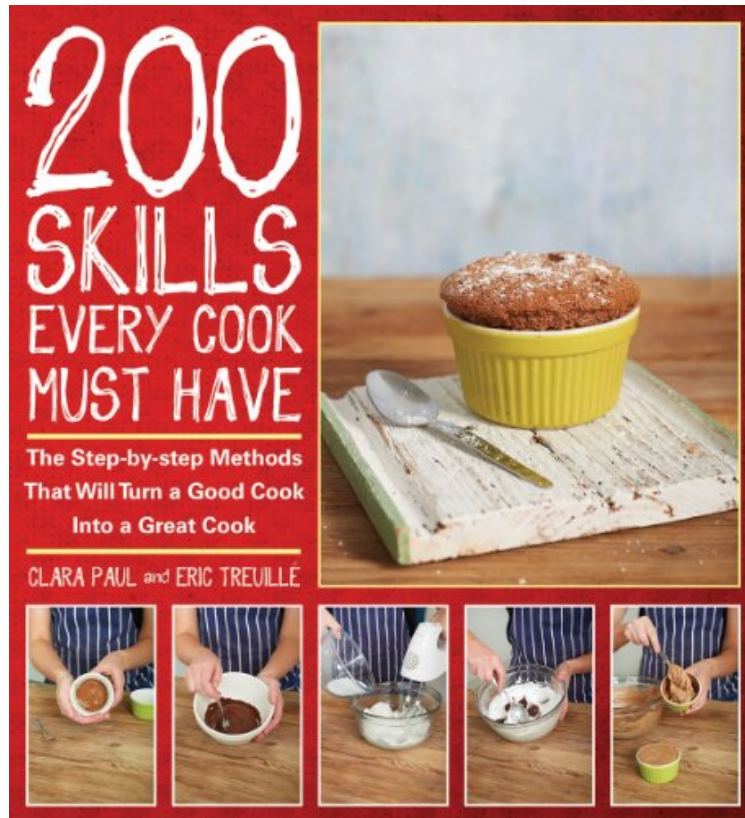


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200 Skills Every Cook Must Have: The Step-by-Step Methods That Will Turn a Good Cook into a Great Cook

Clara Paul, Eric Treuille

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Clara Paul, Eric Treuille : 200 Skills Every Cook Must Have: The Step-by-Step Methods That Will Turn a Good Cook into a Great Cook before purchasing it in order to gauge whether or not it would be worth my time, and all praised 200 Skills Every Cook Must Have: The Step-by-Step Methods That Will Turn a Good Cook into a Great Cook:

1 of 1 people found the following review helpful. Want to be a good cook? Get this book! By MicalaLove this book! So important and informative! I'll tell you what, if you REALLY like cooking and want to be good or even great at it, get this book, Mark Bittman's Kitchen Matrix, a science-based cookbook that teaches you WHAT happens when you cook, and at least one really big and all-inclusive ingredient reference book. That's all you really need. A recipe book will teach you to make those recipes the way the author likes them. And many "cookbooks" will still refer you to premade ingredients! That's not bad, but if you know how to do it from scratch all the better, right? And cheaper, healthier, less allergy risk? This book, on the other hand, will teach you basic technique and how to make things by hand. Those other three will serve to give you understanding so that you can play with flavor and rules, familiarize you with ingredients, and inspire you to try out new things! Seriously, learn every skill in this book and you will have a

great tool set. Get the other three and you can probably become a chef, regardless of having gone to school for it. 0 of 0 people found the following review helpful. Really a Must Have By Debra Ann I love this book! The instructions are very clear and cover areas that I hadn't even thought about. I expect my cooking to improve with this helper. Great reference guide. 2 of 2 people found the following review helpful. Terrific tips, clearly presented. By Ambreesh Khanna Bought as a present for my teen daughter who is interested in cooking. She loves it.

200 Skills Every Cook Must Have is an illustrated guide to the most important tips and techniques that are the key to cooking with confidence and consistency. The book explains and illustrates every important technique, from impressive knife skills to perfect pastry, and gives cooks a new level of comfort with tricky dishes like lobster and souffl. A simple step-by-step format with full-color photography and clear, easy-to-follow instructions takes kitchen work to the next level. The book is organized like a cooking masterclass that readers can follow in order or flip to a particular skill that needs perfecting. Ten chapters describe essential tools and equipment, and explain tried-and-tested procedures for consistently preparing a wide range of items perfectly: Basics covers how to use and care for basic equipment and knives Sauces and Dressings has recipes and methods for key sauces such as classic vinaigrette, mayonnaise, hollandaise and custard Preparing and Cooking Fruits and Vegetables covers charring and peeling peppers, caramelizing onions, peeling tomatoes, peeling garlic, grating ginger, salting eggplant, chopping chilies and more Preparing and Cooking Meat explains how to cook a steak, carve a chicken, joint a chicken, prep a rack of lamb, and other key skills Basic Fish Skills includes opening oysters, poaching, papillote, prepping shrimp, boning and filleting, steaming and cooking lobster Pastry and Baking Skills includes cracking and separating eggs, making a souffl, blind baking, melting chocolate and glazing Pasta, Bread, Rice Noodles includes boiling pasta, rolling fresh pasta dough, basic bread tips, making perfect rice and easy risotto Presentation and Plating includes plating tools, decorative plating techniques, slicing and placing, and piping Preserving and Storing includes quick pickling, salting, flavored oils, syrups, skimming, and desalting Tips for Entertaining covers table-laying, planning, timing and more helpful advice. For the culinary novice or the experienced amateur, 200 Skills Every Cook Must Have shows how to stew, steam and saut to success every time. It is the secret ingredient that turns a good cook into a great one.

From Booklist Think of this book as cooking skills for dummies ratcheted up to a higher level but without the snarkiness. Two British chefs export their ways and wisdom to teach, update, and demystify novices as well as experienced cooks about critical kitchen skills. Along the way, when recipes are offered, so much the better. Their basics cover literally anything necessary to start cooking, from the rudiments of fashioning a tomato sauce to advice for soaking saffron. Therefore, such advanced skills as crafting croissants or building a fancy cake dont qualify. Many of the 200 techniques feature color photographs; all include ingredients, directions, expert tips, and, occasionally, recommended variations (for instance, foodstuffs to fold into couscous). Its the tips, though, that readers will savor, such as dont expect a pineapple to ripen when you get it home from the grocery (it stopped ripening when it was picked); salt an eggplant before cooking to expunge the bitter flavor and ensure it doesnt absorb excess oil; and insert toothpicks to keep shrimp straight for cooking. Well organized and explained. --Barbara Jacobs Think of this book as cooking skills for dummies ratcheted up to a higher level.... Two British chefs export their ways and wisdom to teach, update, and demystify novices as well as experienced cooks about critical kitchen skills. Along the way, when recipes are offered, so much the better. Their basics cover literally anything necessary to start cooking, from the rudiments of fashioning a tomato sauce to advice for soaking saffron. Therefore, such advanced skills as crafting croissants or building a fancy cake don't qualify. Many of the 200 techniques feature color photographs; all include ingredients, directions, expert tips, and, occasionally, recommended variations (for instance, foodstuffs to fold into couscous). It's the tips, though, that readers will savor... Well organized and explained. (Barbara Jacobs Booklist 2013-12-01) A fine choice for cooking novices. (Chicago Tribune 2013-12-11) This book will turn a good cook into a great cook. (Vancouver Sun 2013-12-13) This would be a great book for someone starting out in the kitchen or who has been cooking for just a few years. (Nancy J. Stohs Milwaukee Journal-Sentinel 2014-01-08) The book, a fine choice for cooking novices and those unsure of how to make Pavlova, provides kitchen building blocks ranging from cracking an egg to flambeing, with step-by-step images, expert tips plus charts on meat cuts and equipment. (Bill Daley, Judy Hevrdejs and Joe Gray Hartford Courant 2013-12-12) About the Author Clara Paul attended Ballymaloe Cookery School. She runs her own catering company, contributes recipes to various publications, and is head chef at Books For Cooks. She was a regular contributor to Chef Magazine. Eric Treuill owns and operates Books For Cooks and is a regular cooking demonstrator. He is the author of Le Cordon Bleu Techniques and Recipes, and several technique and skill-based subject books.