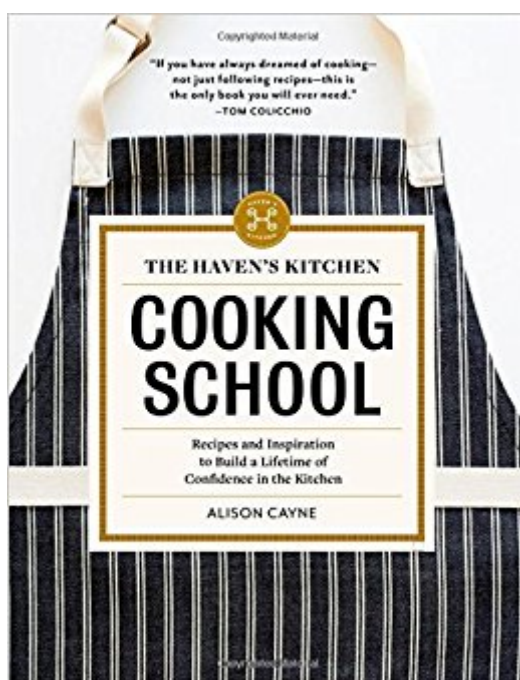


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The Haven's Kitchen Cooking School: Recipes And Inspiration To Build A Lifetime Of Confidence In The Kitchen



Synopsis

The Must-Have Book That Will Teach You How to Cook Learning to cook has never been simpler or more delicious thanks to The Haven's Kitchen Cooking School. Each of the book's nine chapters centers on a key lesson: in the eggs chapter, readers will learn about timing and temperature while poaching, frying, and scrambling; in the soups chapter, they will learn to layer flavors through recipes like Green Curry with Chicken. The rigorously tested recipes including wholesome lunches, dinner-party showstoppers, and delectable desserts will become part of readers' daily repertoires. Beautiful photographs show both the finished dishes and the how-to techniques, and helpful illustrations offer further guidance.

Book Information

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Customer Reviews

"A must-have for aspiring home cooks. So many people come to me and ask what book they should buy if they want to learn how to cook. Until now, there really hasn't been a book I could point them towards, but . . . Ali's book offers a range of approachable recipes to help inspire and encourage the aspiring home cook to get into the kitchen and just do it. RealSimple.com "Forget the fancy cooking school this book is all you need. If you're just beginning to cook . . . or even if you're an experienced cook who learned more from trial and error than formal training Alison Cayne's new book will be a welcome and trustworthy

companion. **Atlanta Journal-Constitution** “Straightforward preparation instructions, stunning photographs (many step-by-step), and a cohesive graphic design that’s easy to navigate. VERDICT: Encouraging and accessible, this collection would make a wonderful gift for anyone who’s expressed an interest in learning to cook.” **Library Journal**, starred review “Simple, clear graphic design makes the book approachable, and Cayne’s straightforward, friendly directions give would-be cooks confidence. . . . This book will remain a staple in kitchens long after readers have mastered the basics of boiling an egg and searing a steak.” **Publishers Weekly**, starred review “Is the idea of cooking from scratch intimidating? Is your kitchen confidence subpar? Then I have the book for you. . . . Each of the more than 100 recipes is as delicious as it is educational. From a savory Pork Salsa Verde to the classic French dessert Clafoutis, Cayne is your savvy, super-supportive kitchen companion.” **BookPage** “This [book] makes cooking feel much less overwhelming if you’re a novice, or just want to get out of your roast-chicken rut and learn new techniques. Many cookbooks aimed at beginners are infantilizing; the language and tone here is smart and direct. . . . Approachable and stress-free.” **Grub Street** “Cayne brings both a teacher’s mindset and a student’s questions to The Haven’s Kitchen Cooking School. Each chapter, based upon a type of ingredient or dish, imparts a core technique and master recipe. Beans and grains are a lesson in cooking with purpose; soups teach the layering of flavors; salads composition, etc. The book’s magazine-like layout makes learning knife skills, frying, poaching eggs, and more easy. Even the simpler recipes are saved from being basic. . . . The recipes for sauces and dressings add up to a complete arsenal of fresh basics.” **Bon Appétit**, 11 Spring Cookbooks You’ll Actually Cook From “Delicious, easy.” **Vogue.com** “Classical training without the tuition bill.” **PureWow.com** “Explains the little things that can make a big difference.” **Oprah.com** “Filled with invaluable lessons, recipes, guidance, and inspiration for cooks of all levels, this book is an undeniable asset for every kitchen!” **Gail Simmons**, food expert, TV host, and author of *Talking with My Mouth Full* “The Haven’s Kitchen Cooking School not only teaches the fundamentals of cooking but also shows you how to make the types of things you and yours really want to eat.” **Julia Turshen**, author of *Small Victories* “Defies the many stiff tomes in its category with succinct clarity

[and] a you-can-do-this spirit. . . . It's a cooking school for the real home kitchen, and lessons for a lifetime of good eating. • Amanda Hesser, cofounder and CEO of Food52 "If you have always dreamed of cooking • not just following recipes • this is the only book you will ever need. • Tom Colicchio

Alison Cayne is the owner of Haven's Kitchen, a cooking school, cafe, and event space in New York City. Alison started Haven's Kitchen as a place to inspire and educate people on food and sustainability issues. She serves on the boards of Edible Schoolyard NYC and the Food and Environment Reporting Network and has been featured in such publications as the New York Times, Vogue, Elle, Domino, Bon Appétit, Food & Wine, and Goop. She has a master's in food studies from New York University, where she is now an adjunct professor. Alison lives in New York City with her five children. Find her on Instagram @havenskitchen.

I had the pleasure of hearing Ali speak at a San Francisco event and she was an instant inspiration. She went after her dreams, opened a cooking school and cafe and wrote this beautiful book. She proves that anyone can cook a lovely meal for friends with simple instructions, great advice and gorgeous photography. I stopped by her school on a visit to New York last week and was struck by the buzzing good vibes and delicious food. It was pouring rain and I grabbed some carrot soup with seeded crackers and happily nestled into a seat at the communal table that was topped with stacks of cookbooks by other authors. I was impressed-I am always happy to support a person who believes in the rising tide. Plus, what a bonus to have a cookbook to read and browse through others while I ate alone...it was like having lunch with a friend. I gave out 10 of these books for Mother's Day and all my friends and moms loved it. Congrats.

What a gorgeous book. Reading each page feels like opening a gift. I have been a good cook for 20 years and am learning new ways to jazz up my meals. Who knew salads could be so beautiful? Alison's style of writing is entertaining and easy to implement. I look forward to giving this book as a gift to close family and friends.

Not my cup of tea because it doesn't inspire me, but I keep trying to plow through it,

I enjoyed my kindle version so much, I wanted to buy the hard copy. The organization of the recipes is very original, making using the book extremely easy. I enjoy many of the recipes.

gorgeously formatted, 1st rate recipes, intelligent, well organized, accessible and healthy.

Such a great study guide for me as a beginner and also a great reference for my semi-professional cook wife! Super helpful and creative with step by step guides without being basic.

This recipe book is excellent. The beans are the best tasting beans I have ever had. I highly recommend this for any home cook.

I absolutely love this cooking book. I am a novice cook and the recipes and instructions here are super easy to follow and the photography is beautiful too! I have a number of new favorite recipes now, including the Spring Pea and Mint Salad (page 98) and Lamb Kofta (page 284). I have actually been to a cooking class at Haven's Kitchen in NYC and think this book really brings the actual experience of being there to life! Highly recommend!!

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