

Shirley Corriher Cookwise

CookWiseCookwiseBakeWiseKitchenWiseA Guy's Guide to Great EatingThe Flavor EquationRegina's International Vegetarian FavoritesFood StylingAwake My SoulThe Bread Baker's ApprenticeBasic BakingThe Bread Baker's Apprentice, 15th Anniversary EditionThe Design, Implementation, and Assessment of a Three Year Research Program at the High School LevelHome Cooking with Amy ColemanGarlic, Garlic, GarlicLibrary JournalThe Library JournalBon AppétitThree Many CooksArt Culinaire Shirley O. Corriher Shirley O. Corriher Shirley O. Corriher Shirley O. Corriher Don Mauer Nik Sharma Regina Campbell Delores Custer Timothy K. Jones Peter Reinhart Lora Brody Peter Reinhart Andrew John Moore Amy Coleman Linda Griffith Pam Anderson

CookWise Cookwise BakeWise KitchenWise A Guy's Guide to Great Eating The Flavor Equation Regina's International Vegetarian Favorites Food Styling Awake My Soul The Bread Baker's Apprentice Basic Baking The Bread Baker's Apprentice, 15th Anniversary Edition The Design, Implementation, and Assessment of a Three Year Research Program at the High School Level Home Cooking with Amy Coleman Garlic, Garlic, Garlic Library Journal The Library Journal Bon Appétit Three Many Cooks Art Culinaire *Shirley O. Corriher Shirley O. Corriher Shirley O. Corriher Shirley O. Corriher Don Mauer Nik Sharma Regina Campbell Delores Custer Timothy K. Jones Peter Reinhart Lora Brody Peter Reinhart Andrew John Moore Amy Coleman Linda Griffith Pam Anderson*

can you tell whether a recipe will work before you cook it you can if you really know what s cooking in the long awaited cookwise food sleuth shirley corriher tells you how and why things happen in cooking when you know how to estimate the right amount of baking powder you can tell by looking at the recipe that the cake is overleavened and may fall when you know that too little liquid for the amount of chocolate in a recipe can cause the chocolate to seize and become a solid grainy mass you can spot chocolate truffle recipes that will be a disaster and in both cases you know exactly how to fix the recipe knowing how ingredients work individually and in combination will not only make you more aware of the cooking process but transform you into a confident and exceptional cook a cook who is in control cookwise is a different kind of cookbook there are over 230 outstanding recipes from snapper fingers with smoked pepper tartar sauce to chocolate stonehenge slabs with cappuccino mousse but here each recipe serves not only to please the palate but to demonstrate the roles of

ingredients and techniques a what this recipe shows section summarizes the special cooking points being demonstrated in each recipe this little bit of science in everyday language indicates which steps or ingredients are vital and cannot be omitted without consequences among the recipes you ll also find some surprises don t be afraid of a vinaigrette prepared without vinegar or a high egg white crisp pâte à choux many of the concepts used here are shirley s own try her method of sprinkling croissant or puff pastry dough with ice water before folding to keep it soft and easy to roll cookwise covers everything from the rise and fall of cakes through unscrambling the powers of eggs and why red cabbage turns blue during cooking but red peppers don t to the essential role of crystals in making fudge want to learn about what makes a crust flaky try the big chunk fresh apple pie in flaky cheese crust discover for yourself what brining does to poultry in juicy roast chicken no matter what your cooking level you ll find cookwise a revelation different people will use cookwise in different ways home cooks will value cookwise as a collection of extraordinarily good recipes the busy chef can use cookwise as a reference book to look up and solve problems major headings are shown in the contents and 42 at a glance summary charts make problem solving quick and easy beginning cooks can use cookwise as a howto book with easy to follow recipes that produce dishes looking and tasting like the work of an experienced chef food writers and test kitchen chefs who are developing recipes can find the formulas and tips for successful recipes anyone who wants to improve a recipe can use cookwise as a guide here is how to make cakes moister a pate a choux drier and crisper a dish lighter or darker in color how to make muffins peak better cookies spread less or a roast chicken juicier everyone who cooks needs to be able to spot bad recipes and save the time money and frustration that they cause many of the at a glance charts point out specific problems cookwise is not only informative it s engrossing and many sections react like a mystery story the knowledge you gain from its pages will transform you too into a food sleuth an informed and assured cook who can track down why sauces curdle or why the muffins were dry a cook who will never prepare a failed recipe again

in cookwise shirley corriher the sherlock holmes of cooking reveals the astonishing drama set in motion every time a potato hits hot fat to become a french fry or the oven s heat bakes the outside of a chicken into a caramel crust corriher is a true original an experienced cook and teacher who also happens to be a trained chemist and a great storyteller harold mcgee

the james beard award winning bestselling author of cookwise and kitchenwise delivers a lively and fascinating guide to better baking through food science follow kitchen sleuth shirley corriher as she solves everything about why the cookie crumbles with her years of experience from big pot cooking at a boarding school and her classic french culinary training to her work as a research biochemist at vanderbilt university school of medicine shirley looks at all aspects of baking in a unique and exciting way she describes useful techniques such as brushing your puff pastry with ice water not just brushing off the flour to make the pastry higher lighter and flakier she can help you make moist cakes shrink proof perfect meringues big crisp cream puffs amazing pastries and crusty incredibly flavorful open textured french breads such as baguettes restaurant chefs and culinary students know shirley from their

grease splattered copies of cookwise an encyclopedic work that has saved them from many a cooking disaster with numerous at a glance charts bakewise gives busy people information for quick problem solving bakewise also includes shirley s signature what this recipe shows in every recipe this scientific and culinary information can apply to hundreds of recipes not just the one in which it appears bakewise does not have just a single source of knowledge shirley loves reading the works of chefs and other good cooks and shares their tips with you too she applies not only her expertise but that of the many artisans she admires such as famous french pastry chefs gaston lenôtre and chef roland mesnier the white house pastry chef for twenty five years and bruce healy author of mastering the art of french pastry shirley also retrieves lost arts from experts of the past such as monroe boston strause the pie master of 1930s america for one dish she may give you techniques from three or four different chefs plus her own touch of science better baking through chemistry she adds facts such as the right temperature the right mixing speed and the right mixing time for the absolutely most stable egg foam so you can create a light as air génoise every time beginners can cook from bakewise to learn exactly what they are doing and why experienced bakers find out why the techniques they use work and also uncover amazing pastries from the past such as pont neuf a creation of puff pastry pâte à choux and pastry cream and religieuses adorable little nuns made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing some will want it simply for the recipes incredibly moist whipped cream pound cake made with heavy cream flourless fruit soufflés chocolate crinkle cookies with gooey fudgy centers huge popovers famed biscuits but this book belongs on every baker s shelf

the james beard award winning bestselling author of cookwise and bakewise delivers kitchen wisdom based on her knowledge of food science so that cooks of any experience level will walk away from this sharp guide with some new tricks publishers weekly want to cook fluffier scrambled eggs and more flavorful sauces keep your greens brilliantly green and make everything taste more delicious kitchenwise combines beloved cooking expert shirley corriher s down to earth advice with scientific expertise to address everyday cooking issues whether you are a beginning cook or a professional chef shirley s guidance will save you time and let you know exactly what to do behind the stove a gifted teacher with a degree in chemistry shirley takes readers through the hows and whys of what she does in the kitchen explaining the science behind common problems and offering solutions for how to fix them for example salt has an amazing ability to suppress bitterness and allow other flavors to emerge filled with shirley s favorite time tested recipes this guide shows you how to cook more successfully why certain ingredients work well together and what makes good food great amazingly informative approachable and packed with proven techniques kitchenwise serves up new ways to get the most from your cooking

written for men by a real guy with a big appetite the 175 easy to make recipes in this brawny collection feature man sized portions that get 25 percent or less of their calories from fat

named one of the best fall cookbooks 2020 by the new york times eater epicurious food wine forbes saveur serious eats the smithsonian the san francisco chronicle the los angeles times the boston globe the chicago tribune cnn travel the kitchn chowhound npr the art of eating longlist 2021 and many more plus international media attention including the financial times the globe and mail the telegraph the guardian the independent the times u k delicious magazine u k the times ireland and vogue india and winner of the guild of u k food writers general cookbook finalist for the 2021 iacp cookbook award the flavor equation deserves space on the shelf right next to salt fat acid heat as a titan of the how and why brigade the new yorker deep and illuminating fresh and highly informative a most brilliant achievement yotam ottolenghi a beautiful and intelligent book j kenji López alt author the food lab and chief consultant for serious eats com aroma texture sound emotion these are just a few of the elements that play into our perceptions of flavor the flavor equation demonstrates how to convert approachable spices herbs and commonplace pantry items into tasty simple dishes in this groundbreaking book nik sharma scientist food blogger and author of the buzz generating cookbook season guides home cooks on an exploration of flavor in more than 100 recipes provides inspiration and knowledge to both home cooks and seasoned chefs an in depth exploration into the science of taste features nik sharma s evocative trademark photography style the flavor equation is an accessible guide to elevating elemental ingredients to make delicious dishes that hit all the right notes every time recipes include brightness lemon lime mintade saltiness roasted tomato and tamarind soup sweetness honey turmeric chicken kebabs with pineapple savoriness blistered shishito peppers with bonito flakes and richness coconut milk cake a global scientific approach to cooking from bestselling cookbook author nik sharma dives deep into the most basic of our pantry items salts oils sugars vinegars citrus peppers and more perfect gift for home cooks who want to learn more beyond recipes those interested in the science of food and flavor and readers of lucky peach serious eats indian ish and koreatown add it to the shelf with cookbooks like the food lab better home cooking through science by j kenji López alt ottolenghi flavor a cookbook by yotam ottolenghi and salt fat acid heat mastering the elements of good cooking by samin nosrat

this is a new collection of international vegetarian recipes by the host of the public television show regina s vegetarian table

food styling is the first serious book on the subject of food styling for specific media editorial advertorial public relations marketing advertising packaging and television and film production it focuses on the development of skills and the techniques and equipment required to help chefs improve presentations and simply better market a product

where henri nouwen left off timothy jones picks up with a simple plan for ordinary folks to find spiritual fulfillment in their day to day lives

learn the art of bread making through techniques and recipes for making pizza dough challah bagels sourdough and more co founder of the legendary brother juniper s bakery author of

the landmark books *Brother Juniper's Bread Book* and *Crust Crumb* and distinguished instructor at the world's largest culinary academy Peter Reinhart has been a leader in America's artisanal bread movement for over fifteen years. Never one to be content with yesterday's baking triumph, however, Peter continues to refine his recipes and techniques in his never-ending quest for extraordinary bread. In *The Bread Baker's Apprentice*, Peter shares his latest bread breakthroughs arising from his study in several of France's famed boulangeries and the always enlightening time spent in the culinary academy kitchen with his students. Peer over Peter's shoulder as he learns from Paris's most esteemed bakers like Lionel Poilâne and Phillippe Gosselin whose *pain à l'ancienne* has revolutionized the art of baguette making. Then stand alongside his students in the kitchen as Peter teaches the classic twelve stages of building bread. His clear instructions, accompanied by over 100 step-by-step photographs, you'll put newfound knowledge into practice with 50 new master formulas for such classic breads as rustic ciabatta, hearty *pain de campagne*, old-school New York bagels, and the book's holy grail, Peter's version of the famed *pain à l'ancienne en route*. Peter distills hard science, advanced techniques, and food history into a remarkably accessible and engaging resource that is as rich and multitextured as the loaves you'll turn out. This is original food writing at its most captivating, teaching at its most inspired, and inspiring, and the rewards are some of the best breads under the sun.

If you don't know what bakerspeak terms like proofing or crimping mean, or the difference between a baking tray and a cookie sheet, then this is the book for you. Basic Baking starts by explaining what each ingredient's role is so you can understand how baking works. What's the difference between baking soda and baking powder, or between granulated superfine and confectioners' sugar? Straightforward explanations for basic techniques such as measuring flour, separating eggs, and melting chocolate follow. You'll learn how folding, beating, and mixing differ and what tool to use for each. You'll graduate to being able to answer these technical baking questions: What's the best way to zest a lemon? What's the secret to turning out silky smooth batters? Basic Baking is filled with dependable answers, shortcuts, and tips that you'll even use when you move to other desserts.

Winner of the James Beard and IACP Award, learn the art of bread making through techniques and recipes for making pizza dough, challah, bagels, sourdough, and more. For the professional as well as the home cook, this book is one of the essentials for a bread baker's collection. Nancy Silverton, chef and co-owner, Mozza Restaurant Group, co-founder of the legendary Brother Juniper's Bakery, author of ten landmark bread books, and distinguished instructor at the world's largest culinary academy, Peter Reinhart has been a leader in America's artisanal bread movement for more than thirty years. Never one to be content with yesterday's baking triumph, however, Peter continues to refine his recipes and techniques in his never-ending quest for extraordinary bread. In this updated edition of the bestselling *The Bread Baker's Apprentice*, Peter shares bread breakthroughs arising from his study in France's famed boulangeries and the always enlightening time spent in the culinary college kitchen with his students. Peer over Peter's shoulder as he learns from Paris's most esteemed bakers like Lionel Poilâne and Phillippe Gosselin whose *pain à l'ancienne* has revolutionized the art of baguette making. Then stand alongside his students in the kitchen as Peter teaches the classic twelve stages of

building bread his clear instructions accompanied by more than 100 step by step photographs you ll put newfound knowledge into practice with fifty master formulas for such classic breads as rustic ciabatta hearty pain de campagne old school new york bagels and the book s holy grail peter s version of the famed pain à l ancienne as well as three all new formulas en route peter distills hard science advanced techniques and food history into a remarkably accessible and engaging resource that is as rich and multitextured as the loaves you ll turn out in this revised edition he adds metrics and temperature conversion charts incorporates comprehensive baker s percentages into the recipes and updates methods throughout this is original food writing at its most captivating teaching at its most inspired and inspiring and the rewards are some of the best breads under the sun

did you ever wish you could sample recipes from some of the best selling cookbooks on the market this book is your resource home cooking with amy coleman volume 3 is a collection of recipes from some of today s hottest cookbook authors and chefs a companion book to the public television show by the same name this book features the guests favourite recipes look for starters soups salads side dishes and desserts as well as main dishes of pasta rice polenta poultry seafood beef lamb and pork easy to follow instructions helpful hints and shopping tips make this book a must for the cookbook shelf

cover to cover fun jam packed with recipes and garlic lore this testimony to the power of garlic is perfect for all lovers of the stinking rose in the past decade garlic consumption has doubled garlic is respected not only in gourmet circles but in medical circles as well for scientific studies have found that it helps lower cholesterol and may ward off colds and even cancer garlic garlic garlic is handsomely illustrated and sidebars throughout present garlic powered recipes profile growers and festivals give results of taste tests of more than fifty varieties and explore the role of garlic in movies songs and literature offering every serious and zany fact about garlic that you d ever want to know it s the same lusty combination that made onions onions onions a bestseller

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when the women behind the popular blog three many cooks gather in the busiest room in the house there are never too many cooks in the kitchen now acclaimed cookbook author pam anderson and her daughters maggy keet and sharon damelio blend compelling reflections and well loved recipes into one funny candid and irresistible book together pam maggy and sharon reveal the challenging give and take between mothers and daughters the passionate belief that food nourishes both body and soul and the simple wonder that arises from good

meals shared pam chronicles her epicurean journey beginning at the apron hems of her grandmother and mother and recounts how a cultural exchange to provence led to twenty five years of food and friendship firstborn maggy rebelled against the family s culinary ways but eventually found her inner chef as a newlywed faced with the terrifying reality of cooking dinner every night younger daughter sharon fell in love with food by helping her mother work lending her searing opinions and elbow grease to the grueling process of testing recipes for pam s bestselling cookbooks three many cooks ladles out the highs and lows the kitchen disasters and culinary triumphs the bitter fights and lasting love of course these stories would not be complete without a selection of treasured recipes that nurtured relationships ended feuds and expanded repertoires recipes that evoke forgiveness memory passion and perseverance pumpkin walnut scones baked by dueling sisters grilled lemon chicken made legendary by pam s father at every backyard cookout chicken vindaloo that maggy whipped up in a boat galley in the caribbean carrot cake obsessively perfected by sharon for the wedding of friends and many more sometimes irreverent often moving always honest this collection illustrates three women s individual and shared search for a faith that confirms what they know to be true the divine is often found hovering not over an altar but around the stove and kitchen table so hop on a bar stool at the kitchen island and join them to commiserate laugh and of course eat praise for three many cooks this beautiful book is a stirring candid powerful celebration of mothers daughters and sisters and of family food and faith the stories are relatable and real and are woven perfectly with the time tested mouthwatering recipes i loved every page every word and am adding this to the very small pile of books in my life that i know i ll pick up and read again and again ree drummond new york times bestselling author of the pioneer woman cooks

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