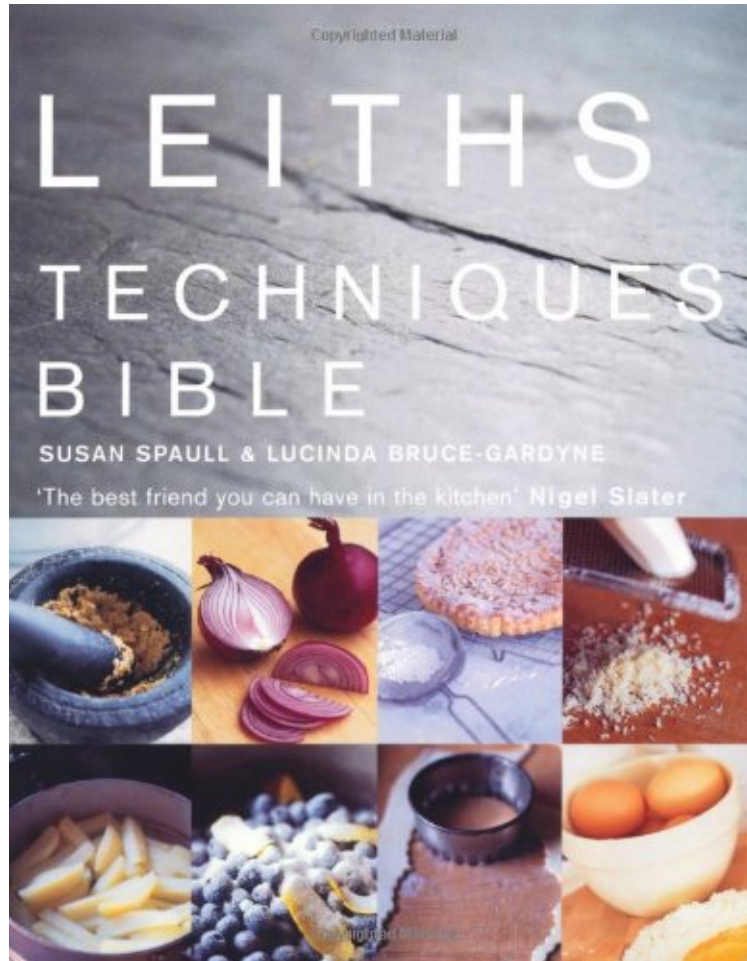


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Leiths Techniques Bible

Susan Spaul, Lucinda Bruce-Gardyne
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#2076655 in Books 2003-06-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 1.95 x 7.85 x 10.04l, 1.10 #File Name: 0747560463800 pages | File size: 33.Mb

Susan Spaul, Lucinda Bruce-Gardyne : Leiths Techniques Bible before purchasing it in order to gage whether or not it would be worth my time, and all praised Leiths Techniques Bible:

15 of 16 people found the following review helpful. A solid foundation for those venturing into cookingBy Greg QuinnThe Pru Leith cooking school is one of the more respected establishments in culinary education. This book is given to the students of their course as both a reference and tutorial text, documenting the core techniques that provide the foundation of successful cooking.This is not a recipe book, but a book that focuses on the how's and why's of cooking, without this knowledge, having 100 recipe books on your shelf would never in a lifetime make you a success in the kitchen. This book is a catalyst for your recipe books, an enhancer, approach your recipe books after you have been through this book, and you will feel more confident knowing what you are doing, and why you are doing it.This book is well laid out, starting by providing comprehensive information on kitchen equipment, which pots are suitable for which dishes, and important information on kitchen tools, such as selecting the right knives, and looking after

them. Cutting and chopping techniques, kitchen and food hygiene, and quantity estimation for catering and preparing food for large groups of people. An alphabetical index is then provided, A-Z, guiding you through a wealth of information on all relevant foods and techniques, how to fry, how to prepare eggs, information on the different types of meats, vegetables and fruits. I've had this book for a week, and I feel a new found confidence in the kitchen I never had before with my 7 year collection of recipe books with their "1 Page" instructions on how to prepare a certain recipe. If you are serious about cooking decent food, make this your next investment.

Leiths Techniques Bible is the ultimate cookery reference book. Here is all the information taught during the year-long diploma course at Leith's School of Food and Wine. Learn how to prepare meat and fish, make perfect pastry and bread, as well as equip a kitchen. Understand what makes recipes work and what has happened when they haven't. With answers to every cookery question from how to make perfect mashed potatoes to making a spun sugar cage this is an indispensable book for everyone from the novice cook to the experienced chef.

Founded in 1975, Leiths School of Food and Wine has trained many professional and amateur cooks and is now recognised as a centre of culinary excellence mixing classical tradition with fresh innovation. This is the ultimate reference guide to culinary techniques. Rivalling the indomitable Le Cordon Bleu, it offers advice on every facet of the chef's world: menu planning and quantity calculation, using specific ingredients such as chocolate, caramel and custard, how to prepare and carve meat and what knife to use, pastry making and much, much more. In clear, concise prose it imparts the years of knowledge and expertise of the two authors, both Leiths educated, who in Leiths tradition are keen to encourage a genuine enthusiasm for the subject. Including recipes and advice on why things can go wrong and how to correct them, this would be a gem of a gift for a serious cook keen to learn more on the subject. - Lucy Watson

About the Author Susan Spaul trained as a chef at Cordon Bleu and Leith's School of Food and Wine, London. After running her own catering and cookery demonstration business for 10 years, Susan returned to Leith's in 1995 as a teacher and demonstrator. She is also the author of IDEAL HOME ENTERTAINING. Susan lives in London and Colchester with her family. Lucinda Bruce-Gardyne trained at Leith's School and then worked at the Bibendum's Restaurant in London. She also ran a free-lance catering business before joining Leith's as a teacher. Lucinda currently lives in Edinburgh with her family.