

## Koji Alchemy

Rediscovering the Magic of Mold-Based Fermentation

Rich Shih and Jeremy Umansky

Foreword by Sandor Ellix Katz

Food & Drink

\$34.95 USD • \$47.50 CAN • £27.99 GBP

Hardcover • 7 × 9 • 352 pages

Black-and-white illustrations throughout, 16-page color insert

ISBN 978-1-60358-868-3

**On-Sale Date: May 6, 2020**

**Media contact:**

[cbutt@chelseagreen.com](mailto:cbutt@chelseagreen.com)

**Event contact:**

[jstewart@chelseagreen.com](mailto:jstewart@chelseagreen.com)



follow us on [f](#) [t](#) [i](#) [p](#)

The first book devoted to the processes and techniques for fermenting foods with koji—the unique and transformational microbe behind the delicious umami flavors of soy sauce, miso, and so much more

*America's Test Kitchen* recently called koji “one of the coolest, most functional ingredients out there” and the *New York Times* listed it as a trending food for 2020. In *Koji Alchemy*, chefs Rich Shih and Jeremy Umansky—collectively considered to be the most practical, experienced, generous educators on the culinary power of this unique ingredient—deliver a comprehensive look at modern koji use around the world. Using it to rapidly age charcuterie, cheese, and other ferments, they are taking the magic of koji to the next level, revolutionizing the creation of fermented foods and flavor profiles for both professional and home cooks.

Using koji, pastrami can go from raw brisket to your sandwich in days compared to weeks, matzo ball soup is elevated to new delicious depths with the addition of a matzo ball amino paste, and vegetables are transformed to taste and eat like cured meat. “The greatest thing about koji’s ability to elevate and transform foods,” write Shih and Umansky, “is that once you get the hang of working with it, you will see not only the ease with which you can use koji, but also the never-ending possibilities.”

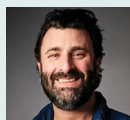
*Koji Alchemy* also includes:

- A foreword by best-selling author Sandor Katz (*The Art of Fermentation*)
- 40 full-color photographs
- Cutting-edge techniques on koji growing and curing
- More than 35 recipes for sauces, pastes, ferments, and alcohol, including stand-outs like Popcorn Koji, Roasted Entire Squash Miso, Korean Makgeolli, Amazake Rye Bread, and more

To request a review copy or author interview, please contact: Christina Butt (802) 295-6300 ext. 127, or [cbutt@chelseagreen.com](mailto:cbutt@chelseagreen.com)  
Author Availability: Massachusetts and Cleveland, or by phone or arrangement



**Rich Shih** is one of the leading culinary explorers of koji and miso in the US and an in-demand food preservation consultant. He is the Exhibit Engineer for the Museum of Food and Drink (MOFAD) in New York City. Find out more at [www.ourcookquest.com](http://www.ourcookquest.com).



**Jeremy Umansky** is a chef/owner of Larder Delicatessen & Bakery in Cleveland, Ohio, nominated by the James Beard Foundation in 2019 as the Best Restaurant in America. He has been featured in numerous publications including *Bon Appétit* and *Saveur* and was named “The Deli Prophet” by *Food & Wine* in the March 2019 Makers Issue.

**Chelsea Green Publishing** is an employee-owned global publishing house with offices in the UK and US, and a leading publisher of books on the politics and practice of sustainable living. Founded in 1984, our books share new ideas on organic farming and gardening, alternative agriculture, green and renewable energy, environmental stewardship and activism, sustainable economy, health and wellness, politics and public policy, and more. Find out more at [chelseagreen.com](http://chelseagreen.com).