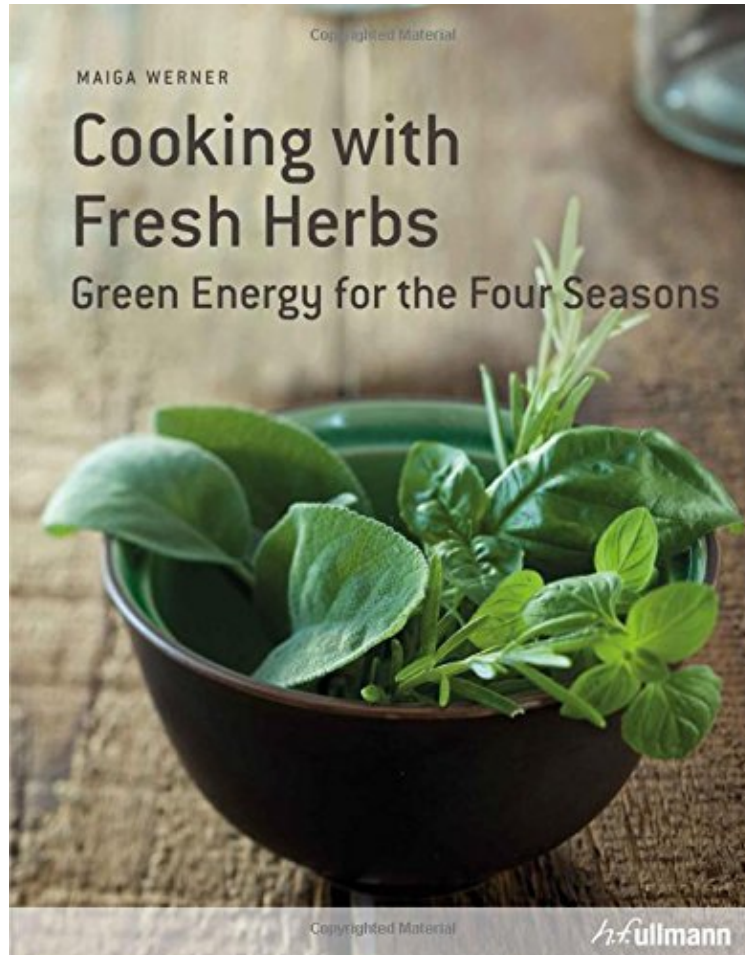


Cooking With Culinary And Aromatic Herbs

Maiga Werner

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Maiga Werner : Cooking With Culinary And Aromatic Herbs before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking With Culinary And Aromatic Herbs:

0 of 0 people found the following review helpful. Beautiful Book!By Yoko ArisakaCooking with Fresh Herbs is a beautiful and personal book--author Maiga Werner is the owner of the Wild Herb Garden nursery and cafe in the beautiful wine country, in the State of Rheinland Palatinate in the western part of Germany. The cookbook stems from the bounties of her garden tested by her cafe and the customers who love her place. It covers 83 herbs and 77 recipes, and there are plenty of beautiful photos of the herbs as well as the food and the garden. The herbs are organized seasonally, and each herb is introduced with a picture, which is a great help, as one can see what it looks like. The recipes are personal (some are from Ms. Werner's mother, which is a treasure) and developed and tested by a team of professional cooks who worked with the author. I've tried the pestos, the chickpea medallions, salads ("Maiga's Tabbouleh with Millet" was great), sushi, scones, cilantro plenta, which were all delicious. Unusual ones like "Panna

Cotta with Spanish thyme, Black Currants, and Pink Pepper," or "Rosemary Brownies," were also fantastic. Vegan recipes are clearly marked--"Re's 6x6 Fritters," which comes from Ms. Werner's mother, is a hearty combination of 6 soaked grains and nuts, 6 chopped veggies, and 6 different herbs and 6 spices that are formed into patties and pan-fried. Really unusual and tasty (and healthy!) The herbs vary from the common ones (such as rosemary, sage, thyme, oregano, and mints) to the unusual (bear's garlic, curry plant, hogweed, Good King Henry, orach), and it is immense fun to experiment with the new ones I didn't know about. I am looking forward to trying the rest of the book ("Pan-Cooked Apple Tart with Caramelized Cashew and Spanish Thyme" is next on my list). I especially appreciated the inclusion of the Japanese and Vietnamese herbs--tade, fresh wasabi, shiso, vap ca. If one cannot get a certain herb, it is well worth it to try another. One of the items in the recipe, "quark," is a special German fermented milk product which may not be available in the U.S. You could substitute it with sour cream, creme fraiche, or thick plain yogurt with good results. All in all the cookbook is a pleasure to read (and enjoy the pictures), throughout the seasons. If you can read German (or even if you can't), the website is also fantastic: [...]0 of 0 people found the following review helpful. A sensory delight!By RoseThis book is such a culinary and sensory delight! From the gorgeous pictures to the savory recipes, it's one of those books you go to when you want to feel like you are doing something special, and learning something new. Beautiful like a work of art, yet practical and conversational.. as if I am in the same room with the author chatting about herbs and recipes.. A delight!

The immense diversity of scents and savors offered by aromatic herbs is more than a gift from natureherbs have been part of human culinary habits ever since, as they can be easily found in the nature around us. Some aromatic plants, such rosemary or coriander, have enjoyed popularity among gourmets since the times of the Romans. Their complex taste and healing powers unite harmoniously and provide a sensation of freshness to the palate, be they used in soups, salads, or other dishes.Herbs expert Maiga Werner takes us on a culinary journey through the appealing world of garden and wild herbs. Structured by season, the book covers more than 90 different culinary and aromatic herbs which grow around the globe. It contains many mouthwatering recipes from salty to sweet, all of which feature herbs as the central element. It also offers much useful background information on the origin, usage, traditional preparation, and gardening tips for the little all-rounders. Last but not least, renowned cooks contribute to this publication by revealing their own favorite recipes with herbs.

About the AuthorMaiga Werner studied philosophy and communication before devoting herself to her genuine passions: gardening and writing. She runs a botanic garden and holds cooking sessions focused on aromatic herbs