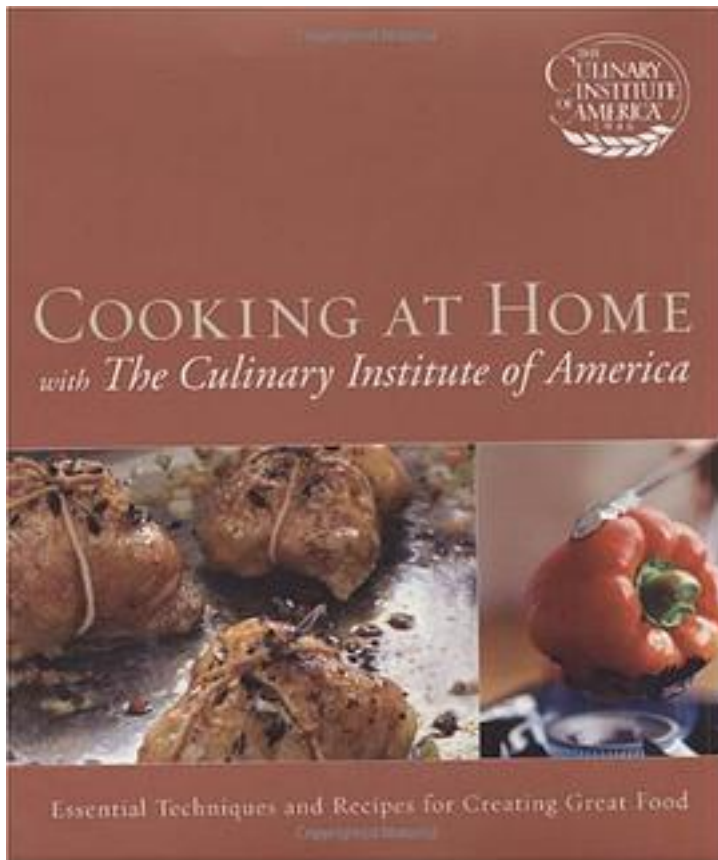


Cooking at Home with the Culinary Institute of America



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A complete illustrated volume of home-cooking lessons and recipes. The Culinary Institute of America is the place where many of America's leading chefs have learned and refined their cooking skills, and its methods are widely revered as the gold standard among culinary insiders around the world. Now everyone can learn from the

best, with Cooking at Home with The Culinary Institute of America. This complete-and completely approachable-illustrated guide gives home cooks an outstanding course in the essentials of cooking along with a wealth of irresistible recipes. Drawing on the CIA's extensive expertise, it shares all the basic information on equipment, ingredients, and techniques needed to become a great cook, from proper knife skills to cooking methods such as braising, grilling, sauteing, and stewing. Readers learn the techniques step by step, with detailed instructions and extensive color photographs that clearly explain both what to do and how to do it. Perfect for practicing skills and building a repertoire, the book's 200 stylish recipes are delicious and easy to make, from Beef Satay with Peanut Sauce to Roast Chicken with Pan Gravy, from Shrimp in Chili Sauce to Pasta Primavera with Basil Cream Sauce, French Style Peas, and more. Generously illustrated with 250 beautiful full-color photographs of techniques and finished dishes, Cooking at Home with The Culinary Institute of America is a complete package of home-cooking lessons and recipes that home cooks can use to master the art of cooking in their own kitchens.

作者介绍:

目录:

[Cooking at Home with the Culinary Institute of America](#) [下载链接1](#)

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