



Flavor Exposed: 100 Global Recipes from Sweet to Salty, Earthy to Spicy

Angelo Sosa, Suzanne Lenzer

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Acclaimed chef Angelo Sosa is obsessed with flavors. He was seduced by spices, herbs and ingredients while traveling through Asia. He fantasizes about how coriander will pair with lemongrass. The smells of cumin and cilantro transport him back to his Aunt Carmen's kitchen in Queens and the taste of salt reminds him of a certain "Judges' Table" on "Top Chef." Combining his years as a chef with his innate understanding of how thoughtful food can change our lives, Angelo is uniquely able to reach out and inspire virtually anyone. In **FLAVOR EXPOSED**, he not only aims to teach the reader to identify and cook with nine flavor profiles, but he explains the concept behind a "flavor trinity"—the base of each of his recipes. His stories of life as a "Top Chef" contestant, in the kitchens of four-star restaurants, and as a culinary student desperate to surpass all expectations, will also enchant everyone interested in what it takes to become a chef of his caliber. And Angelo's recipes—simple, innovative, and unbelievably accessible to the home cook—will amaze with their myriad of flavors and exotic influences. Who else could conceive of a Sweet Tomato Soup with Curried Whipped Cream? A dish that immediately sparks childhood memories, yet is also layered with such sophistication as to make it simultaneously familiar and unexpected. Whether it's his elegant Soy-Steeped Chicken with Tea Leaves, his signature Saigon Burger with Ginger Glaze and Thai Basil Mayo, or his utterly delightful Sunny Side-Up Egg with Chinese Sausage and "Takeout" Fried Rice, Angelo's recipes will tantalize the taste buds of anyone who likes to cook (or eat for that matter). From the millions of fans who rooted for him on "Top Chef," to the diehard foodies who have long coveted his secrets to creating some of the most interesting and arousing food being made today, **FLAVOR EXPOSED** will undoubtedly fill the need.

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