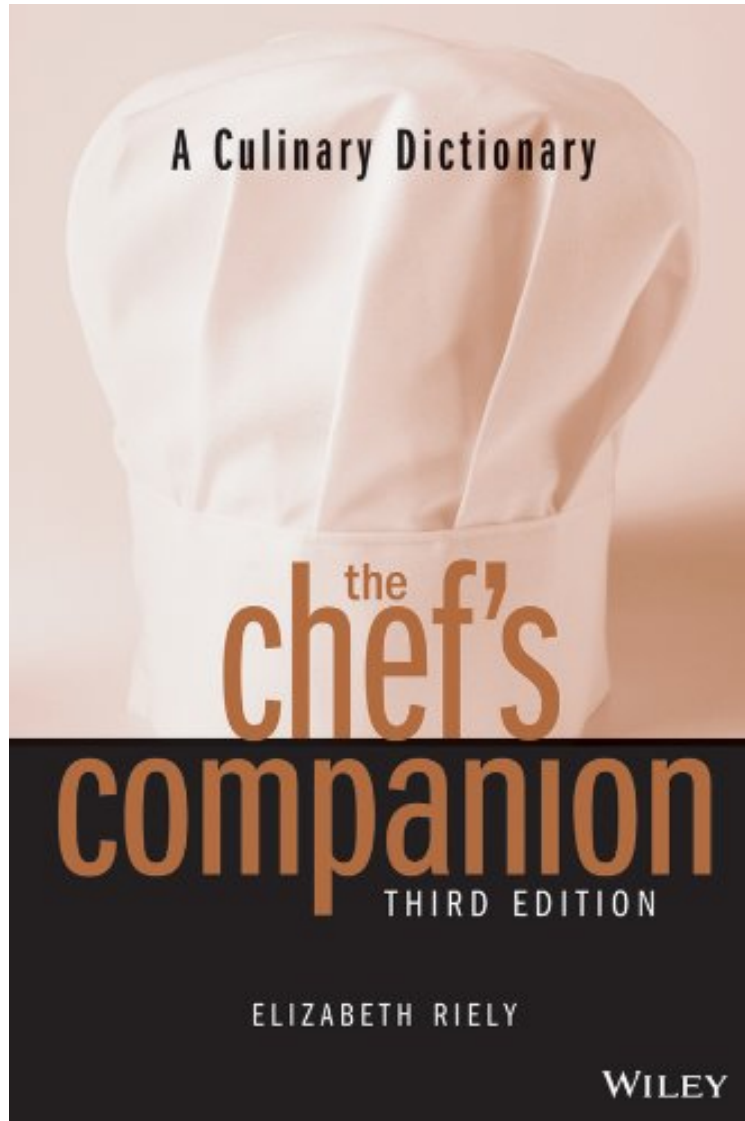


(Download free pdf) The Chef's Companion, Third Edition

The Chef's Companion, Third Edition

Elizabeth Riely

*ePub | *DOC | audiobook | ebooks | Download PDF*



 Download

 Read Online

#634074 in Books KyoceraModel: #N/A 2003-04-17Original language:EnglishPDF # 1 8.90 x 1.10 x 5.70l, 1.30 #File Name: 047139842X368 pages | File size: 38.Mb

Elizabeth Riely : The Chef's Companion, Third Edition before purchasing it in order to gage whether or not it would be worth my time, and all praised The Chef's Companion, Third Edition:

0 of 0 people found the following review helpful. Not at all what i expectedBy BrooklynnIt's just a dictionary of food, with a few culinary definitions. I dont need to know the definition of "pomegranate."0 of 0 people found the following review helpful. The Chef's CompanionBy Murray BrighamGreat book, I've always used Webster's Culinary Arts dictionary, and didn't know about this one, but I would recommend both, The Chef's Companion has many words the

other doesn't, and as a Chef, we rely on a good culinary dictionary. 1 of 1 people found the following review helpful.
Chef is Happy! By AndreaTPurchased this for chef husband. He loves it.

The indispensable guide to over 5,000 culinary terms Even the most international chef sometimes needs help with today's wildly diverse cooking terminology. Now, there's an updated and revised edition of Elizabeth Rieley's *The Chef's Companion*, which professional chefs and aspiring cooks everywhere can turn to when they need quick access to concise and reliable definitions, pronunciations, correct spelling, accepted usage, and origins of culinary terms. This invaluable guide covers all the terms that chefs might use with customers and kitchen staff-in areas such as cooking techniques, food preparation, herbs and spices, varieties of food, wine, and equipment for the professional kitchen. Over 900 new terms have been added to this edition to provide expanded coverage of areas such as wine, pastry, and ethnic cuisines. *The Chef's Companion*: no kitchen is complete without it.

From the Back CoverThe indispensable guide to over 5,000 culinary terms Even the most international chef sometimes needs help with today's wildly diverse cooking terminology. Now, there's an updated and revised edition of Elizabeth Rieley's *The Chef's Companion*, which professional chefs and aspiring cooks everywhere can turn to when they need quick access to concise and reliable definitions, pronunciations, correct spelling, accepted usage, and origins of culinary terms. This invaluable guide covers all the terms that chefs might use with customers and kitchen staff in areas such as cooking techniques, food preparation, herbs and spices, varieties of food, wine, and equipment for the professional kitchen. Over 900 new terms have been added to this edition to provide expanded coverage of areas such as wine, pastry, and ethnic cuisines. *The Chef's Companion*: no kitchen is complete without it. About the Author ELIZABETH RIELEY is a journalist and food historian whose articles have appeared in *Bon Appetit*, *Gourmet*, the *Boston Globe*, and the *New York Times*. She is editor of the *Radcliffe Culinary Times*, the newsletter of the Schlessinger Library, a contributor to *Gastronomica*, and the author of the cookbook *A Feast of Fruits*.