

Livre De Recette Kenwood Cooking Chef

The Whole Fish Cookbook is the bestselling cookbook that has changed the way we think about fish. Jamie Oliver called Josh Niland one of the most impressive chefs of a generation and Yotam Ottolenghi voted the book one of his favourites – ever. Add to that a swag of awards, including: The Australian Book Industry Association's Illustrated Book of the Year in 2020; André Simon Food Book Award 2019; and two James Beard awards in 2020 – Restaurant and Professional and the prestigious Book of the Year. The Whole Fish Cookbook was also shortlisted as debut cookbook of the year in the Fortnum & Mason food & drink awards in 2020 and longlisted as Booksellers' choice in the adult non-fiction category by the Australian Booksellers' Association. As well, photographer Rob Palmer won the National Photographic Portrait Prize in 2020 with a stunning photo of Josh from the book. 'My cookbook of the year.' – Yotam Ottolenghi, The Guardian 'A mind-blowing masterpiece from one of the most impressive chefs of a generation.' – Jamie Oliver 'Josh Niland is a genius.' – Nigella Lawson We all want to eat more fish, but who wants to bother spending the time, effort and money cooking that same old salmon fillet on repeat when you could be trying something new and utterly delicious? In The Whole Fish Cookbook, Sydney's groundbreaking seafood chef Josh Niland reveals a completely new way to think about all aspects of fish cookery. From sourcing and butchering to dry ageing and curing, it challenges everything we thought we knew about the subject and invites readers to see fish for what it really is – an amazing, complex source of protein that can, and should, be treated with exactly the same nose-to-tail reverence as meat. Featuring more than 60 recipes for dozens of fish species ranging from Cod Liver Pate on Toast, Fish Cassoulet and Roast Fish Bone Marrow to – essentially – the Perfect Fish and Chips, The Whole Fish Cookbook will soon have readers seeing that there is so much more to a fish than just the fillet, and that there are more than just a handful of fish in the sea.

The national bestseller. Write. Burn. Repeat. Now with new covers to match whatever mood you're in. "This book has made me laugh and cry, filled me with joy, and inspired me." -TikTok user camrynbanks Instagram, WhatsApp, Snapchat, TikTok, VSCO, YouTube...the world has not only become one giant feed, but also one giant confessional. Burn After Writing allows you to spend less time scrolling and more time self-reflecting. Through incisive questions and thought experiments, this journal helps you learn new things while letting others go. Imagine instead of publicly declaring your feelings for others, you privately declared your feelings for yourself? Help your heart by turning off the comments and muting the accounts that drive you into jealousy for a few moments a night. Whether you are going through the ups and downs of growing up, or know a few young people who are, you will flourish by finding free expression--even if through a few tears! Push your limits, reflect on your past, present, and future, and create a secret book that's about you, and just for you. This is not a diary, and there is no posting required. And when you're finished, toss it, hide it, or Burn After Writing.

Discover your favorite character's favorite desserts! From Hobbits to Willy Wonka, from Nostradamus to Ghostbusters, from Harry Potter to Merlin, wizards and fantastic creatures alike like to put a little sweetness in their daily lives. There are bites to snack and share, charming cookies and cakes, and divine desserts that are full of mystery! Discover all their wonderful recipes, including: Butterbeer (Harry Potter) Paige's pecan tartlets (Charmed) Gingerbread men (Shrek) Energy spheres from Dungeons and Dragons Peculiar's eyes (Miss Peregrine's Home for Peculiar Children movie) Lucy Pevensie's magic cordial (The Chronicles of Narnia) Bilbo's 111th birthday cake (The Lord of the Rings) Queenie Goldstein's strudel (Fantastic Beasts and Where to Find Them) And many, many more! Whether you are a beginner wizard or a confirmed alchemist, you will see, dessert is fantastic!

An introduction to the creation of pork salami, sausages, and prosciutto outlines key techniques in the areas of preserving, cooking, and smoking, in a volume complemented by 125 recipes including Maryland crab, scallop, and saffron terrine; Da Bomb breakfast sausage; and spicy smoked almonds. 15,000 first printing.

A career flavor scientist who has worked with such companies as Lindt, Coca-Cola and Cadbury organizes food flavors into 160 basic ingredients, explaining how to combine flavors for countless results, in a reference that also shares practical tips and whimsical observations.

A definitive resource for the modern meat lover, with 125 recipes and fully-illustrated step-by-step instructions for making brined, smoked, cured, skewered, braised, rolled, tied, and stuffed meats at home; plus a guide to sourcing, butchering, and cooking with the finest cuts. The tradition of preserving meats is one of the oldest of all the food arts. Nevertheless, the craft charcuterie movement has captured the modern imagination, with scores of charcuteries opening across the country in recent years, and none is so well-loved and highly regarded as the San Francisco Bay Area's Fatted Calf. In this much-anticipated debut cookbook, Fatted Calf co-owners and founders Taylor Boetticher and Toponia Miller present an unprecedented array of meaty goods, with recipes for salumi, pâtés, roasts, sausages, confits, and everything in between. A must-have for the meat-loving home cook, DIY-types in search of a new pantry project, and professionals looking to broaden their repertoire, In the Charcuterie boasts more than 125 recipes and fully-illustrated instructions for making brined, smoked, cured, skewered, braised, rolled, tied, and stuffed meats at home, plus a primer on whole animal butchery. Take your meat cooking to the next level: Start with a whole hog middle, stuff it with a piquant array of herbs and spices, then roll it, tie it, and roast it for a ridiculously succulent, gloriously porky take on porchetta called The Cuban. Or, brandy your own prunes at home to stuff a decadent, caul fat-lined Duck Terrine. If it's sausage you crave, follow Boetticher and Miller's step-by-step instructions for grinding, casing, linking, looping, and smoking your own homemade Hot Links or Kolbász. With its impeccably tested recipes and lush, full-color photography, this instructive and inspiring tome is destined to become the go-to reference on charcuterie—and a treasure for anyone fascinated by the art of cooking with and preserving meat.

Whether for health or environmental reasons, the number of people in the world opting to follow a vegan lifestyle has soared - there are now an estimated one million vegans in the States. In response to this popularity, vegan food has become more accessible, higher in quality and better value for money. Whether you're new to veganism and looking to experiment with healthy and environmentally-friendly alternatives to your favorite foods, or a seasoned vegan, this book is sure to inspire your dishes and tantalize your taste buds. However you choose to eat, the key to a satisfying diet is variety, and with 200 mouth-watering recipes, you'll never be short of inspiration, and you can easily make vegan food a regular part of your life. From quick snacks and light lunches to decadent dinner party delights, 200 Vegan is every Vegan's essential new kitchen companion.

The second volume in the Grand Livre de Cuisine series comprehensively covers the art of making desserts, pastries, candy, and other sweets. The book's 250 recipes are accompanied by 650 color photos, including a full-page, close-up photo of each finished dish. Cross-sectional drawings clearly display the internal "architecture" of some of the more complex creations. Three cakes in one, this is every cake-lovers dream! Composed of just eggs, sugar, flour, butter and milk, and with a super simple preparation method, at first glance these recipes look just like any other cake recipe. But the magic in these cakes is in the cooking. Baked at a low temperature, the cake mixture divides itself into three layers, each with a distinct texture and taste: a dense, moist cake base; a delicate cream filling; and a light and fluffy sponge to top it off. The result is a cake like you've never tasted before - an explosion of textures and flavours in a moreish cake you just can't have one bite of! With chapters covering the Basics; Tutti-Frutti; Special and Occasion Cakes; and Savoury, there are a host of flavours at your fingertips, from the simple vanilla cake of chocolate hazelnut, to more exotic flavour combinations of raspberry and Matcha green tea. Take the magic cake to a whole new level with the occasion cakes - try the Valentine mango passion cake or the intense chocolate Easter cake. More than just cakes, there are recipes for cupcakes, pies, cheesecakes and brownies - all with the special 'magic' touch. So what are you waiting for? Discover the magic for yourself!

With straightforward recipes you can trust from Mary Berry, the beloved judge of The Great British Baking Show, Fast Cakes is a must-have for all busy bakers. Fast Cakes is a definitive baking book from the queen of baking, Mary Berry. Mary has incorporated her all-in-one method of preparation into as many recipes as possible, so her recipes are now faster to make than ever--nearly 100 of the bakes take only ten minutes to make. There are scones, buns, cookies, bars, and breads perfect for any school or family party and, of course, fool-proof cakes for any occasion, from Honey & Almond Cake to Mary's First-Rate Chocolate Cake. Fast Cakes also includes many recipes perfect to make with kids, including Happy Face Cookies, Traffic Lights, and Jammy Buns. If you miss Mary's wisdom and inspiration from The Great British Baking Show, or simply want a brand-new companion to Mary Berry's Baking Bible, this is the cookbook for you, with more than 150 easy recipes to make with confidence.

Robot cuiseurHachette Pratique

Cooking in Batches frees up your time for the rest of the week! Keep all you Batch Cooking recipes here in this 8.5 x 11" recipe book. It has 100 blank recipe pages each with: a recipe title section, an ingredients section, and an instructions section. Batch cooking has never been easier or more organized!

With this widely acclaimed work, Fried revised the way in which eighteenth-century French painting and criticism were viewed and understood. "A reinterpretation supported by immense learning and by a series of brilliantly perceptive readings of paintings and criticism alike. . . . An exhilarating book."—John Barrell, London Review of Books

The first book devoted to processes, concepts, and recipes for fermenting and culturing foods with koji, the microbe behind the delicious, umami flavors of soy sauce, miso, mirin, and so many of the ingredients that underpin Japanese cuisine Koji Alchemy chefs Jeremy Umansky and Rich Shih—collectively considered to be the most practical, experienced, generous educators on the culinary power of this unique ingredient—deliver a comprehensive look at modern koji use around the world. Using it to rapidly age charcuterie, cheese, and other ferments, they take the magic of koji to the next level, revolutionizing the creation of fermented foods and flavor profiles for both professional and home cooks. Koji Alchemy includes: A foreword by best-selling author Sandor Katz (The Art of Fermentation) Cutting-edge techniques on koji growing and curing Information on equipment and setting up your kitchen More than 35 recipes for sauces, pastes, ferments, and alcohol, including stand-outs like Popcorn Koji, Roasted Entire Squash Miso, Korean Makgeolli, Amazake Rye Bread, and more “Koji Alchemy is empowering and does much to open the door to further creativity and innovation. . . . I can’t wait to see and taste the next wave of koji experimentation it inspires.” —Sandor Katz

An Alain Ducasse Book "Le Creuset Cookbook" is a unique combination of a renowned chef, a beloved cuisine, and a favorite cookware brand. In this one-of-a-kind book, David Rathgeber, chef at the famed Aux Lyonnais bistro in Paris, uses Le Creuset, the versatile enameled cast-iron cookware, to create such classics of French cooking as Coq au Vin, Beef Burgundy-style, Blanquette of Veal, Potato Gratin, and Crème Brûlée. Rathgeber offers 56 delicious bistro recipes, made simple and accessible for every home cook. The book also contains practical information about how to use enameled cast-iron and stoneware cookware, advice on how to choose the best produce, and tips from a wine steward about matching wines with food. Le Creuset Cookbook is a treat for all those who love French cooking and this classic French cookware.

The ultimate recipe collection and food-preparation guide based on the French chef author's philosophies about how good food should stimulate each of the senses shares seven hundred French and Mediterranean recipes that incorporate ten key cooking styles, in a detailed reference that provides for a wide range of ingredients and courses.

70 recettes faciles et savoureuses à réaliser rien qu'avec son robot-cuiseur, pour passer moins de temps en cuisine sans dire adieu à la gourmandise. Vous préparez les ingrédients, vous choisissez le mode et le temps de cuisson, et il n'y a plus qu'à laisser faire ! Potages, légumes, viandes ou poissons, plats en sauce... Simplifiez-vous le quotidien et prenez plus de temps pour vous en suivant ces idées de recettes délicieuses. Recettes transversales pour de nombreux robots cuiseurs. 1 recette = adaptation possible pour 5 robots cuiseurs

WINNER OF THE JAMES BEARD FOUNDATION 2020 AWARD FOR BEST SINGLE SUBJECT COOKBOOK Learn how to make pasta like Italian nonnas do. Inspired by the hugely popular YouTube channel of the same name, Pasta Grannies is a wonderful collection of time-perfected Italian pasta recipes from the people who have spent a lifetime cooking for love, not a living: Italian grandmothers.

“When you have good ingredients, you don’t have to worry about cooking. They do the work for you.” – Lucia, 85 Featuring easy and accessible recipes from all over Italy, you will be transported into the very heart of the Italian home to learn how to make great-tasting Italian food. Pasta styles range from pici – a type of hand-rolled spaghetti that is simple to make – to lumachelle della duchessa – tiny, ridged, cinnamon-scented tubes that take patience and dexterity. More than just a compendium of dishes, Pasta Grannies tells the extraordinary stories of these ordinary women and shows you that with the right know how, truly authentic Italian cooking is simple, beautiful and entirely achievable.

Over 200 inventive recipes for delicious meals that are ready when you are. Would you like to cut down on convenience food? Want to eat home-cooked meals but just don't have the time or energy to prepare them after a busy day? Then a slow cooker could be the solution for you. Requiring only minimal preparation, a slow cooker will cook your ingredients throughout the day or overnight, producing a delicious meal that will be ready to eat as soon as you are. 200 Slow Cooker Recipes provides over 200 recipes for you to enjoy, with delicious ideas for breakfasts and light bites, meat dishes, vegetarian meals, fish and seafood dishes and desserts.

Combination cookbook and guide explaining the use and techniques for operating a food processor and its attachments to make cooking less tedious and time-consuming and including a variety of recipes "Quickly and assuredly, Jewell builds an ecosystem of countervailing suspicions...Tricky, clever, unexpected." —New York Times Book Review "Brace yourself as Jewell stacks up the secrets, then lights a long, slow fuse." —People "A seize-you-by-the-throat thriller and a genuinely moving family drama." —A.J. Finn, #1 New York Times bestselling author of *The Woman in the Window* The instant New York Times and #1 Sunday Times bestselling author of *Then She Was Gone* delivers another suspenseful page-turner about a shocking murder in a picturesque and well-to-do English town, perfect "for fans of *Gone Girl*, *The Girl on the Train*, and *Luckiest Girl Alive*" (Library Journal). You're back home after four years working abroad, new husband in tow. You're keen to find a place of your own. But for now, you're crashing in your big brother's spare room. That's when you meet the man next door. He's the head teacher at the local school. Twice your age. Extraordinarily attractive. You find yourself watching him. All the time. But you never dreamed that your innocent crush might become a deadly obsession. Or that someone is watching you. In Lisa Jewell's latest "bone-chilling suspense" (People), no one is who they seem—and everyone has something to hide. Perfect for fans of Gillian Flynn and Ruth Ware, *Watching You* will keep you guessing as "Jewell teases out her twisty plot at just the right pace" (Booklist, starred review) until the startling revelations on the very last page.

70 recettes faciles et savoureuses à réaliser rien qu'avec son robot-cuiseur, pour passer moins de temps en cuisine sans dire adieu à la gourmandise. Vous préparez les ingrédients, vous choisissez le mode et le temps de cuisson, et il n'y a plus qu'à laisser faire ! Potages, légumes, viandes ou poissons, plats en sauce... Simplifiez-vous le quotidien et prenez plus de temps pour vous en suivant ces idées de recettes délicieuses. Recettes transversales pour de nombreux robots cuiseurs. 1 recette = adaptation possible pour 5 robots cuiseurs

TOUT POUR REUSSIR SA CUISINE : IDEE DECO, SOLUTIONS TECHNIQUES, NOUVEAUX PRODUITS, ACTUALITE PROFESSIONNELLE

The craft of Italian salumi, now accessible to the American cook, from the authors of the best-selling *Charcuterie*. Michael Ruhlman and Brian Polcyn inspired a revival of artisanal sausage making and bacon curing with their surprise hit, *Charcuterie*. Now they delve deep into the Italian side of the craft with *Salumi*, a book that explores and simplifies the recipes and techniques of dry curing meats. As the sources and methods of making our food have become a national discussion, an increasing number of cooks and professional chefs long to learn fundamental methods of preparing meats in the traditional way.

Ruhlman and Polcyn give recipes for the eight basic products in Italy's pork salumi repertoire: guanciale, coppa, spalla, lardo, lonza, pancetta, prosciutto, and salami, and they even show us how to butcher a hog in the Italian and American ways. This book provides a thorough understanding of salumi, with 100 recipes and illustrations of the art of ancient methods made modern and new.

100 all-new plant-based recipes by bestselling author Deliciously Ella. "Deliciously magnificent!" --Kris Carr, author of the NYT-bestselling *Crazy Sexy Diet* Ella's latest book features the most popular, tried-and-tested recipes from her supper clubs, pop-ups, and deli to show how delicious and abundant plant-based cooking can be. These simple vegan recipes cover everything from colorful salads to veggie burgers, falafel, creamy dips and sides, hearty one-pot curries and stews, speedy breakfasts, weekend brunches, muffins, cakes, and brownies. They're the recipes that Ella's thousands of customers have been asking for since the deli first launched in 2015, and each recipe has a beautiful photograph to show you how it should look. In addition to the more than 100 brand-new plant-based recipes, for the first time we are treated to a personal insight into Ella's journey--how she grew her blog, which she began writing to help get herself well while suffering from illness, into a wellness brand--and all that she has learned along the way, as well as what drives the Deliciously Ella philosophy and her team's passion for creating delicious healthy food. With diary excerpts that document the incredible journey that Deliciously Ella has taken and more than 100 irresistible recipes for every day using simple, nourishing ingredients, this stunning book will be a must-have for fans and food-lovers alike, and it's also perfect for anyone looking to experiment with vegan cooking for the first time.

"A comprehensive and beautiful reference focusing on French baking, written by award-winning Pastry Chef Philippe Urraca. Contains step-by-step accessible instructions for the creation of these wonderful pastries. wonderful pastries. wonderful pastries. wonderful pastries. Book for amateur and professional bakers alike."--Amazon.com

From biscuits to cakes, and from tarts to pastries, the classics of the House of Laduree are unveiled in this collection of recipes. Within these pages, you will find a tantalising array of refined flavours and enchanting colours, powder pink, vibrant lilac and Ladurees trademark pastel green."

Le premier livre de recettes à faire avec son assistant culinaire. Des recettes ou tout se fait avec son robot et rien qu'avec son robot, des recettes rapides et simples. Soupes, des plats mijotes, des plats de pasta, des plats vapeur sympa, des desserts crémeux, des compotées gourmandes. Pour la première fois, des recettes testées et proposées pour les 3 premiers robots du marché: le Magimix, le Compagnon de Moulinex et le Kenwood. Des recettes adaptées en fonction des programmes de chaque machine et de leur capacité de cuve. Un livre qui s'adresse à tous ceux qui ont un robot quel qu'il soit. Un livre qui propose des recettes qui ne sont pas dans la documentation fournie par les constructeurs."

"This book includes a comprehensive collection of 500 professionally formatted recipes covering all aspects of the pastry arts. Authorized by award-winning pastry chefs Michael Mignano and Michael Zebrowski."--

Nigella Collection: a vibrant new look for Nigella's classic cookery books. 'This is for those days or evenings when you want to usher a little something out of the kitchen that makes you thrill at the sheer pleasure you've conjured up.' The classic baking bible by Nigella Lawson ('Queen of the Kitchen' - Observer Food Monthly). This is the book that helped the world rediscover the joys of baking and kick-started the cupcake revolution, from cake shops around the country to The Great British Bake Off. *How To Be a Domestic Goddess* is not about being a goddess, but about feeling like one. Here is the book that feeds our fantasies, understands our anxieties and puts cakes, pies, pastries, preserves, puddings, bread and biscuits back into our own kitchens. With luscious photography, easy recipes, witty food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. Cakes - from a simple Victoria Sponge to beautiful cupcakes Biscuits - macarons, muffins and other indulgent treats Pies - perfect shortcrust and puff pastry and sweet and savoury recipes Puddings - crumbles, sponges, trifles and cheesecakes Chocolate - luscious chocolate recipes for sharing (or not) Children - simple recipes for baking with kids Christmas - pudding, Christmas cakes, mince pies... and mulled wine Bread - finally, the proof that baking bread can be fun, with easy bread recipes *The Domestic Goddess's Larder* - essential preserves, jams, chutneys, curds and pickles that every cook should have

From the authors of the bestselling and genre-defining cocktail book *Death & Co*, *Cocktail Codex* is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails. JAMES BEARD AWARD WINNER • WINNER OF THE TALES OF THE

COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE “There are only six cocktails.” So say Alex Day, Nick Fauchald, and David Kaplan, the visionaries behind the seminal craft cocktail bar Death & Co. In *Cocktail Codex*, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the “root recipes,” six easily identifiable (and memorizable!) templates that encompass all cocktails: the old-fashioned, martini, daiquiri, sidecar, whisky highball, and flip. Once you understand the hows and whys of each “family,” you’ll understand why some cocktails work and others don’t, when to shake and when to stir, what you can omit and what you can substitute when you’re missing ingredients, why you like the drinks you do, and what sorts of drinks you should turn to—or invent—if you want to try something new. Praise for *Cocktail Codex* “Learn the template, and any cocktail you can think of is within reach.”—*Food & Wine* “Too bad all college textbooks weren’t this much fun.”—*Garden & Gun* “A must for amateur and pro mixologists alike.”—*Chicago Tribune* “If Dora the Explorer turned twenty-one, split herself into three people, and decided to write the Magna Carta of booze books, this would be the result. And, unlike every other book you’ll read this year, *Cocktail Codex* is packed with actual knowledge you can use in the real world. Please, please, can *Cinema Codex* be next?”—Steven Soderbergh, filmmaker

“Readers of Liane Moriarty, Paula Hawkins, and Ruth Ware will love.” —*Library Journal* (starred review) “Jewell’s novel explores the space between going missing and being lost....how the plots intersect and finally collide is one of the great thrills of reading Jewell’s book. She ratchets up the tension masterfully, and her writing is lively.” —*The New York Times* In the windswept British seaside town of Ridinghouse Bay, single mom Alice Lake finds a man sitting on a beach outside her house. He has no name, no jacket, and no idea how he got there. Against her better judgment, she invites him inside. Meanwhile, in a suburb of London, newlywed Lily Monroe grows anxious when her husband fails to return home from work one night. Soon, she receives even worse news: according to the police, the man she married never even existed. Twenty-three years earlier, Gray and Kirsty Ross are teenagers on a summer holiday with their parents. The annual trip to Ridinghouse Bay is uneventful, until an enigmatic young man starts paying extra attention to Kirsty. Something about him makes Gray uncomfortable—and it’s not just because he’s a protective older brother. Who is the man on the beach? Where is Lily’s missing husband? And what ever happened to the man who made such a lasting and disturbing impression on Gray? “A mystery with substance” (*Kirkus Reviews*), *I Found You* is a delicious collision course of a novel, filled with the believable characters, stunning writing, and “surprising revelations all the way up to the ending” (*Booklist*) that make the *New York Times* bestselling author of *Then She Was Gone* Lisa Jewell so beloved by audiences on both sides of the Atlantic.

From the founder of the wildly popular food blog *Deliciously Ella*, 120 plant-based, dairy-free, and gluten-free recipes with gorgeous, full-color photographs that capture the amazing things we can do with natural ingredients. In 2011, nineteen-year-old Ella Woodward was diagnosed with a rare illness that left her bed-ridden, in chronic pain, and plagued by heart palpitations and headaches. When conventional medicine failed her, Ella decided to change her diet. She gave up meat, gluten, dairy, sugar, and anything processed—and the effects were immediate: her symptoms disappeared, her energy returned, and she was able to go off all her medication. A self-confessed sweet tooth, Ella taught herself how to make delicious, plant-based meals that delight the palette and improve overall well-being. *Deliciously Ella* is an essential, how-to guide to clean, plant-based eating, taking you through the best ingredients and methods for preparing easy, exciting meals. This is not a diet—it’s about creating a new mindset that embraces fantastic food. From sweet potato brownies to silky chocolate mousse and roasted butternut squash risotto and homemade fries and ketchup, Ella shares 100 brand-new recipes and twenty classics in her signature, elegant style. Packed with vivid photos and simple, foolproof instructions, *Deliciously Ella* provides a foundation for a pure, unprocessed, unrefined diet, so you can look and feel better while enjoying great food.

Chef Paul Prudhomme, America’s most innovative chef, invites you to take a Fork in the Road, a journey toward a different way of cooking. If your goal is to produce great-tasting, flavorful dishes that everyone will enjoy, yet are still good for you, then this is the cookbook for you! Chef Paul’s new book offers not only recipes but a model for anyone who wants to modify his or her cooking to minimize the use of less healthful ingredients, yet retain the rich taste and texture that make them so delicious. For instance, he uses puréed dried beans and reduced fruit juices to create viscosity and enhance flavors. Both add an enormous amount of richness with virtually no fat. Chef Paul provides you with specific recipes to show you how these ingredients work, and encourages you to try them with all your favorite dishes. To make rich, flavorful sauces and gravies for great-tasting meat, poultry, or fish—without a drop of oil, butter, shortening, or other fat—he has developed recipes in which dry flour is browned before adding it to the dish. And he always tells you to start with a hot pan, so you can “bronze,” or “caramelize,” an ingredient without any added fat. These techniques will make all your food taste better—new recipes as well as your favorite standbys. Perhaps the most exciting portion of this book is the chapter on Magic Brightening Broths. These delicious broths are based upon defatted stocks, and get extra goodness from carefully balanced seasonings that enhance but don’t overwhelm the flavors of foods cooked in them. Chef Paul envisions that once you’ve discovered how easy and enjoyable Magic Brightening is, you and your friends and family will want to cook this way several times a month. From breads and breakfasts, through main and side dishes, to desserts and snacks, Chef Paul has streamlined his favorite recipes. He’s taken out as much fat as possible, leaving the texture, the richness, and the taste for which he’s famous. This is not a diet book, but one dedicated to healthful ways to cook. Some text and images that appeared in the print edition of this book are unavailable in the electronic edition due to rights reasons.

A former FDNY fireman who rescued victims on 9/11, the late Keith Young has brought his culinary talent to diners nationwide as the “Firehouse Chef.” In this delicious book, he honors his colleagues and passion for cooking with over 100 easy weeknight recipes. Funny and engaging, deeply personal but down-to-earth, *Cooking with the Firehouse Chef* marries more than 100 personal recipes with the compelling story of the late fireman-chef Keith Young of the New York Fire Department. A revered firefighter, Young was also a lauded chef who won numerous television challenges, including a chicken cacciatore cookoff of an episode of “*Throwdown with Bobby Flay*” on the Food Network and two championship titles on “*Chopped*.” With varied recipes that are perfect for casual gatherings, barbecues, and busy weeknights, Young’s culinary repertoire features American favorites with crowd-pleasing starters like Manhattan clam chowder, garlic bread, and ceviche; flavorful lunch fare such as vegan hummus sandwiches and beef chili; hearty entrees and pastas like filet mignon, chicken marsala, and penne alla vodka; and classic desserts such as strawberry cheesecake and no-bake rice pudding. The delicious recipes are paired with stories and images from the firehouse, bringing Keith’s firehouse stories and cooking prowess to life.

The best-selling team behind *Charcuterie* and *Salumi* further deepens our understanding of a venerable craft. In *Pâté, Confit, Rillettes*, Brian Polcyn and Michael Ruhlman provide a comprehensive guide to the most elegant and accessible branch of the charcuterie tradition. There is arguably nothing richer and more flavorful than a slice of pâté de foie gras, especially when it’s spread onto crusty bread. Anyone lucky enough to have been treated to a duck confit, poached and preserved in its own fat, or a pâté en croute, knows they’re impossible to resist. And yet, pâtés, confits, rillettes, and similar dishes featured in this book were developed in the pursuit of frugality. Butchers who didn’t want to waste a single piece of the animals they slaughtered could use these dishes to serve and preserve them. In so doing, they founded a tradition of culinary alchemy that transformed lowly cuts of meat into culinary gold. Polcyn and Ruhlman begin with crucial instructions about how to control temperature and select your ingredients to ensure success, and quickly move on to master recipes, offering the fundamental ratios of fat, meat, and seasoning, which will allow chefs to easily make their own variations. The recipes that follow span traditional dishes and modern inventions, featuring a succulent chicken terrine embedded with sautéed mushrooms and flecked with bright green herbs; modern rillettes of shredded salmon and whitefish;

classic confits of duck and goose; and a vegetarian layered potato terrine. Pâté, Confit, Rillettes is the book to reach for when a cook or chef intends to explore these timeless techniques, both the fundamentals and their nuances, and create exquisite food.

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