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



Synopsis

MULTI AWARD WINNER Writers Digest Book Awards - First Place - Reference CategoryGourmand World Cook Book Awards - A 'Best in the World' award - Food & Wine Matching categoryForeword Reviews - Finalist - Cookbook of the YearAustralian Wine Communicator of the Year Awards - Finalist - Best Wine Book of the year These awards followed 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

I used to think that the act of co-ordinating wines with different foods was strictly for wine connoisseurs and posh country club dinners..... How wrong was I?! Since reading this book I have discovered the world of wine pairing and I will never look back. --Amie, Mount Sheridan, QldI have long admired David's enthusiasm for wine, his passion for sparkling and his well-considered touch in aligning wine and food... --Tyson Stezler, International Wine Communicator of the Year

2015Whether you're cooking a special date night dinner at home, entertaining guests or buying a gift for a foodie friend, you'll find Paired to be an informative, enjoyable and absorbing read.

--goodfoodgoldcoast.com.au

David Stevens-Castro grew up in Chile playing in the vineyards on his grandfathers farm and inspired by his Aunt and Uncles wine analysis laboratory. Fast forward a few decades, with a degree in Agricultural Science under his belt (specialising in fruit and wine production) and a passion for food and wine in his belly, David set out exploring Australia and enriched his career as a sommelier in several five star locations. These days he is a highly respected wine expert, whos admirable palate is regularly employed for food and wine selection and menu design. Meanwhile Fran Flynn honed her skills in all things creative in the Emerald Isle of Ireland - before setting off on adventures that meadered through five continents. After working her way up through many creative agencies, this award winning photographer and designer settled in Australia and has enjoyed ten years running her own successful business. Their worlds collided on the salty, sunny, romantic, stage of Byron Bay, Australia and eight years later (now living on the Gold Coast, Australia) they have combined their skills to present what they know and love with a narrative that is unique, compelling and accessible to everyone.

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.

"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.

Who doesn't love wine? Wait, don't answer that! Because if you don't, we can't be friends. And I want to be friends. But I love wine. Possibly more than I love friends... Seriously though, I am a lover of wine, but I am certainly no connoisseur--by any stretch of the imagination--which makes me quite perfect to review this book because PAIRED is supposed to be for everyone. It's an all-encompassing non-discriminatory type of book. It's made for those who already know a lot about wine, those who know nothing or just a little, those who just love to entertain, or want to know more about pairing wine with food. When I was given this book for review (with much glee btw. Think

Gollum from LOTR with his Precious) I was really excited because though I love wine, I don't take much time to actually educate myself on wine, or wine pairing, and am one of those drink whatever I have on hand with whatever I'm eating that evening (or nothing at all). A year ago though, I did have a wine party where the host enlightened us by showing us how food and wine can be enhanced by pairing it with the right thing and, I have to admit, there really can be an amazing difference, so I wanted to try this out again, and on my own, and was excited to be shown the way with this incredible book. Quite frankly, *PAIRED* is definitely one of the most beautiful cookbooks/reference books I've ever owned. As you can see by the photos, it's gorgeous. Everything is in bright vibrant colors, and the layout of the book makes things so easy. The book starts with an intro into wine, the regions of the world which produce it, along with other important information, such as storage, etc. Then, there's this fabulous chart which simply tells you which cheeses to pair with the different wines. It's so straightforward and easy, I can definitely see me pulling this book out for reference if I'm planning a party or just having family over for a nice night together with wine. Each distinctive wine (champagne, prosecco, rose, etc.) is then given a short introduction and you are given several recipes with gorgeous pictures that pair beautifully with the wine. Not only did I read through the book and loved the information provided--btw did you know the bubbles in sparkling wine occur naturally and it's not carbonated? I had no idea!--but I made two recipes from the book for this review. I'm going to be honest here and admit I took the easy way out for this review. I reviewed Prosecco with two pairings because I already had the Prosecco and I already had a lot of the ingredients lying around for two of the recipes that go with it, so it was perfect. The two things I made from the book were the Ricotta Dip with Fresh Herbs and the Apple and Pear Parfait. See pics. Let me just say that I was very, very pleasantly surprised. Both of these recipes were SO incredibly simple. The ricotta took maybe three minutes to whip up and the parfait, maybe just 5 minutes prep time and both tasted delicious. The parfait, I must admit, was DIVINE. I am seriously not kidding you when I say that I actually moaned a little when I ate it, and then proceeded to polish off the two parfaits I made by myself. Yup. That's right. All by myself. Did you see the photos here? After I ate them though, guilt quickly swooped in because I didn't share with my kids. Needless to say, Mommy will be making it this week again so that I can share. Both recipes went beautifully with the wine. I feel like the dessert brought out the delicate crisp flavor of the Prosecco and the wine in turn brought out the creaminess in the parfait. The wine also brought out the awesome flavor of the herbs in the ricotta dip. It was truly delicious. I actually do think the wine was made even better paired with the food. It was amazing! Overall, this book is just fantastic. The recipes I made were so easy, and after looking at all the recipes in the

book, they all appear to be just as simple, which is wonderful! I'm excited to try all of the others, such as the fondue, ceviche, the moscato cream cakelets and more! I am cheap, so spending \$25+ on a book would be a lot for me, but this book is SO worth it. If you have any family or friends that like wine, love food, or entertaining, get them this book. It would be the perfect holiday gift. Maybe even gift it in a basket with a bottle of wine for Christmas! Presto, awesome present for a wine/food lover or someone who needs to branch out and discover wine! Seriously. It's amazing. I truly don't think you'll regret it. The recipes are easy and delicious and the information on wine is awesome!! I was given a copy of this book in exchange for a fair and honest review!

PAIRED is a gorgeous cookbook by Fran Flynn and David Stevens-Castro filled with tons of information on champagne and sparkling wines and how to pair food and recipes accordingly. They break up the book into different sections based on the different types of wines with a background on how the wines are made, from what regions, the differences between them which make it easy to understand. They review the wines at a glance and then go into detail with each type of wine suggesting cheeses and recipes that pair well with each. Champagne, Prosecco, Cava, New World Sparkling Wines all have different fermenting processes from different regions with varying bubble sizes, flavors and characteristics which is absolutely fascinating! The food photographs by Fran are absolutely gorgeous and mouthwatering first off, and the way they match the recipes to the different types of sparkling wines is brilliant and well thought out based on matching and balancing flavors of the food with the qualities of the champagne and sparkling wines (sweet paired with sweet, salty paired with sweet, reds vs. roses vs. whites, etc.) There are delicious recipes for cheese and charcuterie boards, appetizers, main dishes, salads and desserts, and I love how they also created specialty tasting menus at the end to help the reader plan a party pairing different wines with different foods for a unique experience - Light and Luxurious Lunch, Rich and Decadent dinner, All that Sparkles, Distinct Pleasures and Latino Influenced. I highly recommend this book for anyone interested in learning more about Champagne and Sparkling Wines and to refer to it for their next tasting adventure!

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