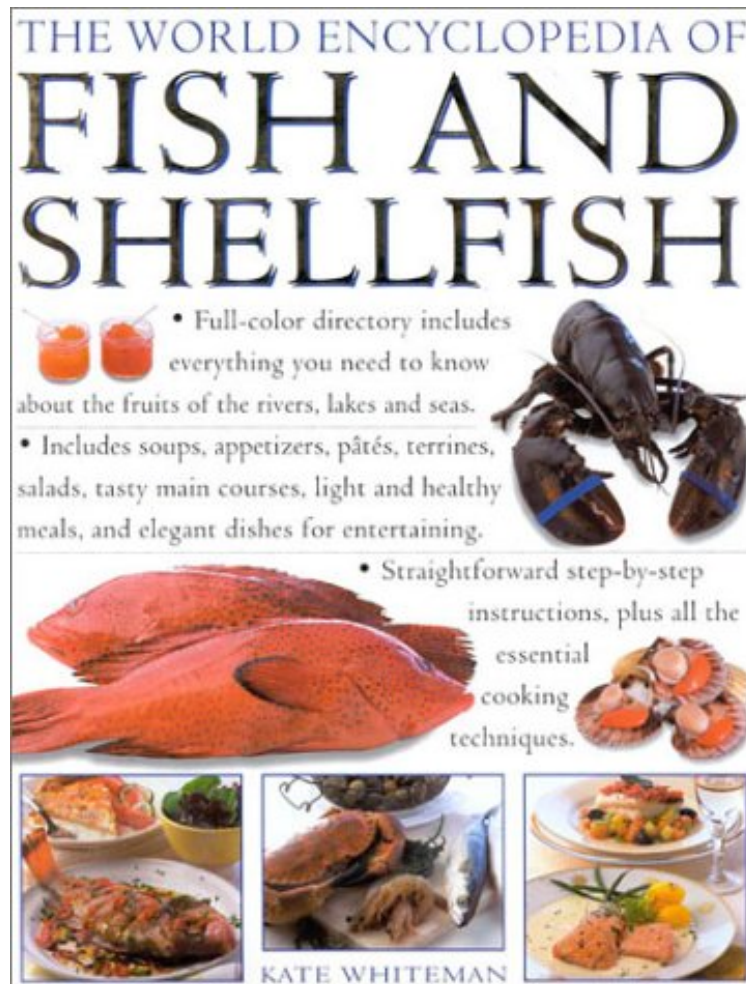


The World Encyclopedia of Fish and Shellfish

Kate Whiteman

*ebooks | Download PDF | *ePub | DOC | audiobook*



DOWNLOAD



READ ONLINE

#2528572 in Books Lorenz Books 2000-04-01Original language:EnglishPDF # 1 11.96 x .96 x 9.26l, #File Name: 0754804887256 pages | File size: 49.Mb

Kate Whiteman : The World Encyclopedia of Fish and Shellfish before purchasing it in order to gage whether or not it would be worth my time, and all praised The World Encyclopedia of Fish and Shellfish:

0 of 0 people found the following review helpful. World Encyclopedia of Fish and ShellfishBy Ms. J. A. BlakeI am extremely happy with my purchase of the World Encyclopedia of Fish and Shellfish. The book arrived in such great condition I thought it was new, yet I had purchased a used book. So thank you very much. This is a really informative book with beautiful illustrative pictures and it will be a great help to me as an Apprentice Chef. Postage was quick as well.Terrific value all round and I highly recommend the book.0 of 0 people found the following review helpful. Technique!!!By Michael J CliffordTechnique is the secret to ANY recipe! And this is all about that!0 of 0 people found the following review helpful. Great resourceBy Bevhls guyExcellent book and a great resource.... gave it to several friends all of whom love it...and of course coming thru you know you will be happy or they will make it right...

The definitive guide to the fish and shellfish of the world.

From the Inside Flap Since man evolved as a hunter-gatherer, the world's rivers, lakes and seas have served as a limitless larder, providing a bountiful supply of fish and seafood, which is now universally recognized as both delicious and nutritious. All fish and shellfish is low in fat and high in proteins, minerals and vitamins, but good health is only one of the reasons to eat fish. When properly prepared and cooked, it can be among the most delicious foods imaginable. Every fish and shellfish has its own unique flavour, offering something for all tastes. The World Encyclopedia of Fish and Shellfish is a beautifully photographed compendium, and will guide you through the complexities of handling and preparing all kinds of fish and shellfish.

PART ONE: VISUAL CATALOGUE A fascinating introduction to the world's fish and shellfish. Fabulous full-colour guide includes essential information on every type of fish and shellfish from well-known varieties, such as salmon, tuna and cod, to unusual shellfish and exotic fish. Includes facts about how to choose the very best fish and shellfish, with essential cooking and preparation techniques, and information about the most useful equipment.

PART TWO: INSPIRATIONAL RECIPES Includes 100 enticing recipes with illustrated step-by-step instructions. Find out how to make classic dishes such as Bouillabaisse, Oysters Rockefeller and Lobster Thermidor, and a host of stunning, contemporary creations such as Scallops with Samphire and Lime, Thai-inspired Piquant Prawn Salad, and Roast Cod with Pancetta and Butter Beans. With an increasingly wide range of fish and shellfish now available in local fishmongers and supermarkets, there's never been a better time to allow yourself the pleasure of experimenting and enjoying their infinite variety of textures, flavours and colours. The World Encyclopedia of Fish and Shellfish, which combines a fascinating visual guide with exciting and enticing recipes, is the only book on identifying, preparing and cooking fish and shellfish that you will ever need.

From the Back Cover-- THE DEFINITIVE GUIDE TO THE FISH AND SHELLFISH OF THE WORLD-- FEATURES A FULL-COLOUR PHOTOGRAPHIC IDENTIFICATION GUIDE, WITH FASCINATING FACTS ABOUT HABITAT AND NUTRITIONAL BENEFITS, AND ESSENTIAL INFORMATION ABOUT BUYING, PREPARING AND COOKING-- INCLUDES ALL THE WELL-KNOWN FISH AND SHELLFISH, SUCH AS TUNA, SALMON AND HADDOCK, PRAWNS AND OYSTERS, AS WELL AS A WHOLE HOST OF INTERESTING VARIETIES, FROM ABALONE, TILAPIA AND ZANDER, TO THE DEADLY -- BUT DELICIOUS -- FUGU FISH-- OVER 100 INSPIRATIONAL RECIPES, EACH PHOTOGRAPHED IN COLOUR, WITH EASY-TO-FOLLOW, STEP-BY-STEP INSTRUCTIONS-- INCLUDES SOUPS, STARTERS, MOUSSES, PATES AND TERRINES, SALADS, EVERYDAY MAIN COURSES, LIGHT AND HEALTHY DISHES, AND ELEGANT DISHES FOR ENTERTAINING

About the Author Kate Whiteman was a highly respected food writer and editor for over thirty years. She translated and edited numerous books for such eminent chefs as the Roux Brothers, Raymond Blanc and Pierre Koffmann, and was herself the author of many books, including Microwave Fish Cooking, Brittany Gastronomie, The Encyclopedia of Fruit, and The A-Z of Italian Ingredients. She worked as a restaurant inspector for The Good Food Guide, and was an active member of The Guild of Food Writers.