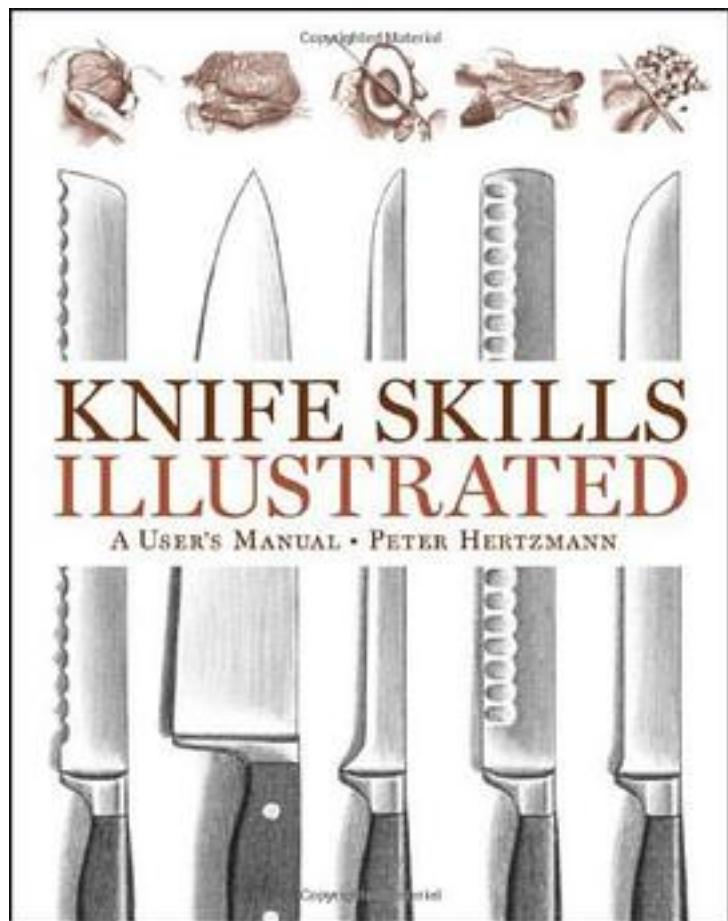


Knife Skills Illustrated



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Knives are the most common pieces of equipment in the kitchen, yet few cooks know the basic techniques that can allow them to carve, chop, slice and mince effectively. Peter Hertzmann teaches the reader skills that encompass everything they need to do with a knife in the kitchen, whether they're a four-star chef or a beginner. This

comprehensive guide fills a gaping void in culinary literature. It includes: over 300 step-by-step illustrations for right- and left-handed cooks; exact instructions on how to do everything: mince onions, julienne ginger, bone trout, carve turkey; how to select the best knives and cutting boards; and directions for proper knife maintenance.

作者介绍:

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