



How to Break an Egg: 1,453 Kitchen Tips, Food Fixes, Emergency Substitutions and Handy Techniques

By -

Taunton Press Inc, United States, 2006. Paperback. Book Condition: New. 249 x 201 mm. Language: English . Brand New Book. This book is an entertaining and invaluable culinary reference for cooks of all skill levels. It brings together a wealth of kitchen-tested tips and hints, quick fixes and proven kitchen techniques originally published in the pages of Fine Cooking magazine. The Handy Kitchen Techniques section illustrates step-by-step 42 basic preparation techniques, from trussing a chicken to clarifying butter. This work includes: ingredient tips; cooking tips; storage and safety tips; kitchen techniques; what to do when things go wrong: cake catastrophes; befuddled biscuits; bread blues; muffin mishaps; pie pitfalls; chocolate conundrums; egg-ravation; saucy situations; handy and ingenious tips: for perfectly sliced mushrooms use an egg slicer; grip jar lids with sandpaper; use a cold soda bottle to roll out sticky dough; pitting, peeling and dicing mango; frozen rocks and pebbles will keep crudities cold.



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Reviews

This book is definitely worth acquiring. Yes, it is enjoy, still an amazing and interesting literature. Its been written in an remarkably basic way and is particularly simply soon after i finished reading through this pdf where actually changed me, affect the way in my opinion.

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Absolutely essential study book. It is loaded with wisdom and knowledge I found out this ebook from my i and dad suggested this ebook to understand.

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