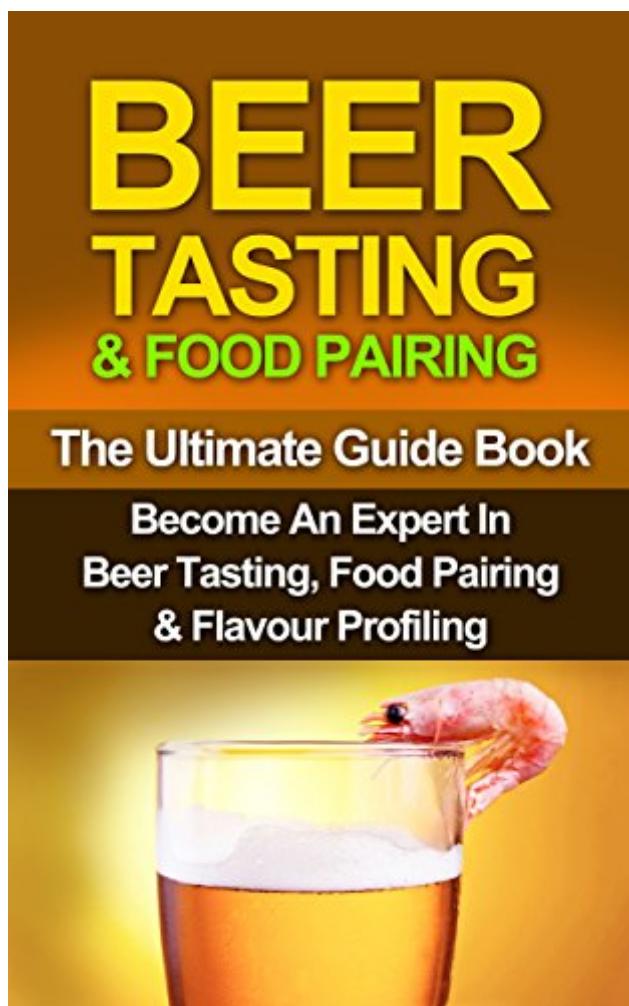


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BEER: Beer Tasting & Food Pairing: Become An Expert In Beer Tasting, Food Pairing & Flavor Profiling (Beer, Beer Brewing, Beer Bible, Beer Making Book 1)



Synopsis

Are you a beer loving foodie? - Discover how to easily pair the right beer with the right food and create wonderful dining experiences! IMAGINE your a host at a dinner party, wouldn't it be super fly if you could take everyones dining experience to the next level by serving them the perfect beer at the perfect time with the perfect food. This book aims at delivering you that skill set! # 1 Learn About Beers, Lagers & Ales & The Less Usual Suspects Learn what beer you like and match it with the food you already love! - That is what this book is all about When you arrive at a restaurant you will often be handed the wine list and be expected to pick something that compliments your meal. What happens if you don't like wine? It's rare that they bring round a beer menu - in fact, beer was often looked down on at the dinner table. Not any more my friends! # 2 Learn How To Taste Beer - The Proper Way! Craft and artisan beers are making beer more popular than ever!! And why not? Beer has more ingredients than wine and the end result is a more complex and food friendly beverage. The only problem with so many beers on the market is knowing which one to choose, the list is endless! # 3 Discover The Basic Principles For Great Beer/Food Pairing Once upon a time ale was the drink for old men and lager was what people drunk in between fights â“ thankfully, those stigmas are fading rapidly so it's time to get out there and start finding out what beers you really enjoy for yourself. # 4 How To Pair Beers With Savoury Foods After you have learnt how to taste the beers properly and discovered all the flavors to look out for that you never knew existed you can start matching Beers with the foods that you love. Beer compliments food perfectly so get out there and start tasting new things!! # 5 How To Pair Beers With Sweet Foods This book teaches you about the different styles of beer and how to taste them to unlock their true flavours and aromas. Flavour is the key to discovering how to match the right beer with your favourite dishes. ***â^... Limited Time Offer! â^... *** - get this bestseller Today for just \$2.99. Regularly priced at \$4.99. Read on any smart device SCROLL UP & Download Your Copy Now! Don't put it off any longer â“ a meal without beer is like a day without sunlight! If you really care about making the most out of your time on Earth, Scroll Up & click the "BUY" button NOW to get this book. Hurry!! Scroll to the top and select the "BUY" button for instant download. This offer won't last long! Tags: Beer, ale, lager, craft beer, artisan beer, speciality beer, beer tasting, beer ingredients, beer and food, understanding beer, olfaction, beer and meat, beer and desserts, beer in restaurants, hops, malt, understanding beer brewing, beer styles, different beers, beer and dining, best way to match food and beer, beer flavours, beer aroma, agitating beer, smelling beer, mouthfeel, principles of pairing beer and food, beer and sweet dishes

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Customer Reviews

I thought beer was just beer and you can pair it with any food. I didn't know that there are actually good food pairings with beer that will help enhance its flavor and make the experience so much better. This book discusses all about that. It has basic information as well as flavor training. Of course, some principles and how to's were thrown here and there. There were some font and formatting issues, but nothing that cannot be fixed with a quick update, I guess. Other than that, this will be a good place to start if you want to practice beer tasting.

Fantastic! My friend recommended this book to me because I love beer and I want to become an expert in beer tasting. This book taught us on how we can taste beer in the proper way. This book helped me discover the basic principles for great beer/food pairing. Flavor is the key to discover how to match the right beer for our favorite dishes. Let's start tasting new things. A job well done!

I had a feeling this book would be a great fit for me. I mean, I love beer. And I love food. And I, who for the first twenty-four years of my life cooked nothing other than Pop-Tarts, have recently

discovered that I also quite like to cook. So what's not to love about a book of recipes and beer pairings, right? Oh, so very right. Here are just a few of the things I loved about this book. It's written by authors who clearly value good food and good beer. The information is presented logically and clearly without being either too simplistic or too condescending. It provides an exploration of the preparation and care of both food and beer, explaining where in the process certain flavors come from and how they can best be utilized in pairings. There's a ton of information provided, but it doesn't read like a dry textbook; the authors make everything interesting, from flavor wheels to food sustainability. In short, this is a great read for those of you who are interested in both beer and new foods. Cheers!

I am no fan of beer but everytime I get to go out with friends, I have to pay respect and join them as they are a beer-lovers. So when I stumble upon this great book, I decided to get it and read more about beer. Then I found out that there's a way for me to lessen that taste of bitterness by choosing the right food to pair with the beer. And true enough, you could have sets of foods that you can pair with your beer to feel good about what you are drinking. I have learned a lot in this book and even had started to be more interested about beer tasting. I'm already thinking of getting more books to educate me about liquors and alcohols. Highly recommended!

I found this book to be helpful and informative on my quest to better understand beer and how it pairs with food. It covers a wide variety of beer topics very thoroughly, and in an easy to understand format. There is also some great advice on beer and food pairings, and doesn't just cover what to pair, but the why's of pairing. I would recommend this book for anyone looking to expand their knowledge of beer and anyone interested in getting to know other styles of beer.

Wow!!! The author has given such a wonderful information about serving food with beer. Before reading this book I was serving the Beer with any food but now I have learned the pairing the different foods with beer which makes it so good and also enhance the flavor of both food and Beer. Now the right Beer with my favorite food makes the great tastes. I recommend this book to those who want the great taste of beer with food.

This book is great. I really enjoyed it. If you are a beer lover and have no idea of what food goes with your beer, then this book is exactly what you will need. Very interesting and informative. Simple and easy to understand. The book will take you from basics, flavour training, how to pair with savory

dishes and much more.

Who would've thought one would need a lecture on how to enjoy beer? This is for me a lecture, an enlightening one on taking beer the best way. Beer isn't just beer, there's different categories. I believe anyone that takes beer would find this book resourceful

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