

Kitchen Knife Skills Techniques for Carving Boning Slicing Chopping Dicing Mincing Filleting



BOOK DETAILS

- Author : Marianne Lumb
- Pages : 176 Pages
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BOOK SYNOPSIS

A step-by-step guide for the home cook on how to choose and use knives. Good knife skills can be the most important ingredient in preparing a dish. Mastering professional knife skills makes a cook not only faster but safer as well. Kitchen Knife Skills shows the home cook how to choose and care for knives, how to keep them sharp and how to make the best use of their most important features. This comprehensive guide details the standard professional techniques used by chefs the world over, allowing the home cook to work just like the professionals -- quickly, effectively and stylishly. Detailed, step-by-step photos and instructions show how to prepare anything in the kitchen, including: Vegetables Fruits Herbs Poultry and meat Fish Bread and cakes. From filleting a fish to fanning a piece of fruit, every knife and knife skill is described in detail in this outstanding resource book. Using this guide, anyone can cook like a professional chef.

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