet only now is it being appreciated as the perfect companion to food. It is even better than wine for pairing with cheese, for example. Tracing the history of beer and food matching, this book educates your palate to recognise the characteristics of a flavoursome beer, with delicious recipes that allow you to cook, pair and appreciate your ale at a whole new level. Profiles of key chefs, restaurateurs, beer experts, beer sommeliers and cicerones from around the world zone in the new and exciting world of beer and food matching, including London pub The Bull, Restoban in Brussels and Higgins Restaurant in Portland, Oregon. Charts for Beer Food and Food Beer pairing provide at-a-glance perfect matches for easy reference when you are sourcing beer. With expert knowledge on the art of marrying flavour and cooking with beer, you will quickly come to recognise the rich and rewarding combination of porter and chocolate desserts, the delicate counterbalance of a wheat beer with seafood, or the pleasing combination of a hoppy pale ale with a mild curry.

"a useful addition to the kitchen."