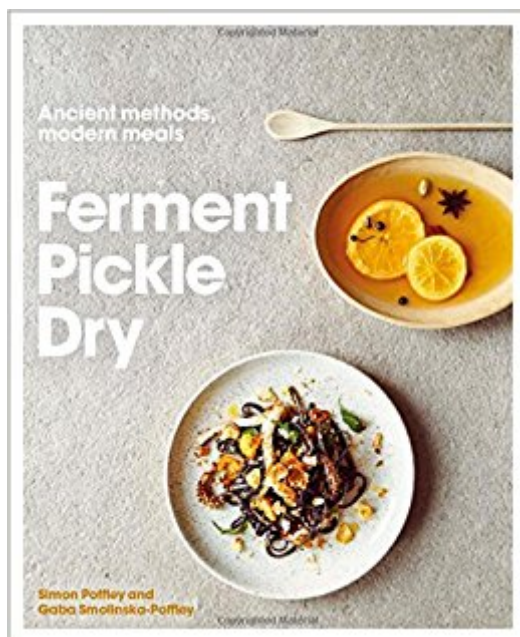


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Ferment, Pickle, Dry: Ancient Methods, Modern Meals



Synopsis

Ferment, Pickle, Dry teaches you how to preserve foods using the ancient methods of fermenting, pickling and drying. It's packed with recipes showing you how to use your newly preserved ingredient in everyday meals. From pickled oranges transformed in a squid and linguine dish, to dry kale and pickled celery incorporated into a vibrant stir-fry, the dual recipes in this cookbook will ensure you never end up with jars of forgotten and unloved preserves. The book covers the practical techniques and essential kit you need, and guides beginners as well as challenges seasoned preservers. It explores the art of ancient cooking methods, which has sparked the interest of hot chefs and trailblazing restaurants, as well as experimental foodies.

Book Information

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Simon Poffley and Gaba Smolinska-Poffley of The Fermentarium are passionate about growing, preserving and cooking using traditional techniques. Simon teaches sourdough bread baking and is also the founder of the Left Bank Brewery. Gaba's interest for foraging and preserving seasonal produce is rooted in her native Poland. The Fermentarium in London is the creation of like-minded people who want to share their enthusiasm for fermented and preserved foods.

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