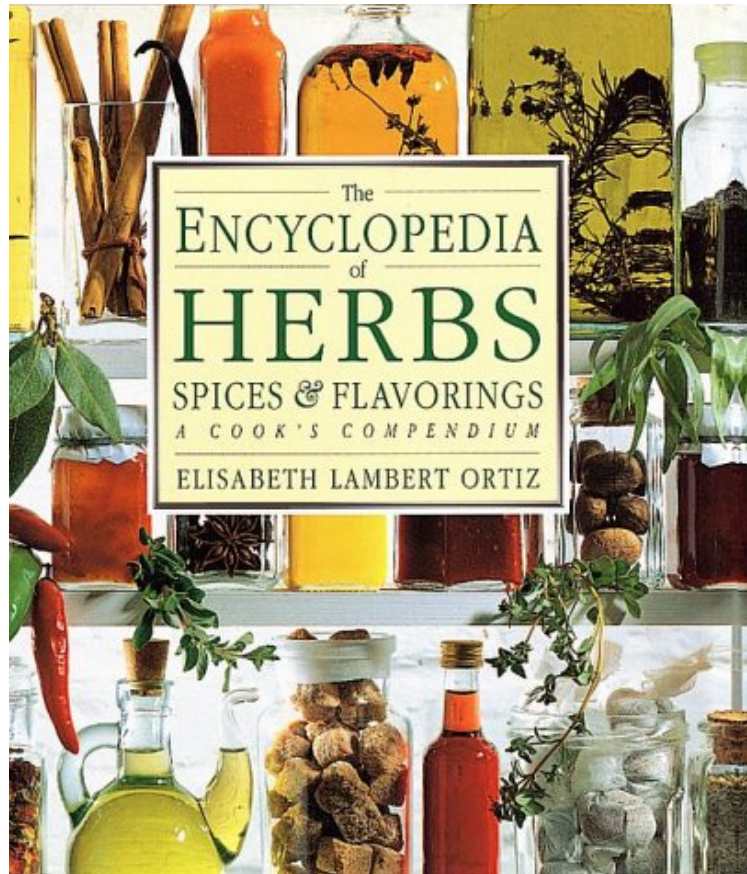


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The Encyclopedia of Herbs, Spices, Flavorings

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Elisabeth Lambert Ortiz : The Encyclopedia of Herbs, Spices, Flavorings before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Encyclopedia of Herbs, Spices, Flavorings:

2 of 2 people found the following review helpful. Excellent reference book By L. G. Morris First of all, I love all the beautiful color photos of herbs and spices. The descriptions are wonderful. Each herb or spice featured has tips such as how to store, cooking tips, what tastes good with this item and a recipe for that item. There is a flavors of the world section that describes what that region's influences, flavorings, ingredients and meals are. Then you move on to the vegetable and fruit flavorings section which includes mushrooms, extracts and flavorings, sugars and so on. The section on edible leaves and flowers is fun. It shows some flowers you can eat and how to use them. I have made some floral waters from this book; very good. I am confident now using different nut and seed oils, as well as making my own flavored vinegars. The last section is on coffee, tea and spiced drinks. Very informative. If you love to cook, or just find out more about the spices in your own cupboard, I think you will really enjoy this book. 0 of 0 people found the following review helpful. What I like the most about it is it is very informative ... By Sonja Noskowiak This is a must have book for the herb lovers out there. What I like the most about it is it is very informative and had nice graphic pictures to look at and large enough print I could read, since I have to wear reading glasses. This will be a

book I use for a very long time! I also want to mention it was very affordable which was surprising! 1 of 1 people found the following review helpful. InformativeBy JewelsI had been looking for a book to help me cook with spices. This book is perfect for understanding the uses, forms and taste of various spices and flavors.

An illustrated sourcebook to these all-important cooking ingredients includes information on more than two hundred herbs, spices, essences, edible flowers and leaves, aromatics, vinegars, oils, teas, and coffees. 25,000 first printing.

From Library JournalThis impressive new reference is far more encompassing than its title may at first indicate, for in addition to herbs and spices, it covers not only extracts and essences but also such flavorings as oils and vinegars, garlic, sauces and condiments, edible flowers, and more. The excellent full-color photographs of ingredients, particularly of less familiar ones used in ethnic cuisines, are invaluable, but there are also very useful step-by-step photos of various kitchen techniques. Ortiz is the author of highly regarded cookbooks on the cooking of the Caribbean, Spain and Portugal, and Latin America, among others, and here she includes almost 200 recipes from cuisines around the world. Beautifully illustrated and packed with information not readily available elsewhere, this is an essential purchase. Copyright 1992 Reed Business Information, Inc.