



Modern Sauces: Sauce-Making for Everyone

Martha Holmberg , Ellen Silverman (Photographer)

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This is the book for cooks who want to take their cooking to a whole new level. Martha Holmberg was trained at La Varenne and is an award-winning food writer. Her look at this sometimes-intimidating genre—expressed in clear, short bites of information and through dozens of process photographs—delivers the skill of great sauce-making to every kind of cook, from beginners to those more accomplished who wish to expand their repertoire. More than 100 recipes for sauces range from standards such as béarnaise, hollandaise, and marinara to modern riffs such as maple-rum sabayon, caramelized onion coulis, and coconut-curry spiked chocolate sauce. An additional 55 recipes use the sauces to their greatest advantage, beautifying pasta, complementing meat or fish, or elevating a cake to brilliant. *Modern Sauces* is both an inspiration and a timeless reference on kitchen technique.

Modern Sauces: Sauce-Making for Everyone Details

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From Reader Review Modern Sauces: Sauce-Making for Everyone for online ebook

Erin says

I have never been so excited to make sauces until seeing this book and its recipes. From the photographs to the way the author makes the process seem simple (all you need is a whisk and small bowl - DONE), I am blown away by what I have seen so far and would love to own it in the future.

Teri Fichter says

I've had my share of recipe books. Very happy to step up to a technique book!

Oceandreamer001 says

Lots of great recipes.

Kathleen Brugger says

Great cookbook. Everything I have made from the book has been delicious. When you feel like it's just the same-old same-old for dinner, what you need it a sauce to perk things up; to transform ordinary into special.

She's divided sauces into types and gives a clear introduction of the basic methodology and potential problems with that type, then some variations on sauces, and a few recipes that use that type of sauce.

I love caramel and had tried and failed to make it before, but she made it so easy and fail-proof. There's a roasted pears with caramel recipe that I have already made for guests twice, to great acclaim. Now I'm looking forward to making my first mayonnaise.

Yasmine Alfouzan says

I would say forget about books that only teach you the basics of making sauces, this book will help you out far more and it has modern flavors and twists that are usable in every scenario possible. And they're delicious.

Terri says

I can't tell you how much my cooking improved when I bought this book six years ago! A must for any

serious cook....buy it!

Jesse Henning says

Pretty solid, but really poorly edited - I don't mean to be that guy but in a book this pretty everything should be spelled correctly.

Garrett McCord says

A must have for any home cook or chef's bookshelf.

Lisa says

Great information on how sauces "work" along recipes for a variety of sauces which goes beyond the "mother sauces." Besides the sauce recipes there are recipes which incorporate each sauce. Helpful, informative, comprehensive.

Emily says

Less of a cook book and more of the theory behind cooking sauces. I only wish I'd found this book sooner because it focuses on "what's going on" in 15 different types of sauces as well as "what can go wrong and how to fix it", serving sizes, special equipment, and storage of your sauces. The recipes in each chapter progress from "basic" to more complex dishes that will highlight your sauces. Side notes explain additional variations that permit chefs to experiment with their own flavors. This book is immensely helpful in understanding the fundamentals of specific sauces and how to achieve professional results while acknowledging that things go wrong and how you can salvage your sauce. This book will stay on my shelf for years to come!

Rooks says

If even one more technique works as well as the one for Pan Sauce, I will be compelled to give this book 5 stars. COMPELLED. That sauce was more delicious than the main dish, the method was incredibly simple, and I measured almost nothing.

The meaty tomato sauce, though heavily modified by the limitations of the nearest grocery, was nonetheless also quite delicious. 5 stars it is.

Aubrey says

This is a brilliant book. You name a sauce and it's probably covered (except, somewhat oddly, any sort of barbecue sauce).

The recipes run the gamut from flavorful viniagrettes to high gourmet classics like hollandaise to regional favorites like pesto, romesco, and enchilada sauce to meat stocks and gravies to a jazzed up version of what my dad calls "special sauce" (aka ketchup and mayonnaise). Dessert fans? They're covered too. The latter chapters are devoted to chocolate and fruit sauces, caramels, custards, etc.

Each chapter begins with an overview of the relevant sauce genre. Potential problems and solutions are discussed along with expected serving sizes and storage options. This introduction is followed by a classic recipe, then several variations on the original. The chapters close with a few recipes utilizing the sauces from that section of the book.

Modern Sauces is gorgeously photographed and deeply informative, an excellent addition to any foodie's cookbook collection.

Mark says

Sara picked this up for me, most likely since my Winter term continuing ed class on sauces was cancelled. I like it and now want to own it.

Has a chapter on sauce essentials and then is divided into 14 categories of sauces, some of which are almost natural kinds and some which are grouped simply for some convenient purpose, even if not related otherwise.

Each section includes an overview, with an. uh, overview and answers to each of the following: what's going on in this sauce?, what can go wrong and how can i fix it?, how much sauce per serving?, special equipment, and storage. Then we get a basic/classic recipe and several variants of the "style" and then a couple full recipes for dishes using one or more of those sauces.

Could work through it a section-at-a-time or such. Pretty straightforward and I believe for me (and others) it would be useful. If you're looking to up your sauce game give it a look. Try your library like we did but now it's going on my wishlist.
