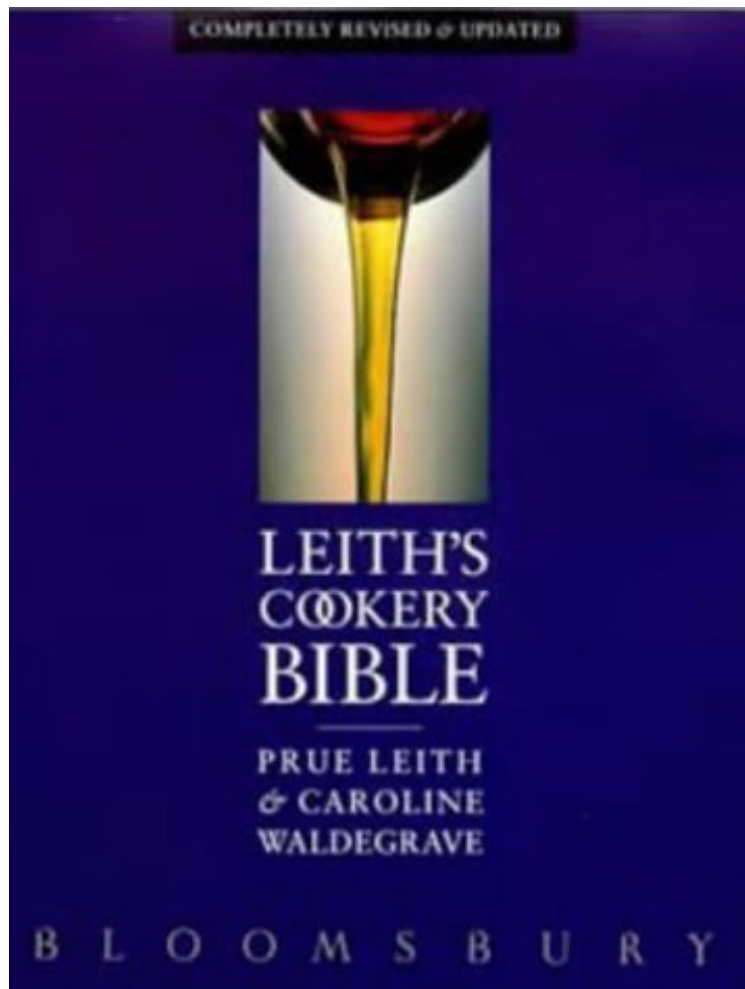


(Free and download) Leith's Cookery Bible

## Leith's Cookery Bible

*Prue Leith, Caroline Waldegrave*

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**Prue Leith, Caroline Waldegrave : Leith's Cookery Bible** before purchasing it in order to gage whether or not it would be worth my time, and all praised Leith's Cookery Bible:

0 of 0 people found the following review helpful. Absolutely excellentBy CustomerI grew up eating my grandmother's British cooking and have been trying to find satisfactory recipes for some of the basics - scones, Yorkshire puddings, pasties, etc, and of course also the special occasion puddings and hot cross buns. I bought this cookbook because I got tired of searching online recipes where everybody was trying to put their twist on these items, or clearly hadn't tested a recipe before posting. I haven't been disappointed in this book! I cooked something different from it every single day the first week or two I got it, and everything turned out perfectly. I still frequently use it. Unfortunately I rarely if ever eat meat, so a substantial portion of the cookbook was wasted on me. The other sections are so good, though, that I'm still quite satisfied with the value of the book for the price I paid. Of note, there are more modern recipes for things like naan bread and tabbouleh, which I was pleasantly surprised by and which also turned out beautifully. This

cookbook is definitely a new go to for me. Be warned, few pictures, if that matters to you. I don't think it detracts in the slightest, so 5 stars from this happy customer  
0 of 0 people found the following review helpful. Item arrived in good condition. Thanks  
By Butterflies  
This book is full of very interesting recipes. Item arrived in good condition. Thanks!  
0 of 0 people found the following review helpful. Five Stars  
By SUSAN  
As advertised, that's all I ask.

This revised and updated edition benefits from five years' research, carried out by the teachers and students at Leith's School of Food and Wine. Over this period every recipe has been tried again and again with minor variations, with the result that subtle improvements have been made to almost all of the 1400 recipes included in the first edition. The book also contains nearly 100 new recipes, including many adventurous innovations. There are new chapters on nutrition and healthy eating, and each of the almost 50 sections of the book has been updated to include the most recent information and methods. There is a wide range of recipes, covering soups, starters, vegetable dishes, salads, main courses, stocks, sauces, spreads, puddings, cakes, breads, biscuits, preserves, canapes, snacks and garnishes, each one honed to near perfection as is possible. In addition, there are illustrated instructions on how to perform every culinary operation, from boiling an egg to skinning a squid. This practical guide is useful for everyone, from the unskilled novice to the experienced professional.

About the Author  
Make sure she gets all new Leith publications