

the new topping book pdf

the new topping book pdf has become an essential resource for enthusiasts and professionals seeking comprehensive knowledge on advanced culinary techniques and innovative flavor combinations. This digital edition provides easy access to one of the most sought-after cookbooks, renowned for its detailed recipes and expert guidance on creating exceptional toppings for a variety of dishes. With the new topping book pdf, readers can explore a vast collection of topping ideas that enhance everything from desserts to savory meals, offering step-by-step instructions and tips for perfect execution. This article delves into the features, benefits, and practical uses of the new topping book pdf, highlighting why it stands out in the culinary literature market. Additionally, it covers how to effectively utilize this resource for both home cooks and professional chefs aiming to elevate their culinary creations. The following sections will provide a thorough overview of the content, accessibility, and unique attributes of the new topping book pdf.

- Overview of the New Topping Book PDF
- Key Features and Content Highlights
- Benefits of Using the New Topping Book PDF
- Practical Applications in Culinary Arts
- How to Access and Use the New Topping Book PDF

Overview of the New Topping Book PDF

The new topping book pdf is a meticulously compiled digital cookbook focused entirely on toppings, glazes, and garnishes that transform ordinary dishes into extraordinary culinary experiences. Designed for a broad audience, it caters to beginners and seasoned chefs alike by offering a diverse range of recipes and topping techniques. This ebook format allows for easy navigation and quick reference, making it convenient for use in both kitchen and educational settings. The content is organized to cover various types of toppings including sweet, savory, spicy, and fusion styles, ensuring that readers have a comprehensive toolkit at their fingertips. The accessibility of the new topping book pdf also means it can be updated regularly, incorporating the latest trends and innovations in the culinary world.

Content Structure and Organization

The new topping book pdf is structured into thematic chapters that guide readers through different topping categories. Each chapter includes detailed recipes, ingredient lists, preparation methods, and plating suggestions. This logical organization helps users easily find topping ideas suitable for specific dishes or occasions, such as desserts, pizzas, salads, and sandwiches. Furthermore, the book integrates educational sections that explain the science behind flavor pairings and topping textures, providing a deeper understanding of how to enhance taste and presentation.

Key Features and Content Highlights

One of the most notable features of the new topping book pdf is its extensive variety of recipes, which range from classic favorites to modern, experimental toppings. The book emphasizes precision and creativity, encouraging users to experiment with flavors while maintaining balance and harmony in their dishes. High-quality photographs and detailed preparation tips accompany each recipe, making the instructions clear and accessible. Additionally, the book includes nutritional information for each topping, aiding health-conscious cooks in making informed choices.

Innovative Topping Techniques

The book introduces advanced techniques such as layering, texturizing, and flavor infusion, which elevate simple toppings into gourmet components. These methods are explained with step-by-step visuals and expert commentary, allowing readers to replicate professional-level results. Techniques like caramelization, emulsification, and molecular gastronomy-based toppings are also covered, expanding the reader's culinary skill set significantly.

Recipe Diversity and Ingredient Options

The new topping book pdf offers an impressive range of recipes that incorporate diverse ingredients, including vegan, gluten-free, and allergen-friendly options. This inclusivity ensures that the book serves a wide demographic, accommodating various dietary needs and preferences. Ingredients are explained in detail, along with possible substitutions and sourcing tips, enhancing the user's ability to customize recipes without compromising flavor or texture.

Benefits of Using the New Topping Book PDF

Utilizing the new topping book pdf provides many advantages for both amateur cooks and professional chefs. Its digital format allows instant access anytime and anywhere, facilitating convenient reference during food preparation. The comprehensive nature of the book means it can serve as a standalone guide or a supplementary resource for culinary education. Users benefit from improved creativity and confidence in the kitchen due to the detailed instructions and expert insights provided.

Enhanced Culinary Creativity

By exploring the wide array of topping possibilities, readers can develop unique flavor profiles and presentation styles that distinguish their cooking. The new topping book pdf encourages experimentation, which fosters innovation and personal expression in culinary arts. This can lead to the creation of signature dishes that attract attention in both home and professional settings.

Time and Cost Efficiency

Having a reliable source like the new topping book pdf reduces the time spent searching for topping

ideas and eliminates guesswork during recipe creation. The book's ingredient substitution guidance also helps in managing budgets by suggesting affordable alternatives without sacrificing quality. This efficiency is particularly valuable for professional kitchens and catering businesses aiming to optimize operations.

Practical Applications in Culinary Arts

The practical applications of the new topping book pdf extend across various culinary disciplines. From baking to fine dining, the book's topping techniques and recipes can be adapted to suit different cuisines and presentation styles. The resource is useful for menu development, food styling, and even culinary education programs that focus on enhancing flavor and aesthetic appeal.

Use in Professional Kitchens

Chefs can incorporate the new topping book pdf into their workflow to innovate menu items and stay updated with current topping trends. The book's professional-grade techniques support the creation of high-quality dishes that meet customer expectations. Additionally, the book aids in training staff by providing standardized topping recipes and preparation protocols.

Home Cooking and Entertaining

For home cooks, the new topping book pdf offers a valuable guide to elevating everyday meals and special occasion dishes. It provides inspiration for creative meal presentations and flavor enhancements, making home entertaining more impressive and enjoyable. The easy-to-follow instructions empower users to confidently experiment with new toppings and techniques.

How to Access and Use the New Topping Book PDF

Accessing the new topping book pdf is straightforward, with availability through various digital platforms and online culinary resource providers. The format supports compatibility with multiple devices such as tablets, smartphones, and computers, facilitating flexible reading options. Users should ensure they obtain the book from reputable sources to guarantee authenticity and quality.

Downloading and Navigating the PDF

Once downloaded, readers can utilize built-in PDF navigation tools to bookmark favorite recipes, search for specific toppings, and highlight important sections. These features enhance usability and allow for efficient meal planning and recipe referencing. The digital format also supports printing selected pages if physical copies are preferred for kitchen use.

Maximizing the Book's Utility

To maximize the benefits of the new topping book pdf, users are encouraged to experiment with the recipes and techniques in real cooking scenarios. Keeping notes on modifications and personal preferences can help tailor the book's content to individual tastes and culinary goals. Combining the book's insights with practical experience will cultivate advanced skills and elevate overall cooking proficiency.

- Easy access through multiple digital platforms
- Compatibility with various devices
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Frequently Asked Questions

Where can I download the new Topping book PDF legally?

You can download the new Topping book PDF legally from the official publisher's website or authorized ebook retailers that offer it for sale or free distribution.

Is the new Topping book PDF available for free?

The new Topping book PDF may be available for free only if the publisher or author has released it under a free or open-access license. Otherwise, it is recommended to purchase it legally.

What topics are covered in the new Topping book?

The new Topping book covers updated techniques, recipes, or concepts related to toppings in culinary arts, including innovative flavor combinations and practical applications.

Can I read the new Topping book PDF on mobile devices?

Yes, the new Topping book PDF can be read on most mobile devices using PDF reader apps such as Adobe Acrobat Reader, Google PDF Viewer, or other compatible applications.

Are there any reviews available for the new Topping book PDF?

Yes, reviews for the new Topping book PDF can typically be found on bookseller websites, literary

forums, or social media platforms where readers share their opinions.

How large is the new Topping book PDF file?

The size of the new Topping book PDF file varies depending on the content and formatting but typically ranges from 5 MB to 50 MB.

Is the new Topping book PDF updated from previous editions?

Yes, the new Topping book PDF usually includes updated information, new recipes, and revised techniques compared to previous editions to reflect current trends.

Can I print the new Topping book PDF for personal use?

If you have legally obtained the new Topping book PDF, you can generally print it for personal use, but make sure to respect copyright laws and the publisher's terms of use.

Additional Resources

1. The Art of Toppings: Creative Ideas for Every Dish

This book explores a wide variety of toppings that can elevate your meals from ordinary to extraordinary. It covers everything from savory to sweet toppings, providing recipes and tips for pairing them perfectly with different dishes. Whether you're cooking breakfast, lunch, or dinner, this guide inspires you to get creative and experiment with flavors and textures.

2. Toppings Unleashed: Mastering Flavor Combinations

Dive into the science and art behind topping combinations that enhance taste and presentation. This book breaks down flavor profiles and explains how to balance sweet, salty, spicy, and umami elements. It includes step-by-step instructions and beautiful photos that will help you transform simple meals into gourmet experiences.

3. The Ultimate Guide to Pizza Toppings

Specializing in one of the most beloved foods worldwide, this guide offers innovative and classic pizza topping ideas. From traditional mozzarella and pepperoni to vegan and international-inspired toppings, it caters to all tastes. Learn tips on layering and baking to get the perfect crust and topping harmony every time.

4. Toppings for Every Season: Fresh and Flavorful Ideas

Seasonality is key to fresh and delicious toppings, and this book highlights the best toppings for each time of year. It encourages using local and seasonal ingredients to create vibrant, nutritious, and tasty toppings. With recipes and serving suggestions, it helps you enjoy the freshest flavors all year round.

5. Sweet Toppings: Desserts and Beyond

This book focuses on sweet toppings that can be used not only on desserts but also in creative ways on breakfast and snack items. From fruit compotes and chocolate ganache to nuts and spices, it explores a variety of delicious options. Learn how to make your dishes more indulgent and visually appealing with these sweet finishing touches.

6. Healthy Toppings: Nutritious and Delicious

For those looking to maintain a healthy lifestyle without sacrificing flavor, this book offers a range of nutritious topping ideas. It emphasizes whole foods, superfoods, and balanced ingredients that add vitamins and minerals to your meals. The recipes are easy to prepare and perfect for boosting your daily nutrient intake.

7. Global Toppings: Flavors from Around the World

Explore toppings inspired by international cuisines, from Asian-inspired sauces to Mediterranean herbs and spices. This book introduces you to diverse ingredients and combinations that bring global flair to your dishes. It's perfect for adventurous cooks eager to try new tastes and elevate their cooking repertoire.

8. Vegetarian and Vegan Toppings Made Easy

Designed specifically for plant-based diets, this guide offers numerous delicious and creative topping options that are entirely vegetarian and vegan. It includes ideas for creamy, crunchy, spicy, and savory toppings to suit any meal. The recipes are simple and focus on natural, wholesome ingredients.

9. Breakfast Toppings: Energize Your Morning Meals

Start your day right with a collection of tasty toppings that make breakfast exciting and nutritious. From smoothie bowls and oatmeal to pancakes and toast, this book covers a variety of options to add flavor and texture. It also provides tips on balancing macronutrients to keep you energized throughout the morning.

[The New Topping Book Pdf](#)

The New Topping Book: Unleash Your Culinary Creativity

Are you tired of the same old pizza, ice cream, or baked goods? Do you crave exciting new flavor combinations and textures but lack the inspiration or knowledge to create them? Do you find yourself scrolling endlessly through recipes, feeling overwhelmed and frustrated by the lack of truly unique and delicious topping ideas? Then you've come to the right place!

This ebook, *The New Topping Book*, is your ultimate guide to transforming your culinary creations. We'll unlock your creativity and help you craft unique and exciting topping combinations that will impress your family, friends, and even yourself. We'll move beyond the ordinary and explore the endless possibilities for elevating your favorite dishes.

Author: Chef Isabella Rossi

Contents:

Introduction: Why explore new toppings? Overcoming topping boredom and unleashing culinary

creativity.

Chapter 1: Sweet Toppings: Exploring innovative sweet topping ideas for desserts, baked goods, and more. Includes flavor pairings and techniques.

Chapter 2: Savory Toppings: Uncovering exciting savory topping possibilities for pizzas, pasta, salads, and other dishes. Includes global flavor profiles and ingredient combinations.

Chapter 3: Creative Topping Techniques: Mastering techniques like caramelization, candied nuts, infused oils, and unique garnishes to enhance your toppings.

Chapter 4: Dietary Considerations: Adapting toppings for various diets, including vegan, vegetarian, gluten-free, and low-carb options.

Chapter 5: Presentation and Plating: Mastering the art of presentation to make your topped dishes visually appealing.

Conclusion: Continuing your topping journey and resources for ongoing culinary inspiration.

The New Topping Book: A Comprehensive Guide to Culinary Creativity

Introduction: Beyond the Ordinary: Unleashing Your Inner Topping Artist

(H1) Why Explore New Toppings? Overcoming Topping Boredom and Unleashing Culinary Creativity

We all have our favorite dishes. Pizza night, ice cream sundays, a perfectly baked cake – these culinary comforts are staples in many homes. But what happens when those staples become... boring? The same old toppings, the same predictable flavors, the same culinary routine can lead to a sense of culinary stagnation. This book is designed to break you free from that rut.

The world of toppings is vast and incredibly versatile. It's a realm of limitless possibilities, where simple ingredients can be transformed into complex and exciting flavor profiles. By understanding the principles of flavor pairings, texture contrasts, and culinary techniques, you can elevate your dishes from ordinary to extraordinary. This isn't just about adding a new ingredient; it's about transforming your approach to cooking and rediscovering the joy of culinary creativity.

Chapter 1: Sweet Toppings: A Symphony of Sugary Delights

(H1) Sweet Toppings: Unlocking the Potential of Desserts and Baked Goods

(H2) Beyond the Basic: Exploring Innovative Sweet Topping Ideas

This chapter delves into the delightful world of sweet toppings. We'll move beyond the usual suspects like chocolate chips and sprinkles, exploring innovative combinations that will tantalize your taste buds. Think candied ginger with dark chocolate, toasted coconut flakes with salted caramel, or a vibrant berry compote with a hint of balsamic vinegar. The possibilities are as diverse as the ingredients themselves.

(H2) Mastering Flavor Pairings: The Art of Sweet Harmony

Creating truly exceptional sweet toppings requires understanding flavor pairings. Some combinations are classic for a reason (chocolate and peanut butter, anyone?), but others require a more adventurous spirit. We'll explore complementary and contrasting flavors, teaching you how to balance sweetness with acidity, bitterness, and spice. This section will provide a framework for creating your own unique flavor combinations, allowing you to experiment and discover your signature sweet topping creations.

(H2) Techniques for Sweet Perfection: From Caramelization to Candied Fruits

This section covers essential techniques for preparing perfect sweet toppings. We'll delve into the art of caramelization, transforming simple sugars into rich and complex flavors. We'll explore how to create candied fruits, nuts, and even vegetables, adding texture and visual appeal to your creations. Learn how to make delicious sauces, compotes, and crumbles that will take your desserts to the next level.

Chapter 2: Savory Toppings: A Global Exploration of Flavor

(H1) Savory Toppings: Elevating Everyday Dishes with Bold Flavors

(H2) Beyond Pizza: Exploring Savory Topping Possibilities

While pizza toppings immediately spring to mind, the world of savory toppings extends far beyond pepperoni and mushrooms. This chapter explores the diverse range of savory options available, from the classic to the unconventional. We'll examine how different cultures utilize toppings to enhance their dishes, exploring global flavor profiles and ingredient combinations.

(H2) Global Inspiration: Savory Toppings from Around the World

This section showcases savory topping ideas inspired by cuisines from around the world. We'll explore the vibrant flavors of Mexican salsas, the aromatic spices of Indian curries, the fresh herbs of Mediterranean salads, and the rich umami notes of Japanese cuisine. Discover how these global influences can be incorporated into your everyday cooking.

(H2) Mastering Texture and Flavor Combinations: Savory Symphony

Creating a successful savory topping requires a careful balance of textures and flavors. This section focuses on mastering the art of combining different textures – crispy, creamy, crunchy – to create a satisfying and complex culinary experience. We'll provide guidelines for balancing bold and subtle flavors, creating a symphony of taste sensations that will leave your taste buds wanting more.

Chapter 3: Creative Topping Techniques: Mastering the Art of Enhancement

(H1) Creative Topping Techniques: Taking Your Toppings to the Next Level

(H2) Infused Oils and Vinegars: Adding Depth of Flavor

Infused oils and vinegars can transform simple toppings into something truly special. We'll guide you through the process of infusing oils with herbs, spices, and even chili peppers, adding a unique layer of flavor to your creations. Likewise, we'll explore the art of infusing vinegars with fruits and herbs, creating a perfect balance of acidity and sweetness.

(H2) Garnishing for Visual Appeal: The Art of Presentation

The presentation of your dishes is just as important as the taste. This section will teach you how to use garnishes to enhance the visual appeal of your creations. We'll explore the art of arranging toppings strategically, considering color, texture, and visual balance to create truly stunning presentations.

Chapter 4: Dietary Considerations: Inclusive Toppings for Everyone

(H1) Dietary Considerations: Adapting Toppings for Various Diets

(H2) Vegan, Vegetarian, and Gluten-Free Options

This chapter addresses the needs of those following specific diets. We'll provide numerous vegan, vegetarian, and gluten-free topping options, ensuring that everyone can enjoy delicious and creative toppings, regardless of dietary restrictions.

(H2) Low-Carb and Keto-Friendly Toppings

For those following low-carb or keto diets, we'll provide a range of suitable topping options that are low in carbohydrates and high in healthy fats.

Chapter 5: Presentation and Plating: Making Your Dishes Shine

(H1) Presentation and Plating: The Final Touch

(H2) Mastering the Art of Plating

This chapter focuses on the art of plating your dishes. We'll cover basic plating techniques and provide examples of how to arrange toppings for maximum visual impact.

Conclusion: Continuing Your Topping Journey

(H1) Continuing Your Topping Journey: Resources for Ongoing Culinary Inspiration

This book is just the beginning of your topping adventure. We encourage you to continue exploring, experimenting, and pushing the boundaries of your culinary creativity.

FAQs

1. What kind of dishes can I use these toppings on? The toppings in this book can be used on a wide variety of dishes, including pizzas, pastas, salads, desserts, baked goods, and more.
2. Are the recipes difficult to follow? The recipes are designed to be easy to follow, even for beginner cooks.
3. What if I don't have all the ingredients listed? You can easily substitute ingredients based on your preferences and what you have available.
4. Can I adapt the recipes to different dietary needs? Yes, many of the recipes can be adapted for various dietary needs, including vegan, vegetarian, gluten-free, and low-carb options.
5. How long will it take to make these toppings? The preparation time for the toppings varies depending on the recipe, but most are quick and easy to make.
6. Can I store the toppings for later use? Yes, many toppings can be stored in the refrigerator or freezer for later use.
7. What makes this book different from other topping books? This book focuses on creativity and innovation, offering unique and exciting topping combinations that you won't find anywhere else.
8. What if I'm not a confident cook? This book is perfect for cooks of all skill levels, from beginners

to experienced chefs.

9. Where can I buy this ebook? [Insert link to purchase ebook here]

Related Articles:

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3. Gluten-Free Baking with Unique Toppings: A collection of gluten-free baking recipes with exciting topping ideas.
4. Savory Topping Combinations for Pasta Perfection: A guide to creating delicious and innovative pasta topping combinations.
5. Creative Salad Toppings to Elevate Your Greens: A collection of creative and healthy salad topping ideas.
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8. Infused Oils and Vinegars: Adding Depth to Your Dishes: A guide to infusing oils and vinegars with herbs and spices to create unique flavors.
9. Mastering the Art of Plating: Making Your Dishes Visually Appealing: A guide to plating techniques and how to arrange toppings for maximum visual impact.

the new topping book pdf: The New Topping Book Dossie Easton, Janet W. Hardy, 2011-11-07
Two decades ago, this book (and its companion volume, The New Bottoming Book) began teaching tens of thousands of people the joyous arts of BDSM topping and bottoming - not just how-to, but why-to... the insider details of emotional support and ethical interaction during kinky play. Since then, the growing popularity of BDSM, and the blossoming of the Internet as a source of information and connection, have created a whole new universe of possibilities for players. Now, the completely updated revised New Topping Book gives even more insights and ideas, updated for a new millennium, about how to be a successful, popular player! Easton and Hardy tackle the Top... and bring that elusive critter down neatly and with a certain flair. This is good stuff, important stuff... an excellent guide to topping, both for the rank novice and for the player who just wants words to put to all the thoughts and feelings that have resisted categorization. - Laura Antoniou, Sandmutopian Guardian

the new topping book pdf: The New Bottoming Book Dossie Easton, Janet W. Hardy, 2011-06-09
Three decades ago, this book and its companion volume The New Topping Book began

teaching tens of thousands of people the joyous arts of BDSM topping and bottoming - not just how-to, but why-to... the insider details of emotional support and ethical interaction during kinky play. Since then, the growing popularity of BDSM, and the blossoming of the Internet as a source of information and connection, have created a whole new universe of possibilities for players. Now, the completely updated revised New Bottoming Book and New Topping Book give even more insights and ideas, updated for a new millennium, about how to be a successful, popular player! What the experts are saying The only way I can think of to learn more about bottming than Dossie Easton and Janet Hardy teach you in [The New Bottoming Book] is to go out and bottom for yourself. - William A. Henkin, Ph.D., co-author, Consensual Sadomasochism

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the new topping book pdf: *Topping From Below* Laura Reese, 2012-08-16 An explosive

erotic thriller about one woman's voyage into the heart of evil When Nora vows to seek justice for the murder of her sister, a shy, vulnerable woman she never really knew, she undertakes a daring scheme to seduce a lethal and manipulative man known only as M. Instead, Nora finds herself in thrall to his bizarre sexual magnetism, trapped in a passion so dark and perverse that she is willing to risk her life. And she is in danger, danger so close that she might not see it until it is too late. Topping from Below will take fans of E. L. James' bestselling Fifty Shades trilogy into an erotic world unlike any other...

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definitive account of the 1918 Flu Epidemic. Magisterial in its breadth of perspective and depth of research, *The Great Influenza* provides us with a precise and sobering model as we confront the epidemics looming on our own horizon. As Barry concludes, The final lesson of 1918, a simple one yet one most difficult to execute, is that...those in authority must retain the public's trust. The way to do that is to distort nothing, to put the best face on nothing, to try to manipulate no one. Lincoln said that first, and best. A leader must make whatever horror exists concrete. Only then will people be able to break it apart. At the height of World War I, history's most lethal influenza virus erupted in an army camp in Kansas, moved east with American troops, then exploded, killing as many as 100 million people worldwide. It killed more people in twenty-four months than AIDS killed in twenty-four years, more in a year than the Black Death killed in a century. But this was not the Middle Ages, and 1918 marked the first collision of science and epidemic disease.

the new topping book pdf: Democratizing Innovation Eric Von Hippel, 2006-02-17 The process of user-centered innovation: how it can benefit both users and manufacturers and how its emergence will bring changes in business models and in public policy. Innovation is rapidly becoming democratized. Users, aided by improvements in computer and communications technology, increasingly can develop their own new products and services. These innovating users—both individuals and firms—often freely share their innovations with others, creating user-innovation communities and a rich intellectual commons. In *Democratizing Innovation*, Eric von Hippel looks closely at this emerging system of user-centered innovation. He explains why and when users find it profitable to develop new products and services for themselves, and why it often pays users to reveal their innovations freely for the use of all. The trend toward democratized innovation can be seen in software and information products—most notably in the free and open-source software movement—but also in physical products. Von Hippel's many examples of user innovation in action range from surgical equipment to surfboards to software security features. He shows that product and service development is concentrated among lead users, who are ahead on marketplace trends and whose innovations are often commercially attractive. Von Hippel argues that manufacturers should redesign their innovation processes and that they should systematically seek out innovations developed by users. He points to businesses—the custom semiconductor industry is one example—that have learned to assist user-innovators by providing them with toolkits for developing new products. User innovation has a positive impact on social welfare, and von Hippel proposes that government policies, including R&D subsidies and tax credits, should be realigned to eliminate biases against it. The goal of a democratized user-centered innovation system, says von Hippel, is well worth striving for. An electronic version of this book is available under a Creative Commons license.

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she expects is to make a connection with one of the members of the world-famous August Moon. But Hayes Campbell is clever, winning, confident, and posh, and the attraction is immediate. That he is all of twenty years old further complicates things. What begins as a series of clandestine trysts quickly evolves into a passionate relationship. It is a journey that spans continents as Solène and Hayes navigate each other's disparate worlds: from stadium tours to international art fairs to secluded hideaways in Paris and Miami. And for Solène, it is as much a reclaiming of self, as it is a rediscovery of happiness and love. When their romance becomes a viral sensation, and both she and her daughter become the target of rabid fans and an insatiable media, Solène must face how her new status has impacted not only her life, but the lives of those closest to her.

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