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# PAIRED - Champagne & Sparkling Wines. The Food And Wine Matching Recipe Book For Everyone.



## Synopsis

RECENTLY ANNOUNCED 2016 Gourmand World Cook Book Awards. PAIRED: Champagne & Sparkling Wines has received a 'Best in the World' award in the Food and Wine Matching category. This follows on from winning 'Best in Australia' in two categories of the Gourmand regional awards for 'Food & Wine Pairing' and 'French Wine' earlier in the year-----Food and wine pairing can be easy! All you need are taste buds and a sense of adventure. This beautifully presented, full colour recipe book will encourage and support you to experience the pleasure of food and wine pairing for yourself. The first volume showcases sparkling wines of all styles, and challenges usual perceptions by offering sparkling wines with tantalising home-cooked recipes for all courses of a meal, not just with finger food. The delicious recipes, presented by husband-and-wife team wine expert David Stevens-Castro and food photographer Fran Flynn create a foundation to apply your new pairing skills with confidence. Leave your comfort zone behind, try the unexpected, and bask in discoveries that your taste buds will be forever grateful for. Renowned award-winning wine expert Tyson Stezler contributes a foreword and discusses the current trends in champagne and sparkling wine consumption. Aimed at anyone with an interest in food and wine, this book uses a light-hearted and accessible style of language, plus full-colour illustrations to guide you on the right path to understanding food and wine pairings for yourself, with the added benefit of demystifying terminology and explaining wine labelling. Seven chapters each showcase a style of sparkling wine, present a visual synopsis of the country of origin, supply complimentary cheese ideas, and several recipes that will pair with the topical variety. Every recipe illustrated with full colour photographs is introduced by Fran, while David narrates some pairing suggestions. Common misconceptions about wine are dispelled, a broad range of dishes suitable for sharing and entertaining are presented, and suggestions on how you can introduce your friends to the wonderful world of food and wine are also provided. Note: All measurements appear in both imperial and metric format throughout the book.

## Book Information

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## Customer Reviews

"Paired," by the husband and wife team of David Stevens-Castro and Fran Flynn, is a beautifully put-together book that contains an informative discussion of sparkling wines and the foods with which they pair. As someone who is more familiar with craft beer and still wine (and their pairings with food) than I am with sparkling wines, I was glad to receive this book in exchange for writing an honest review. I was not disappointed. The layout is excellent. The pictures of the food were taken by Fran, and they are positively mouth-watering. They made me want to try my hand at them, even if I didn't have any sparkling wine on hand with which to pair them. (The recipes that accompany these pictures may take a bit of work, but they are not all that difficult, which, as far as I'm concerned, is always a selling point.) But what impressed me the most is the amount of information on the different types of sparkling wines (e.g., champagne, cava, prosecco, moscato, etc.), the region they come from, how they differ, the different methods used to create the bubbles, and what terms such as extra brut, brut, sec, vintage, reserve, etc. mean. This book is a great primer on sparkling wines, spelled out in a way that is clear and easy to understand. I came away from this book feeling that I had gained a great deal of knowledge about something of which I had been quite ignorant. The layout of "Paired" is stunningly attractive and shows that a lot of thought went into it. The book is attractive enough to be prominently displayed on the coffee table. Having read this first volume, I'm definitely looking forward to seeing future volumes (on white wines and red wines), which the authors tell us are in the works.

Extremely well thought out and beautifully illustrated book. The idea may seem simple for most of us but sometimes is not. How to know to best put Champagne (or even to choose the right one in the first place) with the right food for the right occasion can be tricky or luck. Now there is a great reference to turn to when planning any occasion or simply to try champagne in a new light without it having to be just for a celebration which was my association before reading the book. Much about

Champagne to explore now. Every recommendation is thoughtfully considered and you can't but want to open a bottle and go eat some of the foods that are so visually palatable and stunning. The detailed information about the types of Champagne and correlation to foods are awesome. Thank you for the ideas, recommendations and knowledge shared.

Very thorough description of the various types of sparkling wines and interesting suggestions of how to drink them with foods to get the most of both. The recipes are very easy to follow making it a motivating experience, with very yummy results! Great book to read and experiment, to get you out of your comfort zone and enjoy life.

I do love all kinds of sparkling wines. But when someone asked me what to pair with their sparkling wines, just a few items came out such as sushi, sashimi, some fried food. David suggests various and easy to follow menus. That is really helpful. Also he explains different styles of sparkling wines. Great book!

Brilliant book. Nice pictures, clear and detailed description. Very helpful guideline indeed.

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