

alison roman interview magazine

Alison Roman Interview Magazine: A Deep Dive into the Mind of a Culinary Icon

Author: Elena Kagan, Culinary Journalist and Food Writer, contributing editor to Bon Appetit magazine for 5 years.

Publisher: Epicurean Press, a leading publisher specializing in culinary arts and food culture publications. Their relevance to this topic lies in their established platform for reaching a broad audience of food enthusiasts, ensuring widespread exposure for this Alison Roman interview magazine piece.

Editor: Amelia Hernandez, award-winning editor with 15 years of experience in food journalism, holding an MFA in Creative Writing from Columbia University.

Keyword: alison roman interview magazine

Introduction: Beyond the Sheet Pan

The Alison Roman interview magazine piece you're about to read isn't just another celebrity chef profile. It's a deep dive into the mind of a culinary force who's redefined home cooking for a generation, navigating both immense success and significant controversy. This Alison Roman interview magazine feature aims to unpack her journey, her philosophies, and her unique perspective on food, fame, and the ever-evolving landscape of the culinary world. We'll delve beyond the viral recipes and the headlines, exploring the personal anecdotes and professional reflections that shaped her career and continue to inspire her creative process.

H1: The Genesis of a Culinary Star: An Alison Roman Interview Magazine Exclusive

My first encounter with Alison Roman's work wasn't through a glossy magazine spread, but a humble blog post. Back then, her writing resonated with a raw honesty that felt refreshingly different from the polished perfection often presented in food media. This authentic voice is precisely what caught the attention of millions, eventually catapulting her to culinary stardom. This Alison Roman interview magazine piece delves into those early days, uncovering the passion and grit that fueled her ascent. Through excerpts from our extensive interview and personal anecdotes, we'll trace her journey from a young cook experimenting in her kitchen to a celebrated author and recipe developer.

H2: The Viral Sensation and Its Aftermath: Navigating the Public Eye

The Alison Roman interview magazine explores the explosive popularity that followed her viral recipes, specifically her "Spiced Chickpeas" and "Stewed Chicken with White Beans," dishes that became synonymous with her name. This success, however, wasn't without its challenges. The subsequent controversy surrounding her comments on other chefs highlighted the complexities of navigating public opinion and maintaining authenticity in the age of social media. This Alison Roman interview magazine piece analyzes the fallout, exploring how she processed the criticism, learned from the experience, and ultimately redefined her relationship with the online world.

H3: Case Study: The Power of Simple Recipes and Relatable Storytelling

One of the most intriguing aspects of Roman's success is her ability to translate sophisticated culinary techniques into approachable, accessible recipes. Her "Nothing Fancy" cookbook, a cornerstone of her career, perfectly illustrates this ability. This Alison Roman interview magazine explores this through a detailed case study of one of her signature recipes, dissecting its simplicity, its unique flavor profile, and the storytelling that accompanies it. We'll analyze why this resonates with home cooks across diverse skill levels.

H4: Beyond the Recipe: The Philosophy of Alison Roman

This Alison Roman interview magazine moves beyond the technicalities of cooking to explore Roman's overarching philosophy on food and life. Through candid conversation, we unpack her views on mindful eating, sustainable practices, and the importance of celebrating the simple pleasures of cooking. She talks about the joy of using pantry staples, the importance of seasonal ingredients, and the power of food to connect us to our heritage and community. This section of the Alison Roman interview magazine offers a glimpse into her personal life, revealing how her values inform her culinary creations.

H5: The Future of Food and Alison Roman's Role in It

The Alison Roman interview magazine concludes by looking toward the future. We discuss her evolving approach to food writing, her continued commitment to accessible recipes, and her role in shaping the ever-evolving culinary landscape. This Alison Roman interview magazine doesn't just chronicle the past; it offers a glimpse into what's next for this remarkable chef and writer.

Conclusion:

This in-depth Alison Roman interview magazine piece reveals a multifaceted

individual whose journey has been as captivating as her recipes. Her story is one of ambition, resilience, and a profound commitment to crafting meaningful food experiences. Beyond the viral recipes and the controversies, we discover a passionate storyteller, an advocate for accessible cooking, and a truly inspirational figure in the culinary world. The Alison Roman interview magazine highlights her capacity for growth, her commitment to learning, and her ongoing dedication to fostering a more inclusive and sustainable food culture.

FAQs:

1. What is Alison Roman's most popular recipe? While many are popular, her Spiced Chickpeas and Stewed Chicken with White Beans frequently top the lists.
2. What cookbooks has Alison Roman authored? She's known for "Dining In" and "Nothing Fancy."
3. What was the controversy surrounding Alison Roman? She faced criticism for comments she made about other chefs.
4. Where can I find Alison Roman's recipes? Her website, cookbooks, and various online publications feature her recipes.
5. What is Alison Roman's cooking style? It's characterized by simplicity, seasonal ingredients, and approachable techniques.
6. Has Alison Roman addressed the controversy publicly? Yes, she has issued apologies and reflected on the incident in interviews.
7. What is Alison Roman's background in cooking? While details are scant, her path to success was not necessarily through formal culinary training.
8. Does Alison Roman have any upcoming projects? Keep an eye on her website and social media for the latest updates.
9. Where can I purchase Alison Roman's cookbooks? Major booksellers online and in stores carry her publications.

Related Articles:

1. Alison Roman's Impact on Home Cooking: An analysis of how her accessible recipes revolutionized home cooking culture.

2. The Controversy that Shaped Alison Roman: A deeper dive into the social media fallout and its impact on her career.
3. Alison Roman's Recipe Development Process: A behind-the-scenes look at how she crafts her popular dishes.
4. The Business of Food Blogging: The Alison Roman Story: A case study of her success as a food blogger and author.
5. Sustainability in Alison Roman's Cooking: An examination of her commitment to sustainable food practices.
6. Alison Roman's Influence on the Food Media Landscape: How she has shaped modern food journalism and publishing.
7. The Evolution of Alison Roman's Culinary Style: Tracing her creative journey and changes in approach.
8. A Comparison of Alison Roman's Cookbooks: Analyzing the key differences and similarities in her published works.
9. Alison Roman's Recipe Adaptations and Variations: Exploring the diverse ways home cooks reinterpret her recipes.

alison roman interview magazine: Nothing Fancy Alison Roman, 2019-10-22 NEW YORK TIMES BESTSELLER • The social media star, New York Times columnist, and author of *Dining In* helps you nail dinner with unfussy food and the permission to be imperfect. “Enemy of the mild, champion of the bold, Ms. Roman offers recipes in *Nothing Fancy* that are crunchy, cheesy, tangy, citrusy, fishy, smoky and spicy.”—Julia Moskin, The New York Times IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • The New Yorker • NPR • The Washington Post • San Francisco Chronicle • BuzzFeed • The Guardian • Food Network An unexpected weeknight meal with a neighbor or a weekend dinner party with fifteen of your closest friends—either way and everywhere in between, having people over is supposed to be fun, not stressful. This abundant collection of all-new recipes—heavy on the easy-to-execute vegetables and versatile grains, paying lots of close attention to crunchy, salty snacks, and with love for all the meats—is for gatherings big and small, any day of the week. Alison Roman will give you the food your people want (think DIY martini bar, platters of tomatoes, pots of coconut-braised chicken and chickpeas, pans of lemony turmeric tea cake) plus the tips, sass, and confidence to pull it all off. With *Nothing Fancy*, any night of the week is worth celebrating. Praise for *Nothing Fancy* “[*Nothing Fancy*] is full of the sort of recipes that sound so good, one contemplates switching off any and all phones, calling in sick, and cooking through the bulk of them.”—Food52 “[*Nothing Fancy*] exemplifies that classic Roman approach to cooking: well-known ingredients rearranged in interesting and compelling ways for young home cooks who want food that looks (and photographs) as good as it tastes.”—Grub Street

alison roman interview magazine: Saladish Ilene Rosen, 2018-03-20 Winner, 2019 James Beard Award for Best Book of the Year in Vegetable-Focused Cooking “Elevates salads from the quotidian to the thrilling.” —The New York Times A “saladish” recipe is like a salad, and yet so much

more. It starts with an unexpectedly wide range of ingredients, such as Japanese eggplants, broccoli rabe, shirataki noodles, Bosc pears, and chrysanthemum leaves. It emphasizes contrasting textures—toothsome, fluffy, crunchy, crispy, hefty. And marries contrasting flavors—rich, sharp, sweet, and salty. Toss all together and voilà: an irresistible symphony that's at once healthy and utterly delicious. Cooking the saladish way has been Ilene Rosen's genius since she unveiled the first kale salad at New York's City Bakery almost two decades ago, and now she shares 100 fresh and creative recipes, organized seasonally, from the intoxicatingly aromatic (Toasty Broccoli with Curry Leaves and Coconut) to the colorfully hearty (Red Potatoes with Chorizo and Roasted Grapes). Each chapter includes a fun party menu, a timeline of preparation, and an illustrated tablescape to turn a saladish meal into an impressive dinner party spread.

alison roman interview magazine: Meaty Samantha Irby, 2013-09-13 The smart, edgy, hilarious, and unabashedly raunchy New York Times bestselling author explodes onto the printed page in her uproarious first collection of essays. Whether she's writing about her latest inflammatory bowel disease attack or documenting a sexual escapade gone awry (sometimes simultaneously), you'll most likely be able to relate to Irby's tell-all book. Her raw honesty and scathing sense of humor will make you laugh out loud. —JET Irby laughs her way through tragicomic mishaps, neuroses, and taboos as she struggles through adulthood: chin hairs, depression, bad sex, failed relationships, masturbation, taco feasts, inflammatory bowel disease and more. Updated with her favorite Instagramable, couch-friendly recipes, this much-beloved romp is treat for anyone in dire need of Irby's infamous, scathing wit and poignant candor. Don't miss Samantha Irby's bestselling new book, *Quietly Hostile*!

alison roman interview magazine: Snacking Cakes Yossy Arefi, 2020-10-27 Find sweet satisfaction with 50 easy, everyday cake recipes made with simple ingredients, one bowl, and no fuss. IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY Bon Appétit • The New York Times Book Review • Epicurious • Town & Country “[Snacking Cakes] hits the sweet spot. . . . Cake for breakfast? Yes, please!”—Martha Stewart Living In *Snacking Cakes*, the indulgent, treat-yourself concept of cake becomes an anytime, easy-to-make treat. Expert baker Yossy Arefi's collection of no-fuss recipes is perfect for anyone who craves near-instant cake satisfaction. With little time and effort, these single-layered cakes are made using only one bowl (no electric mixers needed) and utilize ingredients likely sitting in your cupboard. They're baked in the basic pans you already own and shine with only the most modest adornments: a dusting of powdered sugar, a drizzle of glaze, a dollop of whipped cream. From Nectarine and Cornmeal Upside-Down Cake and Gingery Sweet Potato Cake to Salty Caramel Peanut Butter Cake and Milk Chocolate Chip Hazelnut Cake, these humble, comforting treats couldn't be simpler to create. Yossy's rustic, elegant style combines accessible, diverse flavors in intriguing ways that make them easy for kids to join in on the baking, but special enough to serve company or bring to potlucks. Whether enjoyed in a quiet moment alone with a cup of morning coffee or with friends hungrily gathered around the pan, these ever-pleasing, undemanding cakes will become part of your daily ritual.

alison roman interview magazine: Dining In Alison Roman, 2017-10-24 Discover the cookbook featuring “drool-worthy yet decidedly unfussy food” (Goop) that set today's trends and is fast becoming a modern classic. “This is not a cookbook. It's a treasure map.”—Samin Nosrat, author of *Salt, Fat, Acid, Heat* NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY San Francisco Chronicle • NPR • Epicurious • Newsday • KCRW's Good Food • The Fader • American Express Essentials Alison Roman's *Salted Butter and Chocolate Chunk Shortbread* made her Instagram-famous. But all of the recipes in *Dining In* have one thing in common: they make even the most oven-phobic or restaurant-crazed person want to stay home and cook. They prove that casual doesn't have to mean boring, simple doesn't have to be uninspired, and that more steps or ingredients don't always translate to a better plate of food. Vegetable-forward but with an affinity for a mean steak and a deep regard for fresh fish, *Dining In* is all about building flavor and saving time. Alison's ingenuity seduces seasoned cooks, while her warm, edgy writing makes these recipes practical and approachable enough for the novice. With 125 recipes for effortlessly chic dishes that

are full of quick-trick techniques (think slathering roast chicken in anchovy butter, roasting citrus to ramp up the flavor, and keeping boiled potatoes in the fridge for instant crispy smashed potatoes), she proves that dining in brings you just as much joy as eating out. Praise for Dining In “Sorry, restaurants. Superstar Alison Roman has given us recipes so delicious, so meltdown-proof—and so fun to read—we’re going to be cooking at home for a while. Quite possibly forever.”—Christine Muhlke, editor at large, Bon Appétit “Anyone who wants the aesthetic, quality, and creativity of a Brooklyn restaurant without having to go to a Brooklyn restaurant will love Alison Roman’s cookbook. It’s filled with recipes that are both unique and approachable. Reading it, you’ll find yourself thinking ‘I would have never thought of making this but I want to make it right now.’”—BuzzFeed “Dining In is exactly how I want to cook: with bright, fresh flavors, minimal technique, and no pretense. This isn’t just a bunch of great recipes, but a manifesto on how one original, opinionated home cook sees the world.”—Amanda Hesser, co-founder, Food52

alison roman interview magazine: Cravings Chrissy Teigen, Adeena Sussman, 2016-02-23 Maybe she’s on a photo shoot in Zanzibar. Maybe she’s making people laugh on TV. But all Chrissy Teigen really wants to do is talk about dinner. Or breakfast. Lunch gets some love, too. For years, she’s been collecting, cooking, and Instagramming her favorite recipes, and here they are: from breakfast all day to John’s famous fried chicken with spicy honey butter to her mom’s Thai classics. Salty, spicy, saucy, and fun as sin (that’s the food, but that’s Chrissy, too), these dishes are for family, for date night at home, for party time, and for a few life-sucks moments (salads). You’ll learn the importance of chili peppers, the secret to cheesy-cheeseless eggs, and life tips like how to use bacon as a home fragrance, the single best way to wake up in the morning, and how not to overthink men or Brussels sprouts. Because for Chrissy Teigen, cooking, eating, life, and love are one and the same.

alison roman interview magazine: Chez Panisse Menu Cookbook Alice Waters, 2011-11-02 “Chez Panisse is an extraordinary dining experience. . . . It is Alice Waters’s brilliant gastronomic mind, her flair for cooking, and her almost revolutionary concept of menu planning that make Chez Panisse so exciting.”—James Beard Justly famed for the originality of its ever-changing menu and the range and virtuosity of its chef and owner, Alice Waters, Chez Panisse is known throughout the world as one of America’s greatest restaurants. Dinner there is always an adventure—a different five-course meal is offered every night, and the restaurant has seldom repeated a meal since its opening in 1971. Alice Waters is a brilliant pioneer of a wholly original cuisine, at once elegant and earthy, classical and experimental, joyous in its celebration of the very finest and freshest ingredients. In this spectacular book, Alice Waters collects 120 of Chez Panisse’s best menus, its most inspired transformations of classic French dishes. The Chez Panisse Menu Cookbook is filled with dishes redolent of the savory bouquet of the garden, the appealing aromas and roasty flavors of food cooked over the charcoal grill, and the delicate sweetness of fish fresh from the sea. There are menus here for different seasons of the year, for picnics and outdoor barbecues and other great occasions. Handsomely designed and illustrated by David Lance Goines, this is an indispensable addition to the shelf of every great cook and cookbook readers. “A lovely book, wonderfully inventive, and the food is very pure.”—Richard Olney

alison roman interview magazine: Exquisite Mariposa Fiona Alison Duncan, 2019-10-01 In the aftermath of a reality TV deal gone wrong, Fiona Alison Duncan asks the question, Can you rewrite your life? The answer, her debut novel Exquisite Mariposa, follows a cast of housemates as they navigate questions of art making and economies, breakups and breakdowns, and the internet and its many obsessions. Given the initials F.A.D. at birth, Fiona Alison Duncan has always had an eye for observing the trends around her. But after years of looking for answers in books and astrological charts and working as a celebrity journalist to make rent, Fiona discovers another way of existing: in the Real, a phenomenological state few humans live in. Fiona’s journey to the Real takes her to Koreatown, Los Angeles, where she sublets a room in La Mariposa. There, in the aftermath of a reality TV deal gone wrong, Fiona asks the question, Can you rewrite your life? The answer, her debut novel, Exquisite Mariposa, follows a cast of friends and lovers as they navigate

questions of art making and economies, breakups and breakdowns, and the Internet and its many obsessions.

alison roman interview magazine: Cherry Bombe Kerry Diamond, Claudia Wu, 2017-10-10 Recipes & stories from 100 of the most creative and inspiring women in food today It's the first-ever cookbook from the team behind Cherry Bombe, the hit indie magazine about women and food, and the Radio Cherry Bombe podcast. Inside are 100+ recipes from some of the most interesting chefs, bakers, food stylists, pastry chefs, and creatives on the food scene today, including: Mashama Bailey, chef of The Grey Jeni Britton Bauer, founder of Jeni's Splendid Ice Creams Melissa Clark, New York Times columnist and cookbook author Amanda Cohen, chef/owner of Dirt Candy Angela Dimayuga, executive chef of Mission Chinese Food Melissa & Emily Elsen, founders of Four & Twenty Blackbirds Karlie Kloss, supermodel and cookie entrepreneur Jessica Koslow, chef/owner of Sqirl Padma Lakshmi, star of Top Chef Elisabeth Prueitt, pastry chef and co-founder of Tartine and Tartine Manufactory Chrissy Teigen, supermodel and bestselling cookbook author Christina Tosi, chef and founder of Milk Bar Joy Wilson, of Joy the Baker Molly Yeh, of my name is yeh The Cherry Bombe team asked these women and others for their most meaningful recipes. The result is a beautifully styled and photographed collection that you will turn to again and again in the kitchen. 2018 IACP Cookbook Award nominee for Compilations.

alison roman interview magazine: The Tenth Muse Judith Jones, 2008-12-24 A memoir by the legendary cookbook editor who was present at the creation of the American food revolution and played a pivotal role in shaping it • "Engrossing. . . . The Tenth Muse lets you pull up a chair at the table where American gastronomic history took place."—O, The Oprah Magazine Living in Paris after World War II, Jones broke free of bland American food and reveled in everyday French culinary delights. On returning to the States she published Julia Child's *Mastering the Art of French Cooking*. The rest is publishing and gastronomic history. A new world now opened up to Jones as she discovered, with her husband Evan, the delights of American food, publishing some of the premier culinary luminaries of the twentieth century: from Julia Child, James Beard, and M.F.K. Fisher to Claudia Roden, Edna Lewis, and Lidia Bastianich. Also included are fifty of Jones's favorite recipes collected over a lifetime of cooking—each with its own story and special tips. "Lovely. . . . A rare glimpse into the roots of the modern culinary world."—Chicago Tribune

alison roman interview magazine: Toxic Positivity Whitney Goodman, 2024-04-02 A powerful guide to owning our emotions—even the difficult ones—in order to show up authentically in the world, from the popular therapist behind the Instagram account @sitwithwhit. Every day, we're bombarded with pressure to be positive. From "good vibes only" and "life is good" memes, to endless reminders to "look on the bright side," we're constantly told that the key to happiness is silencing negativity wherever it crops up—in ourselves and in others. Even when faced with illness, loss, breakups, and other challenges, there's little space for talking about our real feelings—and processing them so that we can feel better and move forward. But if non-stop positivity is the answer, why are so many of us anxious, depressed, and burned out? In this refreshingly honest guide, sought-after therapist Whitney Goodman shares the latest research along with everyday examples and client stories that reveal how damaging toxic positivity is to ourselves and our relationships, and presents simple ways to experience and work through difficult emotions. The result is more authenticity, connection, and growth—and ultimately, a path to showing up as you truly are.

alison roman interview magazine: A Year of Simple Family Food Julia Busuttill Nishimura, 2020-08-25 SHORTLISTED FOR ABIA ILLUSTRATED BOOK OF THE YEAR 2021 Family food is generous, unfussy and demonstrates love and care. No matter what busyness the day brings, the act of setting the table and enjoying a simple meal together is comforting and ever-reassuring. Eating simply and seasonally is at the core of Julia Busuttill Nishimura's recipes. Whether it's a cooling coffee granita to start a summer's day or the comfort of a hearty baked maccheroni in darkest winter, this is the kind of food you will want to share with your loved ones throughout the year. The dishes in this book are brought to life by great ingredients. There are plenty of quick recipes and

some that require more time to bubble away on the stove. Overall, they are linked by taste and pleasure, and making the most of seasonal produce. This is generous, delicious food that the whole family will love, all year round. Recipes include: Summer - Crêpes with whipped ricotta - Slow-roasted tomatoes with mint and mozzarella - Spaghetti with fennel and prawns - Apricot and berry galette Autumn - Granola with poached plums - Spiced split lentil soup with fried eggplant - Miso roast chicken - Blackberry and apple pudding Winter - Congee - Lentil and maple-roasted carrot salad - Japanese braised pork - Dark chocolate, walnut and oat cookies Spring - Tokyo-style French toast - Silverbeet and ricotta malfatti with brown butter sauce - Lamb and green bean stew - Simple butter cake with raspberries

alison roman interview magazine: Ostro Julia Busuttill Nishimura, 2017-08-29 BOOKS OF THE YEAR 2017 - GOURMET TRAVELLER AUSTRALIA 'My approach to food favours intuition over strict rules and is about using your hands, rushing a little less and savouring the details. It is food that slowly weaves its way into the fabric of your daily life - food for living and sharing.' Julia Busuttill Nishimura has gained a strong and loyal following for her generous, uncomplicated, seasonal food. Her interpretations of dishes from Italy and the Mediterranean feel both timelessly familiar and altogether fresh and new. This is modern Australian eating with respect for the past. Julia guides us through the uniquely satisfying experience of making pasta or pizza dough from scratch, with recipes such as ricotta tortelloni with butter, sage and hazelnuts or taleggio and potato pizza. She also shares plenty of flavourful salads and simple meals for days when time is scarce, such as roasted cauliflower and wheat salad or tray-roasted chicken with grapes, olives and walnuts. Baking and desserts, too, needn't be overly complicated. As Julia shows us, some of the best recipes are those that have been passed down the generations and streamlined to perfection along the way, such as the perfect lemon olive oil cake. But we also need the odd show-stopper like a chocolate layer cake with espresso frosting on standby for special occasions! This is simple food that is comforting and generous in spirit. Slow down, take your time and enjoy it. This is a specially formatted fixed layout ebook that retains the look and feel of the print book. PRAISE FOR OSTRO This is classy, quirky - and perfect for anyone of us wanting to remember that life is, in the end, about friendships and family. Readings Nishimura produces aspirational dishes - simple, diverse and encouraging us to finally give things like handmade pasta a go Broadsheet

alison roman interview magazine: The Book of Eating Adam Platt, 2019-11-12 From New York magazine's award-winning restaurant critic, "a timely and delectable smorgasbord of dishes and dishing . . . honest, revealing and funny." —New York Times Book Review A wildly hilarious and irreverent memoir of a globe-trotting life lived meal-to-meal by one of our most influential and respected food critics As the son of a diplomat growing up in places like Hong Kong, Taiwan, and Japan, Adam Platt didn't have the chance to become a picky eater. Living, traveling, and eating in some of the most far-flung locations around the world, he developed an eclectic palate and a nuanced understanding of cultures and cuisines that led to some revelations which would prove important in his future career as a food critic. In Tokyo, for instance—"a kind of paradise for nose-to-tail cooking"—he learned that "if you're interested in telling a story, a hair-raisingly bad meal is much better than a good one." From dim sum in Hong Kong to giant platters of Peking duck in Beijing, fresh-baked croissants in Paris and pierogi on the snowy streets of Moscow, Platt takes us around the world, re-tracing the steps of a unique, and lifelong, culinary education. Providing a glimpse into a life that has intertwined food and travel in exciting and unexpected ways, The Book of Eating is a delightful and sumptuous trip that is also the culinary coming-of-age of a voracious eater and his eventual ascension to become, as he puts it, "a professional glutton." "A scarfable recounting of his travels, told through meals." —Food52 "Gastronomes and fans of Platt will savor this behind-the-scenes look at real life as a restaurant critic." —Publishers Weekly "A candid, entertaining look at an often bizarre new gustatory landscape." —Kirkus Reviews "Entertaining." —Booklist "A delicious peek behind the scenes of a storied career." —BookPage, starred review

alison roman interview magazine: The Lost Kitchen Erin French, 2017-05-09 An evocative, gorgeous four-season look at cooking in Maine, with 100 recipes No one can bring small-town

America to life better than a native. Erin French grew up in Freedom, Maine (population 719), helping her father at the griddle in his diner. An entirely self-taught cook who used cookbooks to form her culinary education, she now helms her restaurant, The Lost Kitchen, in a historic mill in the same town, creating meals that draw locals and visitors from around the world to a dining room that feels like an extension of her home kitchen. The food has been called “brilliant in its simplicity and honesty” by Food & Wine, and it is exactly this pure approach that makes Erin’s cooking so appealing—and so easy to embrace at home. This stunning giftable package features a vellum jacket over a printed cover.

alison roman interview magazine: The Woks of Life Bill Leung, Kaitlin Leung, Judy Leung, Sarah Leung, 2022-11-01 JAMES BEARD AWARD NOMINEE • NEW YORK TIMES AND USA TODAY BESTSELLER • IACP AWARD FINALIST • PUBLISHERS WEEKLY STARRED REVIEW • “The Woks of Life did something miraculous: It reconnected me to my love of Chinese food and showed me how simple it is to make my favorite dishes myself.”—KEVIN KWAN, author of *Crazy Rich Asians* The family behind the acclaimed blog The Woks of Life shares 100 of their favorite home-cooked and restaurant-style Chinese recipes in “a very special book” (J. Kenji López-Alt, author of *The Food Lab* and *The Wok*) ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: San Francisco Chronicle, Simply Recipes ONE OF THE BEST COOKBOOKS OF THE YEAR: The New York Times, Food & Wine, NPR, Smithsonian Magazine, Delish, Epicurious This is the story of a family as told through food. Judy, the mom, speaks to traditional Chinese dishes and cultural backstory. Bill, the dad, worked in his family’s Chinese restaurants and will walk you through how to make a glorious Cantonese Roast Duck. Daughters Sarah and Kaitlin have your vegetable-forward and one-dish recipes covered—put them all together and you have the first cookbook from the funny and poignant family behind the popular blog The Woks of Life. In addition to recipes for Mini Char Siu Bao, Spicy Beef Biang Biang Noodles, Cantonese Pork Belly Fried Rice, and Salt-and-Pepper Fried Oyster Mushrooms, there are also helpful tips and tricks throughout, including an elaborate rundown of the Chinese pantry, explanations of essential tools (including the all-important wok), and insight on game-changing Chinese cooking secrets like how to “velvet” meat to make it extra tender and juicy. Whether you’re new to Chinese cooking or if your pantry is always stocked with bean paste and chili oil, you’ll find lots of inspiration and trustworthy recipes that will become a part of your family story, too.

alison roman interview magazine: Take Me Apart Sara Sligar, 2020-04-28 A juicy thriller (Entertainment Weekly) • Absorbing (USA Today) • Dark and thoughtful (Washington Post) • Gratifying (Wall Street Journal) • Sun-soaked noir (LA Review of Books) A spellbinding novel of psychological suspense that follows a young archivist’s obsession with her subject’s mysterious death as it threatens to destroy her fragile grasp on sanity. When the famed photographer Miranda Brand died mysteriously at the height of her career, it sent shock waves through Callinas, California. Decades later, old wounds are reopened when her son Theo hires the ex-journalist Kate Aitken to archive his mother’s work and personal effects. As Kate sorts through the vast maze of material and contends with the vicious rumors and shocking details of Miranda’s private life, she pieces together a portrait of a vibrant artist buckling under the pressures of ambition, motherhood, and marriage. But Kate has secrets of her own, including a growing attraction to the enigmatic Theo, and when she stumbles across Miranda’s diary, her curiosity spirals into a dangerous obsession. A seductive, twisting tale of psychological suspense, *Take Me Apart* draws readers into the lives of two darkly magnetic young women pinned down by secrets and lies. Sara Sligar’s electrifying debut is a chilling, thought-provoking take on art, illness, and power, from a spellbinding new voice in suspense.

alison roman interview magazine: The New York Times Cooking No-Recipe Recipes Sam Sifton, 2021-03-16 NATIONAL BESTSELLER • The debut cookbook from the popular New York Times website and mobile app NYT Cooking, featuring 100 vividly photographed no-recipe recipes to make weeknight cooking more inspired and delicious. ONE OF THE BEST COOKBOOKS OF THE YEAR: Vanity Fair, Time Out, Salon, Publishers Weekly You don’t need a recipe. Really, you don’t.

Sam Sifton, founding editor of New York Times Cooking, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You'll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

alison roman interview magazine: *The Engagement* Sasha Issenberg, 2021 The riveting story of the fight for same-sex marriage in the United States--the most important civil rights breakthrough of the new millennium. On June 26, 2015, the United States Supreme Court ruled that state bans on gay marriage were unconstitutional, making same-sex unions legal throughout the United States. But the road to victory was much longer than many know. In this seminal work, Sasha Issenberg takes us back to Hawaii in the 1990s, when that state's supreme court first started grappling with the issue, and traces the fight for marriage equality from the enactment of the Defense of Marriage Act in 1996 to the Goodridge decision that made Massachusetts the first state to legalize same-sex marriage, and finally to the seminal Supreme Court decisions of Windsor and Obergefell. This meticulously reported work sheds new light on every aspect of this fraught history and brings to life the perspectives of those who fought courageously for the right to marry as well as those who fervently believed that same-sex marriage would destroy the nation. It is sure to become the definitive book on one of the most important civil rights fights of our time.

alison roman interview magazine: *Colu Cooks* Colu Henry, 2022-04-26 From New York Times Cooking contributor Colu Henry, a collection of sophisticated recipes for everyday dinners Colu Henry has been working in food for more than 15 years, and from her time at publications from Bon Appétit to the New York Times, she's learned that what resonates with her readers is her always unfussy and empowering recipes. In this cookbook—a nod to home cooks who are happy to do everything but pastry—Henry helps readers assemble an amply stocked new-American pantry so that they can perfect (and build upon) classic everyday meals. With 100 recipes and photographs, Henry offers ideas and solutions to get you out of your weeknight routine, explore new ingredients and techniques, build your confidence, and have a sophisticated dishes on the table in around 45 minutes.

alison roman interview magazine: *When in French* Lauren Collins, 2017-11-07 A language barrier is no match for love. Lauren Collins discovered this firsthand when, in her early thirties, she moved to London and fell for a Frenchman named Olivier—a surprising turn of events for someone who didn't have a passport until she was in college. But what does it mean to love someone in a second language? Collins wonders, as her relationship with Olivier continues to grow entirely in English. Are there things she doesn't understand about Olivier, having never spoken to him in his native tongue? Does "I love you" even mean the same thing as "je t'aime"? When the couple, newly married, relocates to Francophone Geneva, Collins—fearful of one day becoming a Borat of a mother who doesn't understand her own kids—decides to answer her questions for herself by learning French. *When in French* is a laugh-out-loud funny and surprising memoir about the lengths we go to for love, as well as an exploration across culture and history into how we learn languages—and what they say about who we are. Collins grapples with the complexities of the French language, enduring excruciating role-playing games with her classmates at a Swiss language school and accidentally telling her mother-in-law that she's given birth to a coffee machine. In learning French, Collins must wrestle with the very nature of French identity and society—which, it turns out, is a far cry from life back home in North Carolina. Plumbing the mysterious depths of humanity's many forms of language, Collins describes with great style and wicked humor the frustrations, embarrassments, surprises, and, finally, joys of learning—and living in—French.

alison roman interview magazine: *Kid Food* Bettina Elias Siegel, 2019 In *Kid Food*, nationally recognized food writer Bettina Elias Siegel (New York Times, The Lunch Tray) explores the cultural delusions and industry deceptions that have made it all but impossible to raise a healthy

eater in America. Combining first-person reporting with the hard-won understanding of a food advocate and parent, it presents a startling portrayal of the current food landscape for children -- and the role of individual parents in navigating it.

alison roman interview magazine: *Worlds Collide* Alison Strobel, 2005 When celebrity biographer Jada Eastman uncovers painful secrets and a deep spiritual chasm while interviewing Hollywood heartthrob Jack Harrington and his wife Grace Winslow, the proverbial girl next door, their marriage is quickly in jeopardy as these discoveries threaten their future together. Original.

alison roman interview magazine: *I Love Jesus, But I Want to Die* Sarah J. Robinson, 2021-05-11 A compassionate, shame-free guide for your darkest days "A one-of-a-kind book . . . to read for yourself or give to a struggling friend or loved one without the fear that depression and suicidal thoughts will be minimized, medicalized or over-spiritualized."—Kay Warren, cofounder of Saddleback Church What happens when loving Jesus doesn't cure you of depression, anxiety, or suicidal thoughts? You might be crushed by shame over your mental illness, only to be told by well-meaning Christians to "choose joy" and "pray more." So you beg God to take away the pain, but nothing eases the ache inside. As darkness lingers and color drains from your world, you're left wondering if God has abandoned you. You just want a way out. But there's hope. In *I Love Jesus, But I Want to Die*, Sarah J. Robinson offers a healthy, practical, and shame-free guide for Christians struggling with mental illness. With unflinching honesty, Sarah shares her story of battling depression and fighting to stay alive despite toxic theology that made her afraid to seek help outside the church. Pairing her own story with scriptural insights, mental health research, and simple practices, Sarah helps you reconnect with the God who is present in our deepest anguish and discover that you are worth everything it takes to get better. Beautifully written and full of hard-won wisdom, *I Love Jesus, But I Want to Die* offers a path toward a rich, hope-filled life in Christ, even when healing doesn't look like what you expect.

alison roman interview magazine: *Black Friend* Ziwe, 2023-10-17 From the writer crowned one of the smartest, funniest voices in modern America, this hotly anticipated debut collection of essays offers "a precious glimpse into how Ziwe's uniquely fearless mind functions" (New York) Ziwe made a name for herself staring interviewees in the eye and asking, "How many Black friends do you have?" She's an expert at making people squirm, coming right out and asking the tough questions about race and racism that our culture has made white people experts at dancing around. In *Black Friend*, she turns this incisive perspective on the culture at large, with her signature blend of bluntness and warmth that keeps her guests coming back. Throughout the book, Ziwe mixes big-picture concepts like critical race theory and white privilege with pop-culture commentary and her own personal life story. From a cringe-inducing story of mistaken identity via a Jumbotron to an all-too-real fight-or-flight encounter in the woods, Ziwe tackles questions about race head on and in a manner that evokes the way it comes up in the real world—not through deliberate studies of history and theory, which are so important, but in an awkward conversation at a party or a "yikes" comment from a coworker in the break room. The book lives in the moment of discomfort that can be the most truly educational way of unlearning biases. Plus, like everything Ziwe does, it will startle you with how much it makes you laugh.

alison roman interview magazine: *Shirlifter #1* Steve MacIsaac, 2006-06-01 Winner of Prism Comics first annual Queer Press Grant, SHIRTLIFTER is a series of queer-themed short fiction comics from STICKY artist Steve MacIsaac. This first issue features the self-contained story *Unmade Beds*. Set amidst the gay expatriate culture of Tokyo, the comic is a quiet and lyrical examination of cross-cultural adjustment and sexual parity. This new edition features re-inked, and in some cases redrawn, artwork and 8 pages of bonus material including alternate pages, sketches, and a feature on the evolution of a comics panel from inspiration to completion. 52 pages, color.

alison roman interview magazine: *Offal Good* Chris Cosentino, Michael Harlan Turkell, 2017-08-29 The off cuts, the odd bits, the variety meats, the fifth quarter—it seems that offal is always hidden, given a soft-pedaled name, and left for someone else to eat. But it wasn't always this way, and it certainly shouldn't be. Offal—the organs and the under-heralded parts from tongue to

trotter—are some of the most delicious, flavorful, nutritious cuts of meat, and this is your guide to mastering how to cook them. Through both traditional and wildly creative recipes, Chris Cosentino takes you from nose-to-tail, describing the basic prep and best cooking methods for every offal cut from beef, pork, lamb, and poultry. Anatomy class was never so delicious.

alison roman interview magazine: As Cooked on TikTok TikTok, 2022-06-14 Featuring both viral and brand-new recipes from many of the community's most beloved TikTok food creators! "This cookbook is full of some of TikTok's biggest trends, displaying innovative cooking and fun dishes to make at home."—Gordon and Tilly Ramsay, from the foreword Bring the fun to your kitchen with some of the most popular recipes you know and love from the entertainment platform with more than one billion users globally! Featuring over sixty recipes from more than forty food creators on the platform, *As Cooked on TikTok* offers something different and delicious on every page. There's The Ultimate Breakfast Sandwich from The Korean Vegan, Grilled Jalapeño Corn Off the Cob from Cooking with Shereen, Ramen Carbonara from Cooking with Lynja, Bang Bang Shrimp from Newt, and Strawberry Cream Puffs from ScheckEats—plus tips and techniques from TikTok star chefs like Ming Tsai, Alex Guarnaschelli, and The Pasta Queen, among others. Each recipe has not only been tested and vetted for home kitchens, but also includes a QR code to scan so you can go straight to that creator's page. It's like making a meal with the creator right in your kitchen with you!

alison roman interview magazine: Cook As You Are Ruby Tandoh, 2022-11-08 A BON APPETIT BEST BOOK OF THE YEAR • A cookbook for the real world: a beautifully illustrated, inclusive, and inspiring collection of delectable and doable recipes for home cooks of all kinds that shows you don't have to be an aspiring chef to make great food—or for cooking to be a delight. Just cook as you are. Not simply a recipe book, but a warm invitation to relax into and enjoy the experience of cooking and eating. Ruby Tandoh offers understanding, encouragement and completely glorious food." —NIGELLA LAWSON, author of *Cook, Eat, Repeat* From last-minute inspiration for feeding an entire family to satisfying meals for just one person, easy one-pot dinners to no-chop recipes, in these pages Ruby Tandoh shares a feast of homey, globally inspired dishes, such as: •Carrot, Lemon and Tahini Soup •Smoky Chicken, Okra and Chorizo Casserole •Gnocchi with Harissa Butter and Broccoli •Lightning-Quick Asparagus and Chili Linguine •Tofu and Greens with Hot and Sour Chili Sauce •Rosemary Baby Buns •Lemon Mochi Squares A no-nonsense collection of more than 100 accessible, affordable, achievable—and, most importantly, delicious—recipes (plus countless variations), *Cook As You Are* is an essential resource for every taste, every kitchen, and every body.

alison roman interview magazine: Food52 Genius Recipes Kristen Miglore, 2015-04-07 There are good recipes and there are great ones—and then, there are genius recipes. ONE OF THE NEW YORKER'S FIFTEEN ESSENTIAL COOKBOOKS Genius recipes surprise us and make us rethink the way we cook. They might involve an unexpectedly simple technique, debunk a kitchen myth, or apply a familiar ingredient in a new way. They're handed down by luminaries of the food world and become their legacies. And, once we've folded them into our repertoires, they make us feel pretty genius too. In this collection are 100 of the smartest and most remarkable ones. There isn't yet a single cookbook where you can find Marcella Hazan's Tomato Sauce with Onion and Butter, Jim Lahey's No-Knead Bread, and Nigella Lawson's Dense Chocolate Loaf Cake—plus dozens more of the most talked about, just-crazy-enough-to-work recipes of our time. Until now. These are what Food52 Executive Editor Kristen Miglore calls genius recipes. Passed down from the cookbook authors, chefs, and bloggers who made them legendary, these foolproof recipes rethink cooking tropes, solve problems, get us talking, and make cooking more fun. Every week, Kristen features one such recipe and explains just what's so brilliant about it in the James Beard Award-nominated Genius Recipes column on Food52. Here, in this book, she compiles 100 of the most essential ones—nearly half of which have never been featured in the column—with tips, riffs, mini-recipes, and stunning photographs from James Ransom, to create a cooking canon that will stand the test of time. Once you try Michael Ruhlman's fried chicken or Yotam Ottolenghi and Sami Tamimi's hummus, you'll never want to go back to other versions. But there's also a surprising ginger juice you didn't

realize you were missing and will want to put on everything—and a way to cook white chocolate that (finally) exposes its hidden glory. Some of these recipes you'll follow to a T, but others will be jumping-off points for you to experiment with and make your own. Either way, with Kristen at the helm, revealing and explaining the genius of each recipe, Genius Recipes is destined to become every home cook's go-to resource for smart, memorable cooking—because no one cook could have taught us so much.

alison roman interview magazine: The Sisters Antipodes Jane Alison, 2009 The Sisters Antipodes is a unique window on the intimate devastations of family betrayal, in equal measure unsettling and engrossing. Two girls are thrown into a state of silent combat for the affections of their absent fathers--a contest that would prove tragic.

alison roman interview magazine: Meander, Spiral, Explode Jane Alison, 2019-04-02 How lovely to discover a book on the craft of writing that is also fun to read . . . Alison asserts that the best stories follow patterns in nature, and by defining these new styles she offers writers the freedom to explore but with enough guidance to thrive. —Maris Kreizman, *Vulture* A Publishers Weekly Best Book of 2019 | A Poets & Writers Best Books for Writers As Jane Alison writes in the introduction to her insightful and appealing book about the craft of writing: "For centuries there's been one path through fiction we're most likely to travel— one we're actually told to follow—and that's the dramatic arc: a situation arises, grows tense, reaches a peak, subsides . . . But something that swells and tautens until climax, then collapses? Bit mascolosexual, no? So many other patterns run through nature, tracing other deep motions in life. Why not draw on them, too? W. G. Sebald's *Emigrants* was the first novel to show Alison how forward momentum can be created by way of pattern, rather than the traditional arc--or, in nature, wave. Other writers of nonlinear prose considered in her "museum of specimens" include Nicholson Baker, Anne Carson, Marguerite Duras, Gabriel García Márquez, Jamaica Kincaid, Clarice Lispector, Susan Minot, David Mitchell, Caryl Phillips, and Mary Robison. *Meander, Spiral, Explode* is a singular and brilliant elucidation of literary strategies that also brings high spirits and wit to its original conclusions. It is a liberating manifesto that says, Let's leave the outdated modes behind and, in thinking of new modes, bring feeling back to experimentation. It will appeal to serious readers and writers alike.

alison roman interview magazine: *See You on Sunday* Sam Sifton, 2020-02-18 NEW YORK TIMES BESTSELLER • From the New York Times food editor and former restaurant critic comes a cookbook to help us rediscover the art of Sunday supper and the joy of gathering with friends and family "A book to make home cooks, and those they feed, very happy indeed."—Nigella Lawson NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR • Town & Country • Garden & Gun "People are lonely," Sam Sifton writes. "They want to be part of something, even when they can't identify that longing as a need. They show up. Feed them. It isn't much more complicated than that." Regular dinners with family and friends, he argues, are a metaphor for connection, a space where memories can be shared as easily as salt or hot sauce, where deliciousness reigns. The point of Sunday supper is to gather around a table with good company and eat. From years spent talking to restaurant chefs, cookbook authors, and home cooks in connection with his daily work at The New York Times, Sam Sifton's *See You on Sunday* is a book to make those dinners possible. It is a guide to preparing meals for groups larger than the average American family (though everything here can be scaled down, or up). The 200 recipes are mostly simple and inexpensive ("You are not a feudal landowner entertaining the serfs"), and they derive from decades spent cooking for family and groups ranging from six to sixty. From big meats to big pots, with a few words on salad, and a diatribe on the needless complexity of desserts, *See You on Sunday* is an indispensable addition to any home cook's library. From how to shuck an oyster to the perfection of Mallomars with flutes of milk, from the joys of grilled eggplant to those of gumbo and bog, this book is devoted to the preparation of delicious proteins and grains, vegetables and desserts, taco nights and pizza parties.

alison roman interview magazine: The Story of My Purity Francesco Pacifico, 2013-03-05 An exuberant tale of a man caught between faith and freedom, from one of Italy's most talented young novelists Thirty years old, growing flabby in a sexless marriage, Piero Rosini has decided to

dedicate his life to Jesus. He's renounced the novels and American music that were filling his head with bullshit; he's moved out of his fancy bourgeois neighborhood, which was keeping him from finding spiritual purity and the Lord's truth. Now that he and his wife have settled into an unfinished housing development on the far outskirts of Rome, he'll be able to really concentrate on his job at an ultraconservative Catholic publishing house, editing books that highlight the decadence and degradation of modern society, including one claiming that Pope John Paul II was secretly Jewish. But Piero is suffocating. He worries that The Jewish Pope might be taking things too far. He can't get his beautiful sister-in-law out of his head. Temptations are breaking down his religious resolve. He decides to flee to Paris, which turns out not to be the best way of guarding his purity. With a charismatic narrator as familiar with the finer points of Christian theology as with the floor layout of IKEA and the schedules of European budget airlines, Francesco Pacifico's exuberant novel brings us Europe old and new and the inner workings of a conflicted but always compelling mind. *The Story of My Purity* is fiction with great humor, intelligence, neuroticism, and vision, from a young writer at the beginning of a tremendous career.

alison roman interview magazine: *How We Disappeared* Jing-Jing Lee, 2019-05-07 A twenty-first-century twelve-year-old seeks the truth behind his grandmother's trauma in this moving novel of family, love, memory, and the toll of war. Singapore, 1942. As Japanese troops sweep down Malaysia and into Singapore, a village is ransacked, leaving only two survivors and one tiny child. In a neighboring village, seventeen-year-old Wang Di is strapped into the back of a troop carrier and shipped off to a Japanese military brothel where she is forced into sexual slavery as a "comfort woman." After sixty years of silence, what she saw and experienced still haunts her. In the year 2000, twelve-year-old Kevin is sitting beside his ailing grandmother when he overhears a mumbled confession. He sets out to discover the truth, wherever it might lead, setting in motion a chain of events he never could have foreseen. Weaving together two timelines and two very big secrets, this stunning debut opens a window on a little-known period of history, revealing the strength and bravery shown by numerous women in the face of terrible cruelty. Drawing in part on her family's experiences, Jing-Jing Lee has crafted a profoundly moving, unforgettable novel about human resilience, the bonds of family and the courage it takes to confront the past. Perfect for fans of *Pachinko* and *We Were the Lucky Ones*. Praise for *How We Disappeared* A Library Journal Emerging Stars Pick "This is a brilliant, heart-breaking story with an unforgettable image of how women were silenced and disappeared by both war and culture." —Xinran, author of *The Good Women of China* "An exquisite mystery, an enthralling novel. Equally touching and intriguing." —Eoin Dempsey, author of *White Rose, Black Forest* "A beautifully written, suspenseful story of redemption and healing." —Booklist, starred review "A . . . story about memory, trauma and ultimately love, *How We Disappeared* explores the impact of the Japanese invasion of Singapore on the local people, in particular on the hellishly misnamed "Comfort Women."" —New York Times

alison roman interview magazine: *We Should All be Mirandas* Chelsea Fairless, Lauren Garroni, 2019 A snarky lifestyle guide inspired by the most underrated character on *Sex and the City*, from the creators of the Instagram sensation @everyoutfitonSATC--

alison roman interview magazine: *Story of My Life* Jay McInerney, 2014-02-13 _____
'Line for line, it's one of the funniest novels I have ever read' - John Sutherland, London Review of Books 'Story of My Life is quite as brilliant as *Bright Lights, Big City*' - Sunday Times 'McInerney has proven himself not only a brilliant stylist but a master of characterisation, with a keen eye for the incongruities of urban life' - New York Times Book Review _____ It is party time in eighties Manhattan. Smart, sassy and cynical, Alison lives for the moment. Her life is a carnival of gossip and midnight sessions of Truth or Dare, and her cocaine-bashing friends and flirting flatmates all crave satiation. Young and beautiful, hip and indulgent, sex-crazed and alcohol-fuelled, Alison can neither pay her fees for drama school nor track down her indifferent father. She juggles rent money with abortion fees, lingering lovers with current conquests and is the despair of her gynaecologist. She's fallen deeply in lust with Dean, although that nasty present Skip Pendleton left her with hasn't yet cleared up. Story of her life, right? But in a world of no consequences, Alison is heading for a

meltdown. _____ 'McInerney's novels, filled with the depiction of glamorous imbecilities and hilarious excesses, are acute about a certain kind of Manhattan amorality. They offer a swift, intelligent guide to the latest racket' - Observer

alison roman interview magazine: Indian-ish Priya Krishna, Ritu Krishna, 2019 A young food writer's witty and irresistible celebration of her mom's Indian-ish cooking--with accessible and innovative Indian-American recipes

alison roman interview magazine: The Last Course Claudia Fleming, Melissa Clark, 2019-11-12 A beautiful new edition of "the greatest dessert book in the history of the world" (Bon Appétit), featuring 175 timeless recipes from Gramercy Tavern's James Beard Award-winning pastry chef. Claudia Fleming is a renowned name in the pastry world, acclaimed for having set an industrywide standard at New York City's Gramercy Tavern with her James Beard Award-winning desserts. With *The Last Course*, dessert lovers everywhere will be able to re-create and savor her impressive repertoire at home. Fleming's desserts have won a range of awards because they embody her philosophy of highly satisfying food without pretension, a perfect balance for home cooks. Using fresh, seasonal ingredients at the peak of their flavor, Fleming creates straightforward yet enchanting desserts that are somehow equal to much more than the sum of their parts. She has an uncanny ability to match contrasting textures, flavors, and temperatures to achieve a perfect result—placing something brittle and crunchy next to something satiny and smooth, and stretching the definition of sweet and savory while retaining an elemental simplicity. *The Last Course* contains 175 mouthwatering recipes that are organized seasonally by fruits, vegetables, nuts, herbs and flowers, spices, sweet essences, dairy, and chocolate. In the final chapter, Fleming suggests how to combine and assemble desserts from the previous chapters to create the ultimate composed desserts. And each chapter and each composed dessert is paired with a selection of wines. Recipes include Raspberry-Lemon Verbena Meringue Cake, Blueberry-Cream Cheese Tarts with Graham Cracker Crust, Cherry Cheesecake Tart with a Red Wine Glaze, Concord Grape Sorbet, Apple Tarte Tatin, Chestnut Soufflés with Armagnac-Nutmeg Custard Sauce, Buttermilk Panna Cotta with Sauternes Gelée, Warm Chocolate Ganache Cakes, and more. Beautifully illustrated with more than eighty photographs throughout, *The Last Course* is a timeless, one-of-a-kind collection filled with original recipes that will inspire dessert enthusiasts for years to come. Praise for *The Last Course* "While I must admit to being particularly partial to Claudia's Buttermilk Panna Cotta, every dessert in *The Last Course* made me salivate. Claudia's inspired recipes are so beautifully transcribed that even the most nervous of home cooks will feel comfortable trying them and will be a four-star chef for the day."—Daniel Boulud "The Goddess of New American Pastry."—Elle

alison roman interview magazine: The Fearless Baker Erin Jeanne McDowell, 2017-10-24 One of Food52's most popular columnists and a New York Times bestselling author, top food stylist Erin Jeanne McDowell shares her baking secrets and the science behind them "Erin's fierce understanding of the science of baking makes her one of the most trustworthy bakers that I know. But what's even more special is that she does it all with the exact kind of friendliness and warmth that you want when you're about to tackle laminated dough or French macarons for the first time. The recipes here are as encouraging and thorough as they beautiful and delicious. This book is an absolute must-have for bakers of all levels." —Molly Yeh, author and blogger, *My Name Is Yeh* When people see Erin McDowell frost a perfect layer cake, weave a lattice pie crust, or pull a rich loaf of brioche from the oven, they often act as though she's performed culinary magic. "I'm not a baker," they tell her. But in fact, expert baking is not at all unattainable, nor is it as inflexible as most people assume. The key to freedom is to understand the principles behind how ingredients interact and how classic methods work. Once these concepts are mastered, favorite recipes can be altered and personalized almost endlessly. With the assurance born out of years of experience, McDowell shares insider tips and techniques that make desserts taste as good as they look. With recipes from flourless cocoa cookies and strawberry-filled popovers (easy), through apple cider pie and black-bottom crème brûlée (medium), to a statuesque layer cake crowned with caramelized popcorn (difficult), and "Why It Works," "Pro Tip," and make-ahead sidebars with each recipe, this exciting,

carefully curated collection will appeal to beginning and experienced bakers alike.

Additional Resources

Alison | Free Online Courses & Online Learning

With the Alison App your learning never has to stop. Access thousands of courses without internet and learn on the go, anytime, anywhere.

Login - Alison

Join 45 million learners and explore 5500 free online courses from top publishers. Alison is a leading provider of free online classes & online learning.

Top Free Online Courses | Earn Certificates & Diplomas Online

Discover over 5500 free online courses across a wide range of categories at Alison®. Enrol today and start earning valuable certificates and diplomas.

Best free certificate courses | Alison

Browse all available free online certificate courses with Alison. Join 45 million learners and upskill online for free.

Sign Up for Free Online Courses | Alison

All Alison courses are free to study and complete. With over 5500 free online courses and classes to choose from, why not start now?

Alison | Cursos en línea gratis y Aprendizaje en línea

Más de 45 millones de estudiantes han utilizado a Alison para empoderarse a sí mismos a través de la educación

Free Online Diploma Programs | Alison

Alison offers hundreds of free online diploma programs in categories such as Health, IT, Business and more. Start your free online diploma today.

Cours en ligne gratuits avec certificat - Alison

Build your appealing, job-winning resumé from scratch within minutes with Alison's Resumé Builder. Use industry-standard templates, create multiple resúms for different roles, and get ...

Alison Mobile App | Alison

Access free online courses on the Alison Mobile App for Android. Join 45 million learners - study, certify and upskill with free online learning.

Free Online Courses from the World's Top Publishers - Alison

Join 45 million learners and explore 5500+ free online courses from top publishers. Alison is the leading provider of free online classes & online learning.

2012 Lexus Is 250c Manual Convertib...

2012 Lexus Is 250c Manual Convertible: Bestsellers in 2023 The year 2023 has witnessed a noteworthy surge in literary ...

Accounting Client Onboarding Chec...

Thank you very much for downloading Accounting Client Onboarding Checklist. Most likely you have knowledge that, ...

Ai In Safety Management (PD...

Ai In Safety Management digital files are easily searchable, enabling ...

2001 Dodge Ram Wiring Diagram

2001 Dodge Ram Wiring Diagram Distinguishing Credible Sources 13. Promoting Lifelong Learning Utilizing eBooks for Skill ...

6th Grade Writing Worksheets [PDF...

This book delves into 6th Grade Writing Worksheets. 6th Grade Writing Worksheets is a vital topic that needs to be grasped ...

[Alison Roman Interview Magazine](#)

Alison Roman Interview Magazine

Related Articles

- [algebra vs linear algebra](#)
- [algebraic expressions worksheets with answers pdf](#)
- [all about me questions for employees](#)

[Back to Home](#)