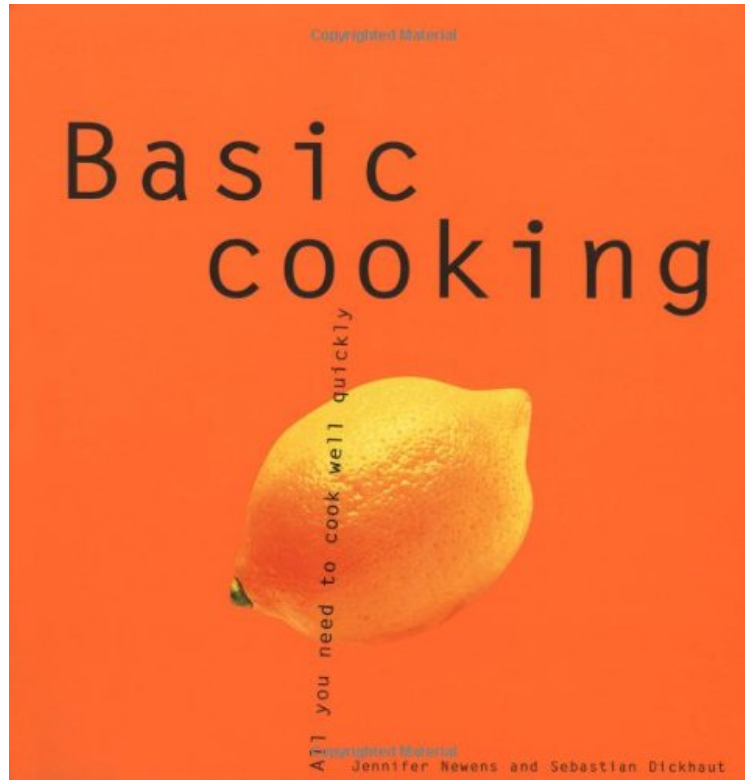


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Basic Cooking: All You Need to Cook Well Quickly (Basic Series)

Sabine Salzer, Sebastian Dickhaut
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Sabine Salzer, Sebastian Dickhaut : Basic Cooking: All You Need to Cook Well Quickly (Basic Series) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Basic Cooking: All You Need to Cook Well Quickly (Basic Series):

7 of 7 people found the following review helpful. Pretty and USEFUL By A Customer Often, a cookbook is pretty or it's a textbook. This one has taught me more in 30 minutes of perusal than many others have in days of reading dull recipes. It is large and lays flat for easy consultation during cooking. The prep times have been pretty accurate even for a cooking klutz like me and the recipes are simple enough to allow plenty of room for experimentation. This book has given me the confidence I lacked (and lost more of when looking through other books of "basic cooking"). Love it. Have sent copies to other kitchenphobes in my circle. 0 of 1 people found the following review helpful. i love it By sweetwhen i first got this book i notice right away it was beautiful bright orange and big writing, its a hard cover book perfect to go on my book shelf and will not get wrinkle over time. the recipes are easy to read and understand its a great book perfect for beginners and long lasting i think its a book that you can pass down to others who want to learn how to cook also i love it! 0 of 0 people found the following review helpful. It's OK. By Jan The recipes that I have tried so far are not memorable, not something that I would make again. I like the the glossary and tips.

Finally a cookbook especially designed to show young people how to prepare great meals rapidly, while having fun at

the same time. Loaded with over 200 color photos, this is a basic, unpretentious cookbook, with the potential of becoming a favorite cookbook in modern kitchens. Previously available only in Germany where it sold more than 100,000 copies in 8 months, this American edition has been carefully edited by a Certified Culinary Professional. The first section of Basic Cooking covers basic cooking know-how, offers advice on shopping, recommends essential kitchen equipment, and suggests fundamental staple requirements for the pantry. The second part of the book shows you how to put all this knowledge to use through over a hundred tempting recipes. From favorite Italian dishes to Mousse au Chocolat to simple fare, this book has all the key elements. You will find everything from delicious fried potato recipes, to spur-of-the-moment entrees, to basic accompaniments, such as homemade mayonnaise, to go with everything. Loaded with color photos, trendy design, and humorous text, this book transforms cooking from chore to recreation.

.com Where can twentysomethings learn to cook? Basic Cooking, first published in Germany and now Americanized, is a good starting place. Relying on bold layouts to keep things visually spirited and a "hip" authorial voice that jollies readers along, the book imparts solid cooking information and core recipes in a direct, friendly way. "Think basic and have fun," the authors exhort; most readers, of whatever age, will. Assuming kitchen innocence but informed taste, the book offers its readers data on shopping and pantry setup (a sidebar usefully dissects refrigerator space), basic techniques (the labels "strong" and "gentle" cooking are its helpful way of dividing the wet-cooking methods), and over 150 attractive recipes. Recipe chapters begin with basic info--on rice types, for example--and then present photo-illustrated formulas for the likes of spaghetti with clams, caesar salad, baked salmon, and chocolate pudding. The recipes, which include extensive prep information, cover not only simple dishes, as above, but more sophisticated ones such as Whole Fish Baked in Salt, Provincial Vegetable Ragout, and Crme Caramel. With small tutorials such as "Five 5-Minute Savory Sauces" among its trove of show-and-tell material, the book should attract its intended audience and others as well. --Arthur BoehmLanguage NotesText: English (translation) Original Language: German