

[Mobile pdf] 21st Century Cook: The Bible of Ingredients, Terms, Tools Techniques

## 21st Century Cook: The Bible of Ingredients, Terms, Tools Techniques

*Jeni Wright, Angela Nilsen*

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#3078639 in Books 2006-07-01 Original language: English PDF # 1 8.75 x 1.29 x 5.50l, 2.00 Binding: Vinyl Bound 224 pages | File size: 69.Mb

**Jeni Wright, Angela Nilsen : 21st Century Cook: The Bible of Ingredients, Terms, Tools Techniques** before purchasing it in order to gauge whether or not it would be worth my time, and all praised 21st Century Cook: The Bible of Ingredients, Terms, Tools Techniques:

1 of 1 people found the following review helpful. Excellent!By Busy NanniExcellent book for new cooks as well as accomplished cooks. This book gives details on kitchen tools, vegetables, fish, spices, fruits, meats, etc..... It also explains what different terms mean such as boiled, broiled, poached, acidulate, bain marie, etc.....Highly recommended - purchasing more for family members!3 of 3 people found the following review helpful. Packed with infoBy Stephanie ManleyA cooking bible can be so helpful when it comes to unusual ingredients, and cooking techniques. I have often been left wondering, and been forced to go through multiple sources to find out information on a particular ingredient. For example did you know Cilantro is also known as Chinese Parsley?Jeni Wright makes a book that is made for the kitchen. The cover of the book can be wiped off from splashes and splatters, as the cover was designed for use in the kitchen. I like that with each entry, she will tell you how to choose the ingredient, what it will taste like, how to store it, its preparation, and what it can be used for. Often small recipes are given to have demonstrate the use of the ingredient.The book also spends much time going over meat of many varieties and dairy products. When covering the meat, she tells you about the different cuts of meat, what they should be ideally, and then how to prepare these cuts. A few recipes are given as well so you can prepare food. When it comes to the poultry she gives all of the information about cuts, what they should look like ideally, and how to prepare, but she also spends time telling you how to cut up a chicken, duck, and even pheasant.21st Century Cook is a wonderful book packed with all sorts of information. With this book, I can easily find information about techniques and ingredients. I like that she covers the common, and not so common techniques and ingredients. This book would be a great addition to anyone's cooking library.2 of 3 people found the following review helpful. Had to share with friendsBy JLKI loved this book so much that I had to buy 2 more to give as gifts!

Every cook needs this ultimate quick reference to today's ingredients, terms, tools, and techniques. It's thoroughly modern, in a handy format with ribbon markers and a wipe-down, splash-proof cover, and caters to a new and highly motivated market interested in celebrity chefs and the popular Food Network shows. But it's the information inside that's truly amazing: nearly 500 pages of instructions cover everything from sauting a potato and filleting a fish to storing fresh herbs and selecting the right pan-and it goes A to Z through meats, poultry, fruits, vegetables, spices, and more. There's lots of advice on ethnic cooking, too.

About the AuthorJENI WRIGHT, author of several Le Cordon Bleu titles, and ANGELA NILSEN, winner of Cookery Journalist of the Year at the 2004 UK Guild of Food Writers Award.