200 Skills Every Cook Must Have: The Step-By-Step Methods That Will Turn a Good Cook Into a Great Cook (Paperback)

By Clara Paul, Eric Treuille

FIREFLY BOOKS, United States, 2015. Paperback. Book Condition: New. Reprint. 218 x 201 mm. Language: English . Brand New Book. Think of this book as cooking skills for dummies ratcheted up to a higher level. Well organized and explained. --Booklist This book will turn a good cook into a great cook. --Vancouver Sun This step-by-step guide to essential cooking techniques explains and illustrates every important cooking method that, once mastered, will give a cook the confidence to make all dishes, no matter the challenge. The ten chapters describe essential tools and equipment, and explain tried-and-tested procedures to prepare a wide range of items perfectly and consistently. The book includes: Essential Equipment: Knives, utensils, pots and pans, ovenware, bakeware, gadgets and machines Sauces: Gravy, vinaigrette, mayonnaise, hollandaise, pastry cream, caramel, chocolate, and more Vegetables: Slicing, julienne, charring peppers, peeling tomatoes and more Fruits and Nuts: Peeling, skinning, pitting, poaching fruit and more Meat: Cuts of beef, lamb and pork; boning, roasting and more Poultry: Trussing, stuffing, spatchcocking, boning, jointing and more Fish: Boning, filleting, poaching, broiling, and more Seafood: Deveining shrimp, cracking crab, preparing squid, and more Eggs: Testing eggs for freshness, poaching, baking, souffle and more Pastry and Baking: Puff...

Reviews

Extensive guide! Its such a excellent read. This can be for anyone who statte that there was not a worth looking at. I am just effortlessly will get a satisfaction of looking at a written publication.
-- Melvin Hettinger

This book will not be effortless to start on reading through but very exciting to learn. It is amongst the most remarkable book i have got go through. Once you begin to read the book, it is extremely difficult to leave it before concluding.
-- Dr. Easton Collier DVM