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Basics: The Foundations of Modern Cooking

Filip Verheyden

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Filip Verheyden : Basics: The Foundations of Modern Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Basics: The Foundations of Modern Cooking:

2 of 2 people found the following review helpful. Great foundation for beginning cooksBy Steven LambertThe title of the books says it all: "The Basics". If you follow the directions of this book, you will have a firm grasp of basic cooking techniques, and you will be able to master pretty much any dish you wish to try in the future. This is actually the second copy of "The Basics" that we have purchased; our niece is a budding chef, and after seeing our copy, she begged us for her own. Now she is well on her way to cooking stardom.0 of 0 people found the following review helpful. Five StarsBy ehud tamirBeautiful book1 of 2 people found the following review helpful. Great book for any cook!By BarbaraI bought a book for each of my sons and daughter-in-laws. It's a great reference book for anyone!

"A small, elegant book [that] deftly and concisely explains basic techniques. . . . It's a pocket road map of how to navigate a kitchen, and I can't think of anyone, novice or old hand, who would not be glad to have it."Gourmet There's a reverential air to the book (the black-cloth binding, the gilded pages, the woven red bookmark) that make it as much art object as cooking guide. And it's just about small enough to qualify as a stocking-stuffer."Bon Appetit "A stylish little cookbook . . . a seductive object, beautifully proportioned and designed, but also remarkably comprehensive. After covering basic kitchen skills, The Basics zips through an overview of savory cooking, then switches to baking and desserts. But while most general cookbooks would stop there, The Basics plunges onward into contemporary

cuisine."Jonathan Hayes, The New York Times Magazine"It is like a little bible.... It is a beautifully made book, as well as very useful... Amazing."Martha Stewart "It is super cute: With its black cloth cover, gilt-edged pages and bound-in red ribbon bookmark, it looks sort of like a sexy little secret cookbook. It can be your little black book for the kitchen."-The Seattle Times Filip Verheyden studied cooking at PIVA in Antwerp and has been a freelance food writer since 1998, contributing to many magazines and newspapers. Tony Le Duc has been a food photographer since 1984, producing images for some twenty books, including The House of Books.

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