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## **The Noma Guide To Fermentation**

From the Publisher 1.  
Water, Scoby, lemon  
verbena, sugar, and  
finished kombucha. 2.  
Make a syrup using the  
sugar and an equal  
weight of water. 3.  
Combine the syrup and  
lemon verbena and  
allow to steep before

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adding the remaining water. 4. Strain the infusion through a fine-mesh sieve into the clean ...

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“ The Noma Guide to Fermentation is the scientifically geekiest, the most modern and the most radical [of fermentation guides]. It's also one of the



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most illuminating. I'm someone who has all manner of Ball jars and mothers bubbling under her kitchen sink, but this book helped me to finally understand the processes involved...

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The Noma Guide to Fermentation aims to promote the creative

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new flavor profiles yielded by fermentation as well as propel the idea that fermentation can actually make cooking easier.... [It's] the home cook's new favorite food hack."

## **The Noma Guide to Foundations - Of Workman Publishing**

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Troxler. The Noma

Guide To Fermentation.

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Fermentation is one of the biggest food trends right now, and at noma, one of the world's best restaurants, every dish includes some fermented element.

We talk to David Zilber – the chef who runs the restaurant's acclaimed fermentation lab – about his new book, The Noma Guide to Fermentation, and whether everyday people can actually

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embrace this trend at  
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**The Noma Guide To  
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With more than 500 step-by-step photographs and illustrations, and with every recipe approachably written and meticulously tested, The Noma Guide to Fermentation takes readers far beyond the typical kimchi and sauerkraut to include koji, kombuchas, shoyus, misos, lacto-ferments, vinegars, garums, and black fruits and



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And—perhaps Koji

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and Zilber begin with  
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fermented together at  
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**The Noma Guide to  
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misos, vinegars,  
garums, lacto-  
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fruits and vegetables  
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We interview David  
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