

COOKBOOK



LATERAL COOKING

by Niki Segnit

"Lateral Cooking: One Dish Leads to Another" is divided into 12 chapters, each covering a basic culinary category, such as "Bread," "Stock, Soup and Stew," or "Sauce." The recipes in each chapter are arranged on a continuum, passing from one to another with just a tweak or two to the method or ingredients. Once you've got the hang of flatbreads, for instance, then its neighboring dishes (crackers, soda bread, scones) will involve the easiest and most intuitive adjustments. The result is greater creativity in the kitchen: "Lateral Cooking" encourages improvisation, resourcefulness and, ultimately, the knowledge and confidence to cook by heart.

Although "Lateral Cooking" is a practical book, it's also a highly enjoyable read, drawing widely on culinary science, history, ideas from professional kitchens, observations by renowned food writers and Niki Segnit's personal recollections. Entertaining, opinionated and inspirational, with a handsome three-color design, "Lateral Cooking" will have you torn between donning your apron and settling back into a comfortable chair.

