



The Art of Blending

As the first cookbook by classically trained chef and spice master Lior Lev Sercarz, *The Art of Blending* [2012] features recipes and cooking ideas inspired by the 41 spice blends found at his Manhattan-based spice emporium, La Boîte. The invaluable spice guide explores and delves into the mind of this lauded spice guru, who has created custom blends for some of the world's top culinary minds. Since launching La Boîte in 2006, he has released over three dozen of his proprietary blends to the public and continues to develop innovative new blends, special collaborations and one-of-a-kind bespoke creations for his clients. As Sercarz's first cookbook, this reference manual shares the compelling stories behind these blends along with a special recipe contributed by his various clients, which include chefs Daniel Boulud, Eric Ripert, Michelle Bernstein and Paul Kahan; Parisian baker Apollonia Poilâne and Top Chef's Gail Simmons. Lior Lev Sercarz was raised in Israel and trained as a chef in France, where he was introduced to the fine art of spice blending by Olivier Roellinger. He moved to New York in 2002 to cook with Daniel Boulud at his flagship restaurant Daniel. In 2006, he struck out on his own to dedicate himself to his passionate pursuit of spices.

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