



Read! Fest 2021 invites you on a forward-looking journey of self-discovery. With the theme of *Reboot*, take a moment to re-examine and refresh your lenses on ubiquitous aspects of life today – such as how we approach work, nature, creativity, identity, and technology.

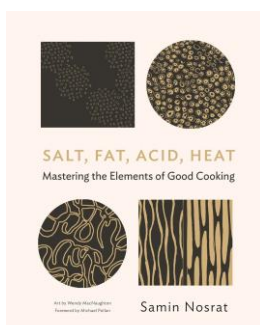
This resource guide is produced in accompaniment with the Read! Fest 2021 featured title: **Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking.**

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RESOURCE LIST

Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking by Samin Nosrat

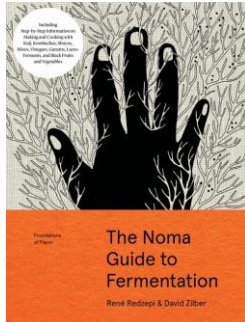
Food is a totem more than ever. With the Covid-19 social reset, people found comfort in cooking and baking, as a creative outlet to stay connected with the community. Cooking at home saves money and gives control over healthy food choices. For the travel savvy ones, replicating restaurant menus is the closest alternative while travel controls are in place. It's no doubt that the international bestseller - *Salt, Fat, Acid, Heat* by Samin Nosrat is a keeper for inspired home cooks, as a reference culinary guide.



Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking
Nosrat, Samin (2017). *Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking*. Canongate Books.

<https://nlb.overdrive.com/media/3357353>. Retrieved from OverDrive. ([myLibrary ID](#) is required to access the eBook.)

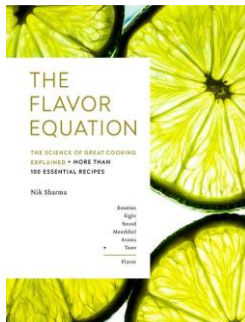
eBooks



The Noma Guide to Fermentation

Redzepi, René, Zilber, David (2018). *The Noma Guide to Fermentation*. Artisan.

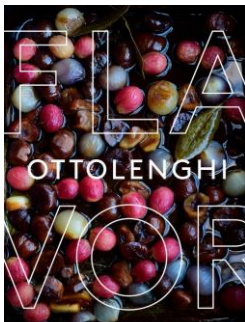
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The Flavor Equation: The Science of Great Cooking Explained in More Than 100 Essential Recipes

Sharma, Nik (2020). *The Flavor Equation: The Science of Great Cooking Explained in More Than 100 Essential Recipes*. Chronicle Books LLC.

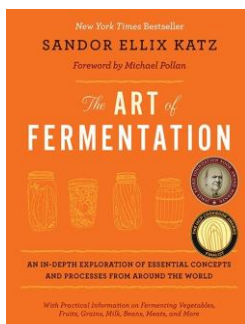
Retrieved from OverDrive. ([myLibrary ID](#) is required to access the eBook.)



Ottolenghi Flavor: A Cookbook

Ottolenghi, Yotam (2020) *Ottolenghi Flavor: A Cookbook*. Clarkson Potter/Ten Speed.

Retrieved from OverDrive. ([myLibrary ID](#) is required to access the eBook.)



The Art of Fermentation: An In-depth Exploration of Essential Concepts and Processes from Around the World.

Katz, Sandor Ellix, (2012). *The Art of Fermentation: An In-depth Exploration of Essential Concepts and Processes from Around the World*. Chelsea Green Publishing

Retrieved from OverDrive. ([myLibrary ID](#) is required to access the eBook.)

Videos

[Video Noma Guide to Fermentation](#)

Karakter Uitgevers. (2018, Aug 13). *Video Noma Guide to Fermentation*
Retrieved 2021, April 21.

[Keeping Cooking Simple with Yotam Ottolenghi | Digital Season](#)

Sydney Opera House. (2020, Apr 26). *Keeping Cooking Simple with Yotam Ottolenghi | Digital Season*. Retrieved 2021, April 21

[Seasons: Big Flavors and Beautiful Food | Nik Sharma | Talks at Google](#)

Talks at Google. (2019, Nov 6). *Seasons: Big Flavors and Beautiful Food | Nik Sharma | Talks at Google*. Retrieved 2021, April 21.

Websites

[Why Fermentation Is So Important To One Of The World's Best Restaurants](#)

Redzepi, René, Zilber, David (2019). *Why Fermentation Is So Important To One Of The World's Best Restaurants*. Science Friday. Retrieved 2021, April 21.

[Wild Fermentation Portal](#)

Retrieved 2021, April 21.

Podcast

[Yotam Ottolenghi: My Life in Five Dishes](#)

Thomas, Emily. (Host) Yotam Ottolenghi: My Life in Five Dishes. [Audio podcast episode] In *The Food Chain*. BBC World Service. Retrieved 2021, April 21.

Learning Communities

[@starterculture.sg](#)

@starterculturesg | Facebook

Retrieved 2021, April 21.