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Food and Wine Pairing: A Sensory Experience (Paperback)

By Robert J. Harrington

John Wiley and Sons Ltd, United States, 2007. Paperback. Condition: New. 1. Auflage. Language: English . Brand New Book. The only book that presents food and wine pairing from a culinary and sensory perspective. Demystifying the terminology and methodology of matching wine to food, Food and Wine Pairing: A Sensory Experience presents a practical, user-friendly approach grounded in understanding the direct relationships and reactions between food and wine components, flavors, and textures. This approach uses sensory analysis to help the practitioner identify key elements that affect pairings, rather than simply following the usual laundry list of wine-to-food matches. The text takes a culinary perspective first, making it a unique resource for culinary students and professionals. Food and Wine Pairing: Lays out the basics of wine evaluation and the hierarchy of taste concepts Establishes the foundation taste components of sweet, sour, salt, and bitter in food, and dry, acidity, and effervescence in wine, and looks at how these components relate to one another Discusses wine texture, and the results of their interactions with one another Examines the impact that spice, flavor type, flavor intensity, and flavor persistency have on the quality of wine and food matches Includes exercises to improve skills relating to taste identification...



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