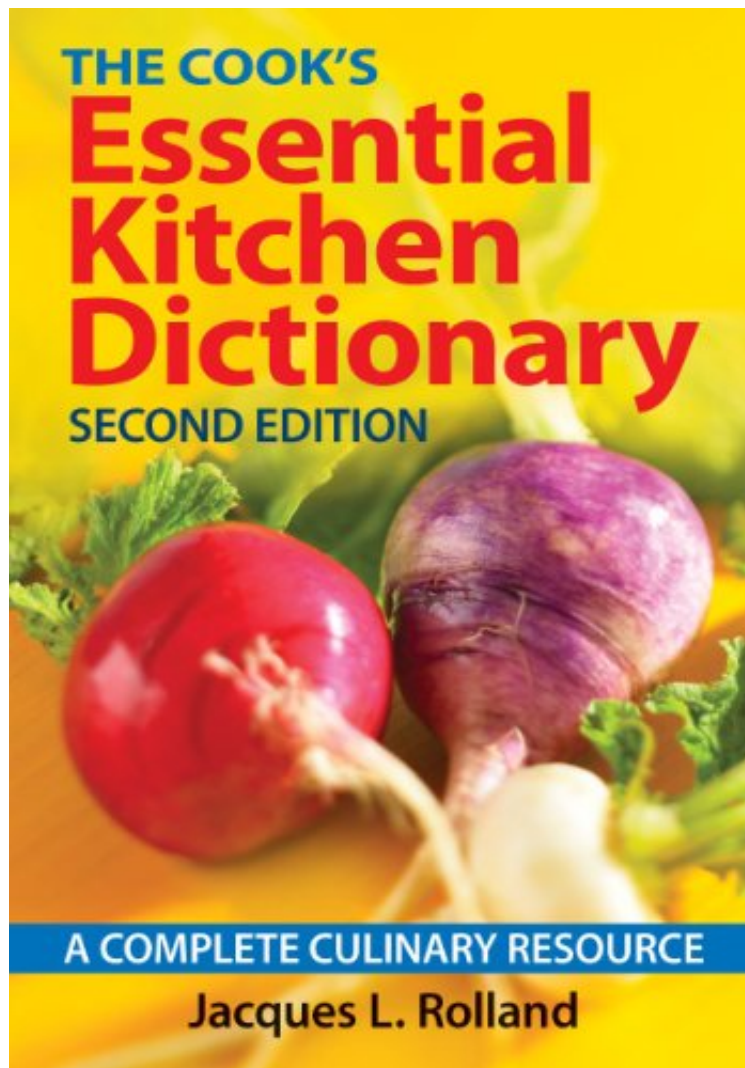


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The Cook's Essential Kitchen Dictionary: A Complete Culinary Resource

Jacques Rolland

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Jacques Rolland : The Cook's Essential Kitchen Dictionary: A Complete Culinary Resource before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Cook's Essential Kitchen Dictionary: A Complete Culinary Resource:

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kitchenBy naseisjo55A great go to help when I'm cooking in the kitchen.4 of 4 people found the following review helpful. Great resource for any cook!By SandrasKitchenNookHave you ever been reading a recipe and wondered, "What is that ingredient?" or are you a novice cook that isn't quite sure what some cooking terms are? Have you ever wondered what flageolet, harusame, macerate, nam pla, udon or orgeat was? If so, this is the book for you! From ajowan to tzatziki and clary to vindaloo, cooking ingredients and terms are defined for you in this handy resource. There are nice, boxed sections throughout the book that contain things like varieties of apples, grades of butter, clam varieties, flour types and more. Set up alphabetically, it is easy to find what you're looking for quickly. As someone who loves to try different cuisines, I sometimes come across terms or ingredients I haven't heard of. If you'd have asked me yesterday what Appenzeller was, I wouldn't have been able to tell you. Now I know it is a Swiss cheese that is more "more moist and creamier than Emmental and much more robust than Gruyere"--and now I'd love to try it! I definitely recommend you add this to your bookshelf.I received a copy of this book from Robert Rose Inc. for my honest review. All thoughts and opinions are my own.

A fascinating blend of food history, etymology, anecdotes, origins and culture. Often, in the middle of preparing a recipe, an unfamiliar term pops up seemingly out of nowhere. Not recognizing a word and its meaning can diminish the pleasure of preparing a dish. This comprehensive reference is completely revised with its thousands of definitions and a wealth of historical background for cooking concepts and word usage. Each entry from the previous edition has been reviewed, vetted and edited to reflect today's culinary landscape. Ideal for any home cook or for anyone who simply loves reading about or eating food, this is an outstanding treat. Each food and beverage definition is listed alphabetically for easy access. British and North American cooking terms are included as well as many foreign language terms found in French, Italian and Spanish. For example, "cuisine bourgeoise" is common usage in French cookbooks, but what does it mean? Actually it's a sophisticated type of home cooking that includes some of the rich sauces and complex techniques of traditional French haute cuisine, that are simplified for the everyday kitchen. Or perhaps you have a love of words and are intrigued by their historical background and linguistic origins. So whether you're looking for an entertaining read or the answer to a specific culinary question, this delightful book offers a unique vantage point from which to expand the knowledge of food and your appreciation of cooking for any home chef, making the adventure of cooking all the more enjoyable.

[review of previous edition:] A great resource for anyone who appreciates food, cooking, or linguistics. (Anne-Marie Seltzer Arlington Advocate 2004-11-04)About the Author Jacques L. Rolland has a degree in culinary art and hotel management and is a certified sommelier. His appreciation and knowledge of food has been honed from the many cultures he has experienced. He is also the author of The Food Encyclopedia.