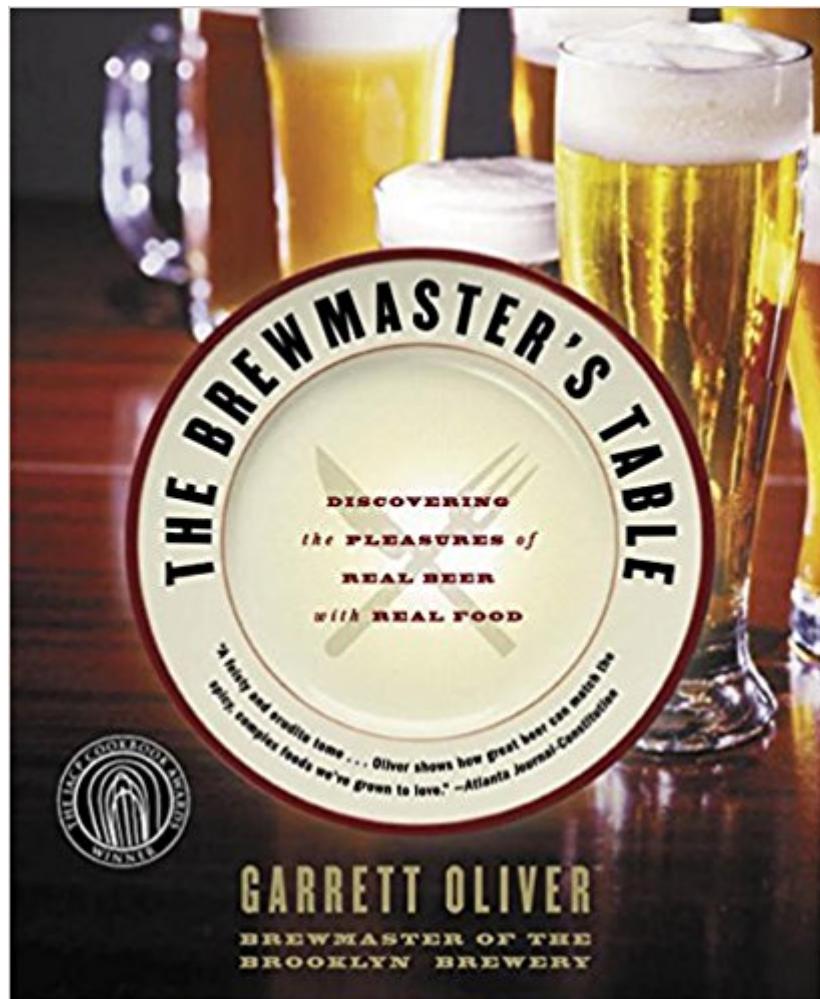


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The Brewmaster's Table: Discovering The Pleasures Of Real Beer With Real Food



Synopsis

Traditional craft-brewed beer can transform a meal from everyday to extraordinary. It's an affordable, accessible luxury. Yet most people are only familiar with the mass-market variety. Have you tasted the real thing? In *The Brewmaster's Table*, Garrett Oliver, America's foremost authority on beer and brewmaster of the acclaimed Brooklyn Brewery, reveals why real beer is the perfect partner to any dining experience. He explains how beer is made, relays its fascinating history, and, accompanied by Denny Tillman's exquisite photographs, conducts an insider's tour through the amazing range of flavors displayed by distinct styles of beer from around the world. Most important, he shows how real beer, which is far more versatile than wine, intensifies flavors when it's appropriately paired with foods, creating brilliant matches most people have never imagined: a brightly citric Belgian wheat beer with a goat cheese salad, a sharply aromatic pale ale to complement spicy tacos, an earthy German bock beer to match a porcini risotto, even a fruity framboise to accompany a slice of chocolate truffle cake. Whether you're a beer aficionado, a passionate cook, or just someone who loves a great dinner, this book will indeed be a revelation.

Book Information

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Customer Reviews

Before Garrett Oliver visited our wine/beer shop, I hadn't read a word of this book. Now, I can't put it down. It was obvious, during his hour-and-a-half visit/tasting that he was a wizard. Grabbing various cheeses and beers from our shelves, seemingly on a whim, I wondered what he was up to. But tasting Ommegang's Three Philosophers Quadrupel alongside the ubiquitous Humboldt Fog; tasting

Dupont's Miel with a sheepsmilk beauty; tasting Garrett's own Brooklyn Monster Barleywine alongside a stinky Stilton, it made us all realize that this guy was the brew master. After that, I opened his book, and my world was changed forever. Food, which I had always tried to pair with wine, was transformed into a whole new experience. And the rows of weird-looking bottles that I used to simply stare at for hours during a slow shift at the store, now made sense. Who knew that the \$5.50 Le Coq Imperial Double Stout was a "world classic"? Garrett did. Who knew that the \$3.79 Schneider Weiss was a "tour de force"? Garrett did. His book is at once a recipe for a culinary celebration, and an encyclopedia of beer styles and producers. The simple organization of the book is perfect! He starts with the chapter: Wheat Beer, for example. Then, within that chapter, he addresses different styles and regions—for example, German weissbeer. That section is then divided into 3 parts: a history of the style and an explanation of the beer itself; pairing that beer with food; and, notable producers of that style. This simple yet intelligent organization lends to a broad base of interest and knowledge within each chapter. Garrett doesn't get too technical, but he doesn't dumb it down either.

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