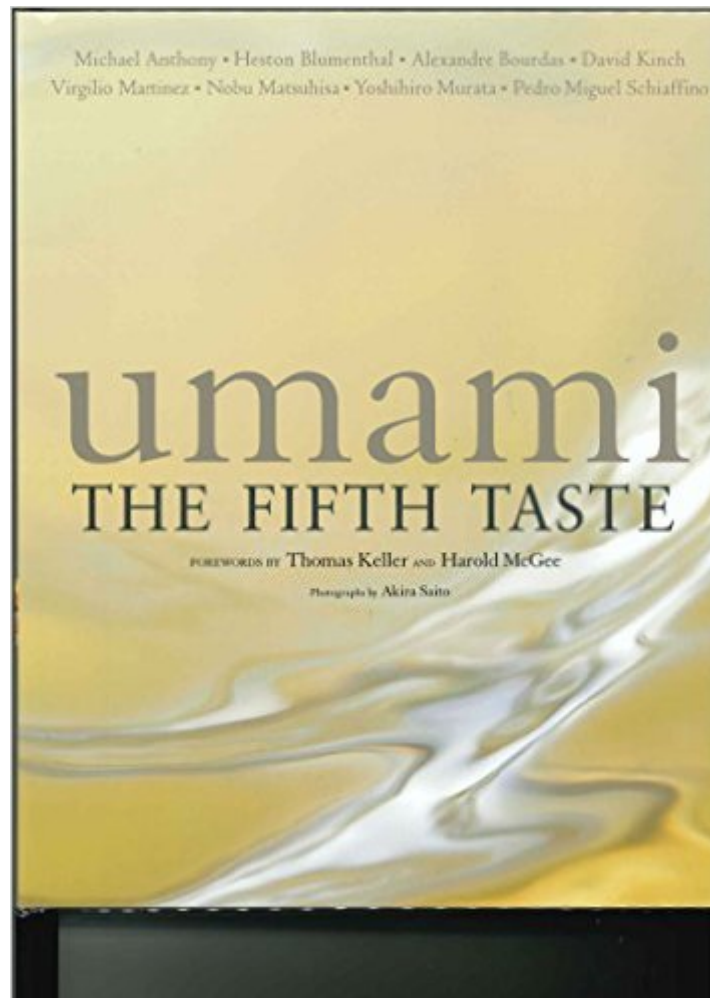


The book was found

# Umami: The Fifth Taste



## Synopsis

Umami is described as a pleasant savory taste imparted by glutamate, a type of amino acid which occurs naturally in many foods including meat, fish, vegetables, and dairy products. As the taste of umami itself is subtle and blends well with other tastes to expand and round out flavors, most people don't recognize umami when they encounter it, but it plays an important role in making food taste delicious. Umami is considered the fifth taste, in addition to sweet, sour, salty, and bitter. In *Umami*, ten of today's most renowned chefs explain how they discovered this fifth taste and the ways in which it has had an impact on their cooking. Two of the chefs are Japanese (Nobu and Murata), but the others come from around the world: the U.S. (Anthony and Kinch), the U.K. (Blumenthal and Cursan), France (Bourdais and Nagae), and Peru (Martinez and Schiaffano). Despite their diverse backgrounds and locations, however, they all have in common an understanding and appreciation of umami, and the unique ways in which they're able to use it to maximize the exquisite flavors of their culinary creations. For each of the eight main contributors, there's a two-page color spread featuring a personal essay about umami, and photos of the chef and his restaurant. Then the chef presents four recipes that showcase the fabulous umami-rich dishes that have earned his establishment its Michelin star(s). The recipes incorporate fresh, local ingredients and use no butter or oil, so they are healthy as well as sublimely delicious. An additional section of the book showcases pastry, as two of today's leading pastry chefs weigh in on how umami plays a role in their baking. Recipes for both savory and sweet treats are included. The book also includes information about the history and science of umami, written by two leading experts on the subject, John Prescott, Ph.D. of Taste Matters Research and Consulting, and Ole Mouritsen, Ph.D., of the University of Southern Denmark and author of *Seaweeds and Sushi: Food for the Eye, the Body, and the Soul*. The gorgeous photos throughout are by Akira Saito, the photographer for *Edomae Sushi*, published by Kodansha in 2010.

## Book Information

Hardcover: 160 pages

Publisher: Japan Publications Trading; 1 edition (September 2, 2014)

Language: English

ISBN-10: 488996391X

ISBN-13: 978-4889963915

Product Dimensions: 10.3 x 0.6 x 8.6 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 starsÂ Â See all reviewsÂ (2 customer reviews)

Best Sellers Rank: #418,515 in Books (See Top 100 in Books) #131 inÂ Books > Cookbooks, Food & Wine > Asian Cooking > Japanese #4583 inÂ Books > Cookbooks, Food & Wine > Regional & International

## Customer Reviews

Probably one of the best books you can possibly buy. If you thought The Flavor Bible was helpful, wait till you actually understand amino acids and their role in food.

Fascinating.

[Download to continue reading...](#)

Umami: The Fifth Taste The Umami Formula: Udon, Soba, Tempura and the Birth of Ramen (How to Enjoy Japanese Food Even Ten Times Better Book 3) The Fish Sauce Cookbook: 50 Umami-Packed Recipes from Around the Globe At Home with Umami: Home-cooked recipes unlocking the magic of super-savory deliciousness Portuguese Cookbook: 25 Delicious Portuguese Recipes to Get the Taste of Portugal - Enjoy the Authentic Taste of Portuguese Dishes Taste of Home Diabetes Family Friendly Cookbook: Eat What You Love and Feel Great! (Taste of Home Books) The 36-Hour Day, fifth edition: The 36-Hour Day: A Family Guide to Caring for People Who Have Alzheimer Disease, Related Dementias, and Memory Loss (A Johns Hopkins Press Health Book) 5th (fifth) edition What Your Fifth Grader Needs to Know: Fundamentals of a Good Fifth-Grade Education (Core Knowledge Series) The Fifth Knight (The Fifth Knight Series Book 1) The Blood of the Fifth Knight (The Fifth Knight Series Book 2) GIS Tutorial for Health, fifth edition: Fifth Edition Theory and Practice of Group Psychotherapy, Fifth Edition 5th (fifth) edition (authors) Yalom, Irvin D., Leszcz, Melyn (2005) published by Basic Books [Hardcover] Royal Indian Cookery: A Taste of Palace Life A Taste of China: 25 Easy Chinese Recipes (Chinese Cookbook) The Learned Collector: Mythological Statuettes and Classical Taste in Late Antique Gaul How to Taste: A Guide to Enjoying Wine The New California Wine: A Guide to the Producers and Wines Behind a Revolution in Taste Mr. Cheap's Guide To Wine: Champagne Taste on a Beer Budget! The Champagne Taste / Beer Budget Cookbook Taste Like a Wine Critic: A Guide to Understanding Wine Quality

[Dmca](#)