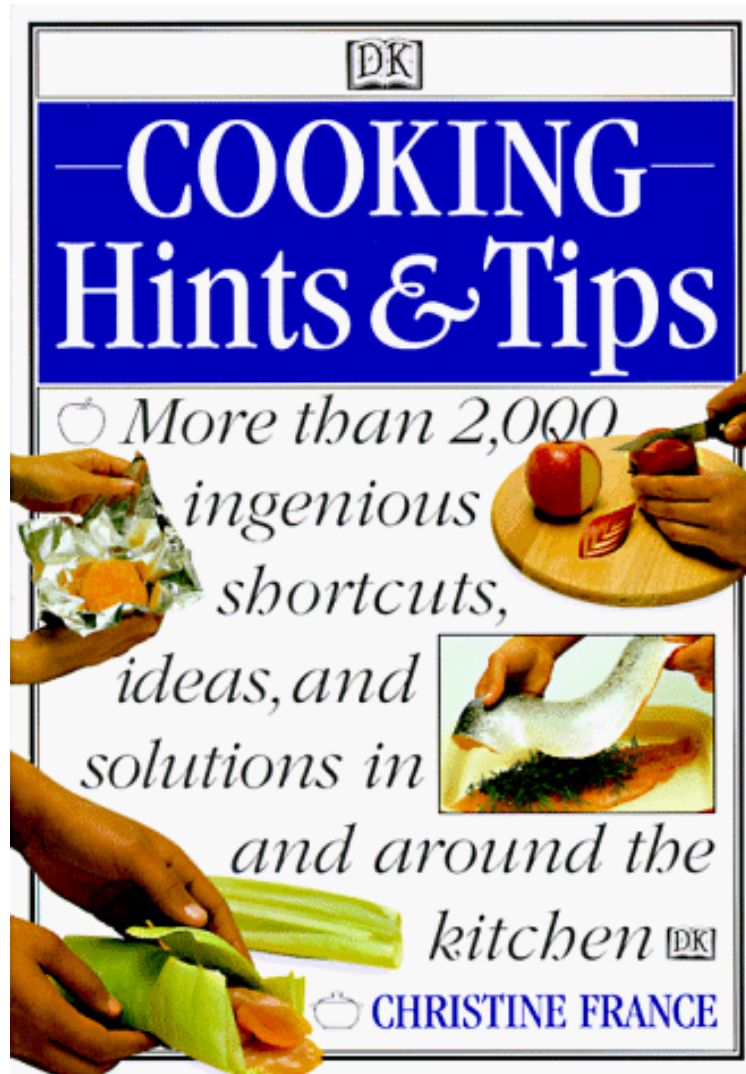


Cooking Hints Tips

Christine France

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#3862863 in Books 1997-03-01 Original language: English PDF # 1 9.48 x .51 x 6.721, #File Name: 0789414473160 pages | File size: 24.Mb

Christine France : Cooking Hints Tips before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking Hints Tips:

3 of 3 people found the following review helpful. Not so greatBy A CustomerThis book is not quite what I expected. Some of the hints were so obvious. Where as the other hints were not fully explained. Some of the kitchen items they suggested you use for the hints I have never heard of. I would like to think I am pretty knowledgeable aout kitchen gadgets but some of them I had no clue what they were and there aren't any pictures to show you what they are. But I will say one positive note. The company selling this book sent exactly what I ordered. And it arrived in only 5 days! You can look inside the book on .com but, I don't recommend buying it.4 of 5 people found the following review

helpful. Ingenious and creative!By Rebecca of Christine France has contributed to a wide variety of cookbooks. She brings a wealth of wisdom to your kitchen through "Cooking Hints Tips." If you are just starting to cook, you won't find a more compact visual reference for understanding cooking techniques. With beautiful color pictures, inspiring ideas, color coded pages and a quick index, you can't go wrong. There are more than 2,000 ingenious ideas and solutions. The special "tip boxes" highlight great kitchen ideas. Each page is also filled with traditional wisdom. While this is mostly a book on technique, there are a few recipe ideas. The grilled fresh pineapple with melted butter, rum and brown sugar sounds good to me! Cooking lamb in black coffee was something I had also never heard of. The practical tips are easy to incorporate into your life. Protecting and storing cookbooks, choosing pots and pans, chopping tomatoes with a kitchen scissors and decorating with flowers and herbs are just a few of the items discussed. Making "carrot" heart slices, creating pop-up place cards and using a "mirror" tile to serve food are examples of some of the more creative aspects of the book. There are some ideas you will just love, like using a "zester" to make decorative chocolate curls or using rose leaves to make edible chocolate leaves. ~The Rebecca Review
1 of 1 people found the following review helpful. Wish I knew this book before
By IlanaWD
Strongly recommended, as it is not only easily written, but has a lot of interesting tips for bot beginner and advanced cooker:
<http://boiledwords.blogspot.de/2014/05/foodie-book-review-christine-france.html>

Drawing on the wisdom of expert chefs, a guide featuring step-by-step illustrations offers answers to more than two thousand kitchen problems, from heating up cold coffee to estimating drink quantities for a party. BOMC Alt.