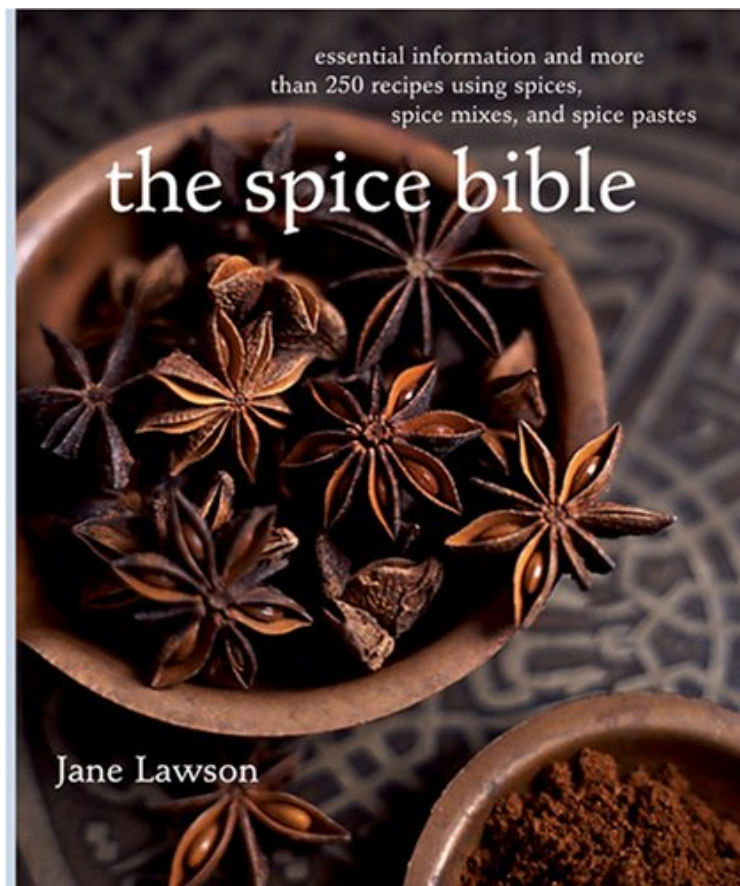


[Mobile book] The Spice Bible: Essential Information and More Than 250 Recipes Using Spices, Spice Mixes, and Spice Pastes

The Spice Bible: Essential Information and More Than 250 Recipes Using Spices, Spice Mixes, and Spice Pastes

Jane Lawson

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Jane Lawson : The Spice Bible: Essential Information and More Than 250 Recipes Using Spices, Spice Mixes, and Spice Pastes before purchasing it in order to gage whether or not it would be worth my time, and all praised The Spice Bible: Essential Information and More Than 250 Recipes Using Spices, Spice Mixes, and Spice Pastes:

The only book on spices that any chef or aspiring cook will ever need, The Spice Bible is a fully comprehensive guide to the fascinating history and enticing culinary uses of 45 fiery foods from around the world. Each entry from a jowan through wolfberry includes a description of the spices origin and uses, guidelines on how to integrate it into your own cooking, and a trove of other helpful information. (Which are the best spices to pair with saffron? When is the right time to throw away that leftover ginger?) Like its companion volume, The Produce Bible, this must-have book also features more than 250 recipes for appetizers, soups, entrees, side dishes, breads, desserts, and more that highlight each

ingredients distinctive taste and character. Carrot soup with caraway butter, seared salmon with sesame and cucumber, and beef filet poached in Asian-spiced broth are among the delectable dishes presented here, all created with flavorful spices and easily mastered by any cook. The book also includes tips on purchasing and storing spices, along with sections on spice mixes and pastes such as curry, zaatar, and chermoula. Filled with evocative photographs throughout, The Spice Bible is an invaluable resource for anyone looking for a pinch of personality in their cooking or a dash of inspiration.