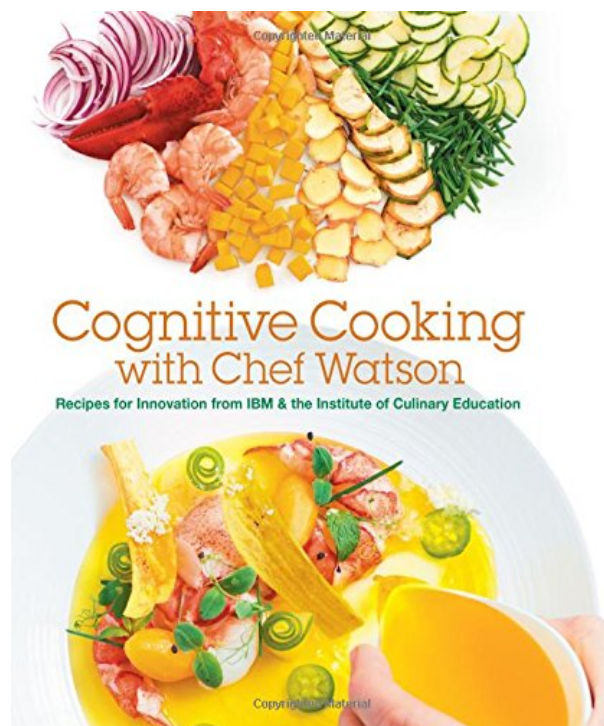
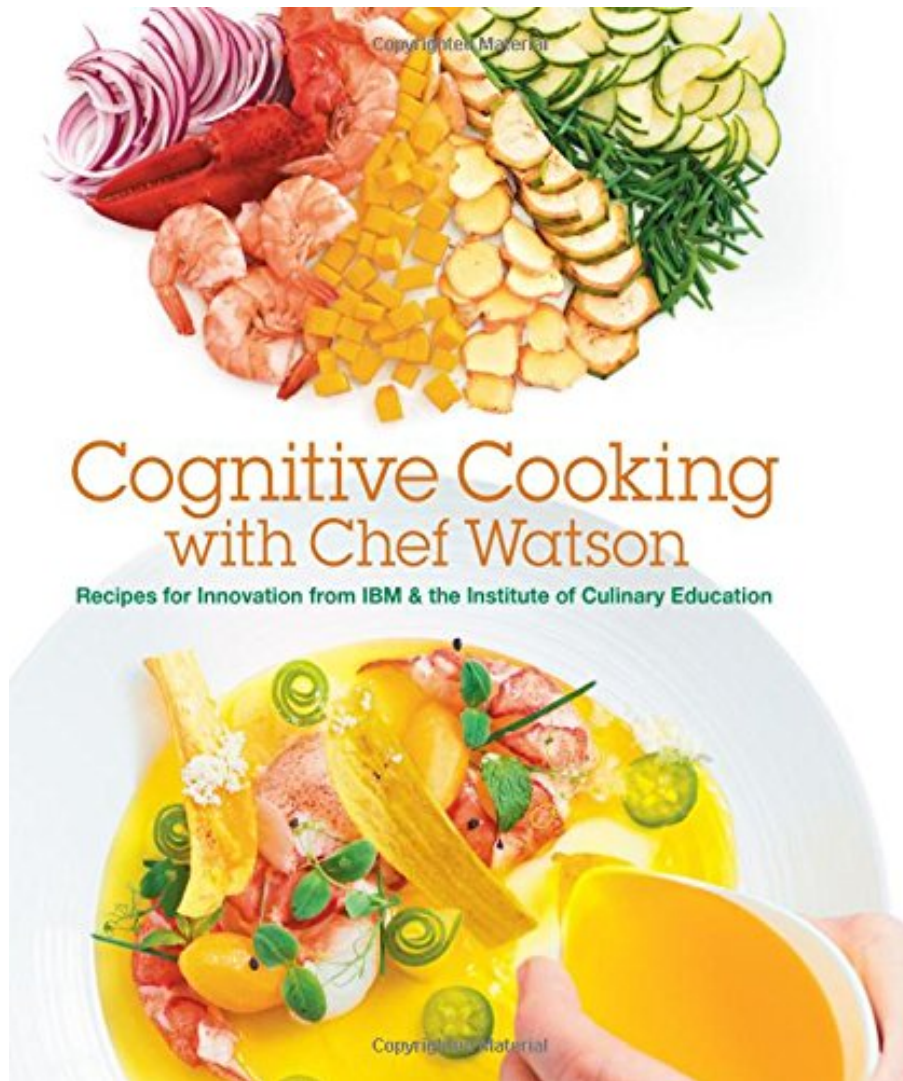


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## Review

"The new book will help us think about ingredients in ways never imagined before. " - Food & Wine

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#### About the Author

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Take Your Cooking to a Whole New Level with Chef Watson and the Institute of Culinary Education!

You don't have to be a culinary genius to be a great cook. But when it comes to thinking outside the box, even the best chefs can be limited by their personal experiences, the tastes and flavor combinations they already know. That's why IBM and the Institute of Culinary Education teamed up to develop a groundbreaking cognitive cooking technology that helps cooks everywhere discover and create delicious recipes, utilizing unusual ingredient combinations that man alone might never imagine.

In Cognitive Cooking with Chef Watson, IBM's unprecedented technology and ICE's culinary experts present more than 65 original recipes exploding with irresistible new flavors. Together, they have carefully crafted, evaluated and perfected each of these dishes for "pleasantness" (superb taste), "surprise" (innovativeness) and a "synergy" of mouthwatering ingredients that will delight any food lover.

Sprinkled throughout the book are cooking tips from the pros at ICE, entertaining anecdotes on the various stages of IBM and ICE's collaboration and ideas for home cooks to expand their repertoires or spice up current favorites. From Chef Watson's first recipe ever, the Spanish Almond Crescent, to Creole Shrimp-Lamb Dumplings, Italian-Pumpkin Cheesecake, and Hoof-and-Honey Ale, Cognitive Cooking with Chef Watson introduces home cooks and professional chefs to a whole new world of culinary possibilities.

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- Original language: English
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2 of 2 people found the following review helpful.

A book for more experienced and patient cooks.

By Farhad

This book is great for people who love to cook and have the time to cook. It's not a book for beginners like

me. For example, I picked a recipe that required ginger. I ended up adding too much ginger but I think an experienced cook would know I was adding too much ginger to the food. I haven't given up on this book and will try other food but you have to be patient and have more than an hour to cook the foods. Also, the foods and drinks that are in this book might become expensive.

Pros: Fun and mysterious foods.

Cons: Take a long time to prepare the foods. Written for more experienced cooks.

2 of 2 people found the following review helpful.

Interesting, but impractical for the gainfully employed (recipes require far too much preparation).

By Great Taste

Interesting menus and ingredient combinations, but practically all recipes will take either a full day or multiple days to prepare. Unless you are just interested in food theory, or have ample time on your hands and are willing to go invest in strange cooking instruments for preparation of some of the stranger dishes, would suggest buying something else if the intent is to use the recipes.

3 of 4 people found the following review helpful.

Not for your every day home chef

By Laura

I think overall the book is great. The recipes are really interesting, the premise of the book is very clever, and I enjoyed reading through it. I'm really glad I bought it. The downside: most of the recipes require expensive equipment (e.g. sous vide) or ingredients that I don't have easy access to. It also requires some advanced techniques and some serious time investment (hours/days). This book was way out of my league. I do a ton of cooking, almost exclusively from scratch, and not just easy things like meatloaf. Still there were only a couple recipes I could consider attempting. The description: "You don't have to be a culinary genius to be a great cook" is pretty misleading. It's true that you can be a great cook without culinary genius, but this book requires you to be a culinary expert. Still enjoyed reading it though.

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