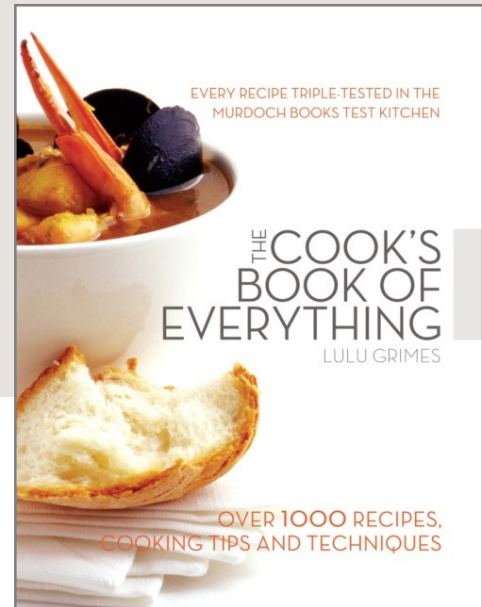


Title	The Cook's Book of Everything
Author	Lulu Grimes
ISBN	9781741960334
Imprint	Murdoch Books
Binding	Hardcover with jacket
Extent	688 pages
Dimensions	235 x 180mm
RRP	\$69.95
Release Date	April 2009



Description

This is a timeless and comprehensive collection of essential recipes that will save you trawling through lots of cookbooks to find a particular recipe. This essential resource contains over 1,000 recipes, cooking tips and techniques and will become the most trusted and used reference book in your kitchen.

Each recipe in *The Cook's Book of Everything* has been triple tested in the Murdoch Books Test Kitchen for guaranteed results and each chapter offers a variety of dishes with inspiration taken from cuisines all around the world.

The chapters are:

Introduction – with information on kitchen basics, equipment and a glossary of cooking terms		
Soup and Stock	Eggs and Cheese	Sauces and Dressings
Meat	Poultry	Seafood
Pasta, Rice and Legumes	Baking	Desserts
Sweets	The Cook's Friend	

Find out how to coat meat with flour and not get your hands dirty; how to keep your soufflés light and stop your soufflés sinking; how to chiffonnade a handful of fresh basil in 10 seconds; how to make a perfect beer batter for fish, and perfect chips to go with it; how to buy a fresh crab and get rid of the 'funny' bits; how to whip egg whites; how to cook ... everything.

Sales Points

- *The Cook's Book of Everything* contains a wealth of information for every home cook
- Features classic design and beautiful photography
- All recipes triple tested in the Murdoch Books Test Kitchen
- With 688 pages and over 1000 recipes, cooking tips and techniques, this is the definitive kitchen resource