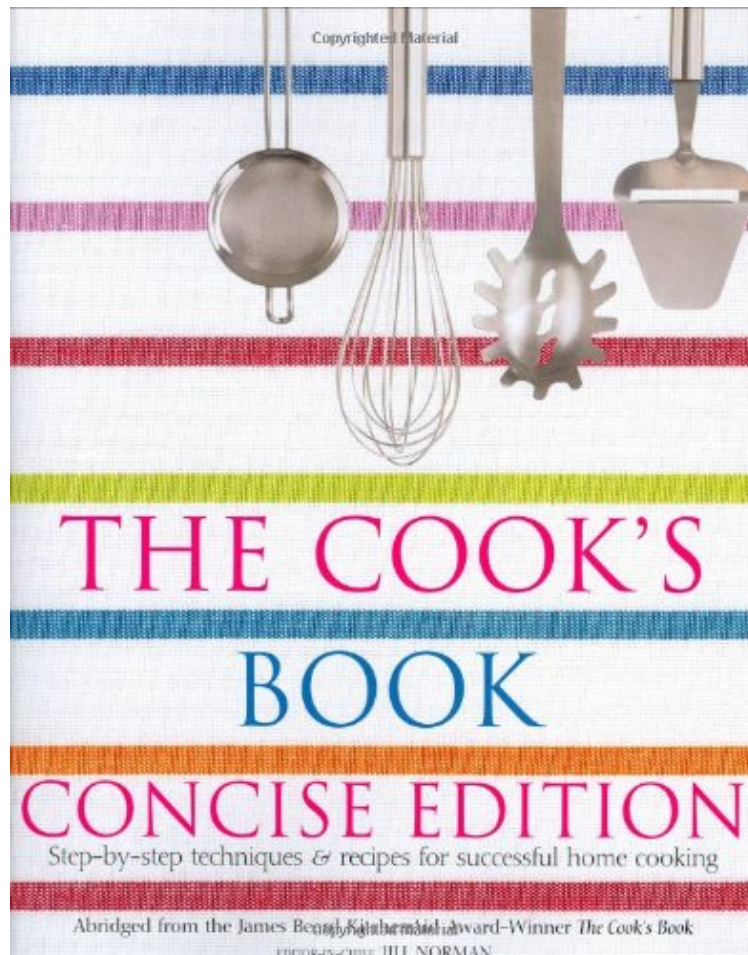


The Cook's Book

From Brand: DK ADULT

ePub | *DOC | audiobook | ebooks | Download PDF



[Download](#)

[Read Online](#)

#1531654 in Books DK ADULT 2007-09-17Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.64 x 1.59 x 7.90l, #File Name: 0756632315496 pages | File size: 34.Mb

From Brand: DK ADULT : The Cook's Book before purchasing it in order to gage whether or not it would be worth my time, and all praised The Cook's Book:

1 of 1 people found the following review helpful. Not for the novice, but great for honing techniquesBy T. GoffThis is the coolest book ever! It's not just one person's take on how to do many things. Oh no. It's full of techniques from the subject matter experts in that particular field. However, I don't think it's the best cookbook for someone who doesn't know the basics of cooking. It is for someone who already can tell the difference between simmer and boil, dice and slice, and a carrot and a parsnip. It is more for learning and honing techniques. If you don't know the technique, pull it up on the computer, then use the book to augment the video. There are several chapters that cover different ethnic foods. A little Japan, a little Mexico, a little Asian and a little Indian make for a nicely-rounded learning experience. It doesn't go in-depth like a specialized book will do, but it does give you a little taste of other cultures. And then there are the new techniques that look awesome and require some fancy tools to get the job done. Again, it's just a taste of what can be done; it's not the whole she-bang.1 of 1 people found the following review helpful. The contributing chefs

are well known in their respective areas of expertise and provide nice recipes of their own. By Andrea Witkowski. Very well rounded book, covering many techniques with lots of information. The contributing chefs are well known in their respective areas of expertise and provide nice recipes of their own, so you get a personal touch/taste from master chefs going beyond the basic technique instructions that many other books could give you. There are many photos, which I always like, good descriptions, easy to read and follow. 5 of 5 people found the following review helpful. Cook's Bible. By Zach Usher. Wonderfully illustrated. Everything is depicted in a beautiful, minimalist fashion. It's my go-to when I need a refresher on how to shuck oysters, de-bone fish or prepare lobster tail. Unless you aspire to own your own restaurant (and perhaps even then), this contains everything you'll ever need to know and more about cooking.

Taking the best of the techniques and recipes from *The Cook's Book*, this is a reduced format and extent concise edition at an affordable price.

.com If you have somehow never cooked and yet want to, there's always that troublesome problem of where to begin. Fortunately, *The Cook's Book*, edited by Jill Norman and published by those masters of how-to books, Dorling Kindersley, has answered that question in over 600 glorious pages. With *The Cook's Book* you can pick your point of entry and launch yourself into the world of food with no fear. You could order take-out for everything but dessert, for example, and start there. And whose holding your hand? Well, Pierre Hermé, one of the great pastry chefs in the world. Or how about if you build a dinner party around a fish course and order in everything else? Charlie Trotter will see you through to an excellent end. There are fully 18 internationally renowned chefs represented between the covers of *The Cook's Book*. These are not the sort of folks who generally give introductory courses, and yet that's what this tome delivers in depth. Trotter's chapter on fish, the way it is lavishly illustrated and carefully explained, is a publishable masterpiece on its own. But it's only one chapter among 24 that guides the new cook through basic prep and cooking technique with side trips into a variety of international cuisines. Everything is explained editorially and visually in this brilliantly designed production. One glance at the photo of creamy risotto and you'll know if your risotto is creamy or not. This isn't to say seasoned cooks won't find themselves slavishly turning these gorgeous pages and licking their chops as well. But what's wonderfully important about *The Cook's Book* is that it is the answer for any neophyte wondering where to begin. --Schuyler Ingle. From Publishers Weekly. This superlative volume is a culinary arts education in itself: what foodie wouldn't want to read Charlie Trotter's tips on preparing fish and shellfish, or Norman Van Aken's take on Latin American cooking? Instructions from world renowned chefs like Paris's Pierre Hermé and Japan's Hisayuki Takeuchi ring with authority, though female chefs are notably absent, save for Sydney's Christine Manfield. This book takes a two-tiered approach by expanding on the basics in chapters on sauces and dressings, flavorings, and poultry and game birds, and exploring specific cuisines in sections on India, Japan, the Middle East and other regions. The book may be best suited to professional chefs; amateurs might not be ready to tackle Ferran Adrià's Potato Foam: 21st Century Tortilla, or Shaun Hill's Roast Woodcock, in which the head is left on, "since the brains are a delicacy... eaten in much the same way as a lollipop." Technically, this is more than just a cookbook, but the recipes (with luscious photos) for dishes like Paul Gayler's Venison with Cherries, Cinnamon Walnuts; Peter Gordon's Vanilla Duck Broth with Rice Noodles; and Dan Lepard's Flatbread with Pumpkin, Green Olives Shallots are worth the price of the book alone. (Sept.) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "Fantastic advice and step-by-step instructions from the world's top chefs" Eve 01/04/06 "The books every home should have" Eve April 2006 "This is a great reference tool for the novice and seasoned pro alike. Every section is explained in simple yet fine detail. Nothing is left to chance and everything is explained clearly. This truly is a book for cooks." Restaurant 15/02/06