



cook. better

Nikki Werner

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- All the little tips that make the subtle differences - the basics for beginners as well as for advanced cooks
- The essentials in a nutshell, with recipes and directions

cook. better should be understood as a promise, because this first-rate, perfectly designed cookbook tells you everything worth knowing about cooking. There are answers to questions every one of us has wondered about: Why does lasagna always taste different, even though we use the same recipe? Those beans had real crunch, but mine are always too soft; why? Why does a simple green salad with a plain dressing taste so good? Finally, answers to these questions and more. Just like in sports, though, the authors don't send us straight out to the field. Rather, they start us off with a few stretching exercises and some jumping jacks. So we don't leap right into mixing and stirring, but first gain some good basic knowledge while getting into shape for the stove. It's not until we've absorbed the fundamental knowledge of cooking that we can enjoy experimentation and our own creativity. Our imaginations are set free. And the best thing about cooking is still gathering with friends and family around a table to savour these delicacies. Contents: Garlic; Salad; Tenderness; Flavour; Onions; Soffritto; Butternut; Veggies; White Sauce; Mushrooms; Heat; Flames; The Weber; Potatoes; Chocolate.

It's almost impossible to introduce Nikki Werner without mentioning Brandon de Kock in the same breath. Werner and de Kock are partners and co-authors. Together, they've been cooking, eating, and travelling around the world for more than fourteen years. Besides being food experts, they've met many chefs and done a lot of research. Over time they've become collectors of valuable and useful information on everything related to cooking.