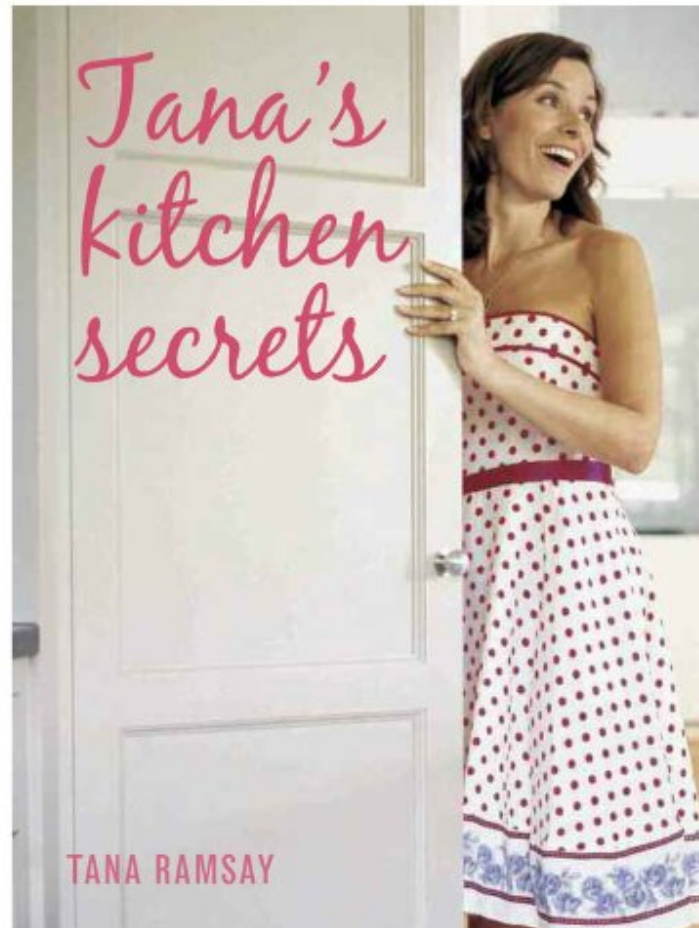


(Download ebook) Tana's Kitchen Secrets

## Tana's Kitchen Secrets

*Tana Ramsay*

*\*Download PDF / ePub / DOC / audiobook / ebooks*



DOWNLOAD



+

READ ONLINE

#3123826 in Books Mitchell Beazley 2010-06-02Original language:EnglishPDF # 1 10.00 x 1.25 x 7.75l, 2.35 #File Name: 1845335503288 pages | File size: 79.Mb

**Tana Ramsay : Tana's Kitchen Secrets** before purchasing it in order to gage whether or not it would be worth my time, and all praised Tana's Kitchen Secrets:

6 of 6 people found the following review helpful. A good cook in the kitchen.By woganTana, of course is the wife of Chef Gordon Ramsay; but her style is more gentle and family oriented. She presents 120 recipes, of which she says the purpose is to make people love cooking and that every family needs time around the table together.Her book is done in nice colours, with lots of eloquent pictures and she gives outstanding advice, such as; if a recipe says parsley and you don't have it, don't panic, use something else.These are family meals that are a bit different, but not difficult and ones that most would probably enjoy.She gives kitchen and pantry secrets: where to keep spices, the types of oils to have on hand. There are recipes for slow and easy meat, quick and easy meat, fish, pasta, rice and grains, pies, pastries and tarts, vegetables, breads, pizza dough, sweets, cakes, cookies, sauces and dressings. Do not miss her Parmesan chicken drumsticks or her Pollack and shrimp pie, even the Smoked paprika mashed potatoes are different but still kid

friendly. Her slow meats do not use a slow cooker, but are cooked slowly in an oven. She shows how to make a lamb sausage, not in casing but rolled in prosciutto. She tells the secrets on how to cook fish and gives advice that even a cook of many years might find useful, but a new adventuresome cook could do. There are pictures to illustrate techniques where needed. It's just a charming, useful cookbook, for beginners or those more skilled, and an addition for any one that loves cookbooks. 0 of 2 people found the following review helpful. Tana's Kitchen By Glynda Very exciting asset to add to my collection, Looking forward to the how much it will benefit the rest of my collection. 1 of 3 people found the following review helpful. Great tips! By MTBEGAYI enjoy the tips in the book and the recipes! The book was in great shape and received it quick.

Widely renowned for being the bedrock of the Ramsay household, and as a busy mother of four, Tana knows how important it is to use what little time you have wisely. Her philosophy for enjoying a relaxed and rewarding life is refreshing: it's important to be healthy, but also to take time to have fun; it's good to get your children to eat their greens, but also to instill in them a lifelong love of good food. Tana Ramsay will be your best friend in the kitchen, especially when time is limited and serenity is in short supply. Tana's fabulous recipes range from Veal with mozzarella and red pepper sauce to Blackberry Ice-cream to international favorites such as Thai Red Curry and Moroccan Fish Tagine. The recipes are accompanied by invaluable tips, such as how to make a breadcrumb coating really crispy, how to stop your pastry sticking when rolling it out, how to cook dried pasta to perfection and how to create the lightest of cakes. Tana Ramsay shares her secrets for creating the very best home food with minimum time and effort.

From Publishers Weekly With the last name of Ramsay (yes, wife of Chef Ramsay, the star of Hells Kitchen and Ramsays Kitchen Nightmares), quirky, stylish, and cheery may not be the first words that come to mind, but cookbook author Tana Ramsay presents a well-written, well-packaged title designed with Tiffany-blue endpages and retro-illustrated chapter openers that reads like an edgy blog. As a busy mother of four, Tana creates easy and healthy meals, along with the goal of expanding readers recipe repertoires and cooking skills, assembling a solid collection of more than 120 recipes ranging from main courses to vegetable sides and desserts. Tana admits to often cooking two dinners, one for children, the other for her spouse. The collection toggles between kid-pleasing selections such as pizza and cupcakes, not to mention vegetable dishes any eight-year-old would approve of, such as Cauliflower Cheese My Way and vitamin-packed selections like frozen fruit, and adult dishes such as mussels with Belgian beer, and simple salmon, dill, and crme frache pasta. With a sober awareness of often-strained food budgets for the home cook, and an overall optimism and appreciation for family meals, this contemporary and useful everyday title should push readers to leave any preconceived notions of "Ramsay" behind and crack its spine. Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. About the Author Tana Ramsay is the bestselling author of Tana Ramsay's Family Kitchen and a former Montessori teacher. She lives with her husband, celebrity chef Gordon Ramsay, and their four young children, Megan, Jack, Holly and Matilda in London and Los Angeles.