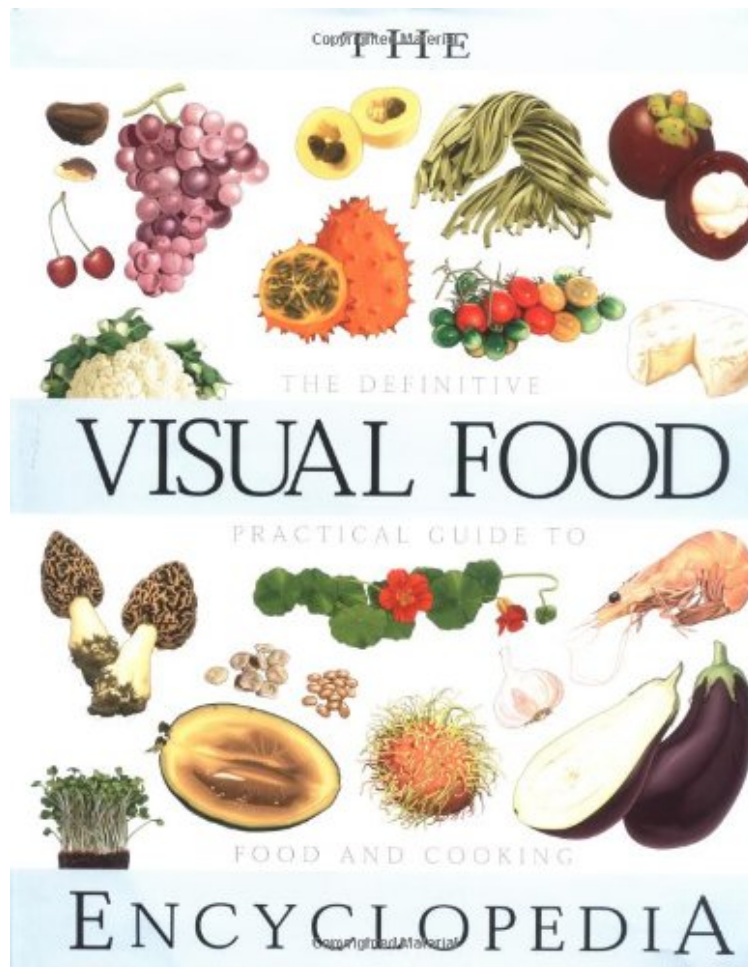


The Visual Food Encyclopedia: The Definitive Practical Guide to Food and Cooking

From D'Amico, Serge (EDT)/ Fortin, Francois (EDT)
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From D'Amico, Serge (EDT)/ Fortin, Francois (EDT) : The Visual Food Encyclopedia: The Definitive Practical Guide to Food and Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Visual Food Encyclopedia: The Definitive Practical Guide to Food and Cooking:

2 of 2 people found the following review helpful. Must-buy for all (well-used) kitchens
By Dominique Chatterjee
This is the best food book that I can imagine, which is saying a lot since I've been a food writer for five years. It's incredibly handy for quick reference, has a lot of well-organizing information, and has fantastic illustrations. From owning this encyclopedia for just a few months, I have already learned new information about foods I love. And this is the perfect reference for anyone who's enticed by new ingredients and brings them home without knowing what to do with them since it offers the flavor profile, serving suggestions, and preparation tips. The Visual Food Encyclopedia has inspired

me to try various new fruits like pepino melon, and all the new recipes I've made around those ingredients have been easy and delicious. This is also a pleasure to look through. It's a very readable book, fun to peruse with friends while hanging out in the kitchen, and will prove extremely useful for as long as you're able to taste food. It would make the perfect gift for any chef or foodie. 1 of 1 people found the following review helpful. You Should Get This Book If You Cook. By Nicholas V. Persad This is an awesome book. it gives you all the information that you would need to understand the ingredients you are using, especially if you are trying new ingredients and are not sure about what to look for and how to store them. I love how it has an excellent section on sugar types. it gives you a plethora of information about the differences of grains and even tells you how to make your own meat alternatives if you are vegetarian or vegan. I thought it was funny that Alden Brown has this book on his case in his show, but I completely understand why because it is a great addition for any collection of cookbooks. 1 of 1 people found the following review helpful. Must have for Foodies By R. Ries This book is great if you are a visual person and a foodie then this is a must have. You can learn to prep almost anything and learn some really cool stuff about foods you see in the grocery store but have never picked up

Since its publication in 1996, *The Visual Food Encyclopedia* has helped chefs find clear and precise information about a particular food item as quickly as possible. It contains practical information about the origin, description, purchasing, preparation, uses, cooking methods, and storage. Additionally, it presents the nutritional highlights for each food item. Finally, a glossary of terms along with a comprehensive index of the technical and most commonly known name for each food item are provided at the end of the book. In addition to providing clear and accessible information, this dictionary presents information in a highly visual manner. There are over 1,200 pictures throughout the book. Basic techniques are clearly illustrated with original step-by-step photographs.

.com The recipe calls for burdock, and you haven't a clue--what it looks like, how to buy it, and what to do with what's left over. This is where the *Visual Food Encyclopedia* shines. Burdock is easily located in the section on root vegetables. The Encyclopedia provides pictures of the whole plant and of the root in question (a whitish, spongy thing with a thin, brownish skin), a short history of the vegetable (originally from Siberia, now cultivated in Japan), buying tips (look for firmness), and ideas of what to do with the leftovers (try a stir-fry, or grate some for a stew). No food categories are overlooked. The pasta section tells how to make pasta from scratch, and illustrates all manner of pasta types. There are detailed instructions on preparing snails, sea urchins, and frog (this is a translation from a French edition)--and all manner of foods are included, from fruits, grains, and vegetables to seaweed, fats, and tea to dairy, fish, and meat. Some ingredients get more attention than others (all the pear varieties, for example, from Anjou and Bosc to Comice and Passe-Crassane, are pictured and described in detail, while the various chili peppers don't get as full a treatment), but with more than 1,000 ingredients, 1,200 illustrations, and a goodly number of recipes as well, this is a corker of a food reference, of value to any cook, from novice to weekend gourmet to professional chef. --Stephanie Gold From Booklist This volume is "adapted" from *Dictionnaire Encyclopedique Des Aliments* by Solange Monette (Quebec/Amerique, 1989). It has descriptions of 1,000 different foods with 1,200 drawings or photographs. The foods are arranged by broad categories (fruits), then subdivided (pome fleshy fruits), and ultimately arranged by specific foods (apple, pear, quince, loquat). In the introduction to each broad category, as well as to each food, there is a paragraph or two on buying, preparing, serving ideas, cooking, nutritional information, and storing. The introduction notes that this is not a cookbook, but there are selected recipes as well as step-by-step photographs describing kitchen techniques such as making pasta or preparing a lobster. The text is well written with no hint of translation mistakes and just a slight foreign slant--the descriptions of andouille, foie gras, rillettes, and pigeon. The layout of each page is especially pleasing, with tables for the nutritional information, a box for recipes, and pictures or photographs of the food above, below, or beside the text. This is a comprehensive source with the common as well as the unusual--lettuce, perch, cinnamon, fiddlehead fern, seitan, tofu, burdock, kefir, and a whole section on seaweeds. Exclusions are minor; there is no mention of lovage, which in French is called false celery, or of the great variety of potatoes--yellowing fingerling, kennebec, etc. *The Book of Food* by Frances Bissell [RBB Ja 15 95] is similar in content but uses photographs exclusively and does not include recipes. *The Visual Food Encyclopedia* will be a welcome addition to any food reference collection. Over 1,000 ingredients and photos are packed into this encyclopedia of food and cooking: a comprehensive single volume production which covers spices, meats, cooking techniques, and many unusual foods and ingredients from around the world. Cooks not only learn identification and techniques: they learn keys to preserving, cooking, and how to buy. -- Midwest Book