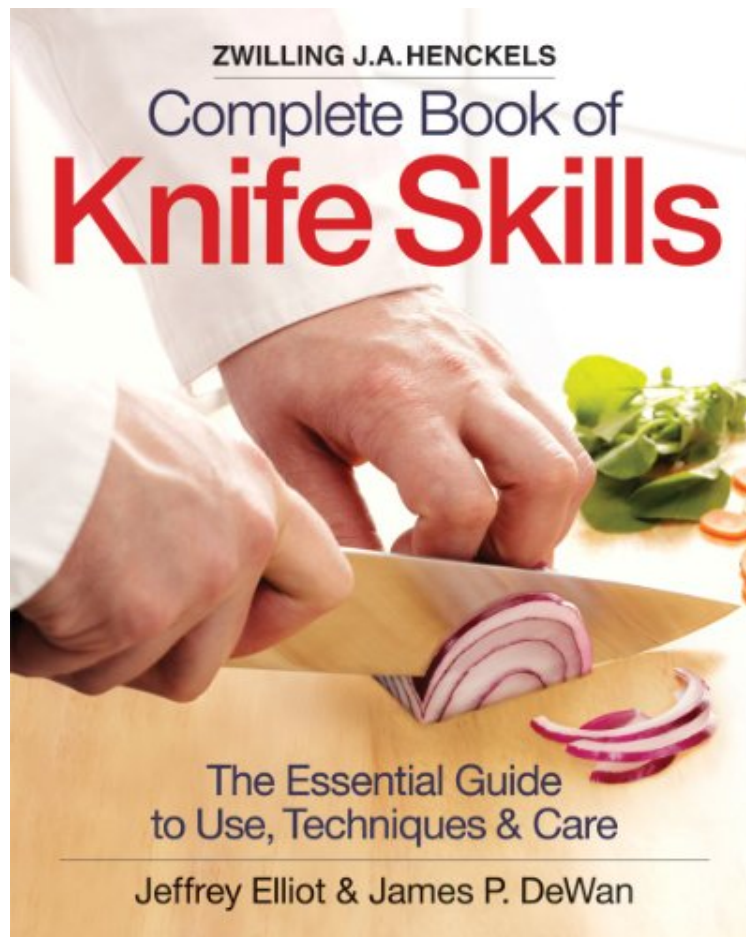


(Ebook free) The Zwilling J. A. Henckels Complete Book of Knife Skills: The Essential Guide to Use, Techniques and Care

The Zwilling J. A. Henckels Complete Book of Knife Skills: The Essential Guide to Use, Techniques and Care

Jeffrey Elliot, James DeWan

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#68457 in Books Robert Rose 2010-09-23 Original language: English PDF # 1 10.50 x 1.56 x 8.50l, 2.76 #File Name: 0778802566400 pages | File size: 22.Mb

Jeffrey Elliot, James DeWan : The Zwilling J. A. Henckels Complete Book of Knife Skills: The Essential Guide to Use, Techniques and Care before purchasing it in order to gage whether or not it would be worth my time, and all praised The Zwilling J. A. Henckels Complete Book of Knife Skills: The Essential Guide to Use, Techniques and Care:

2 of 2 people found the following review helpful. Wonderful book, great detail and explanations! By KrazyKatLadyI LOVE this book! As an experienced home cook, I was thrilled to finally get a book that detailed not only cutting techniques, but the different types of knives that are most used in the kitchen. Each technique includes not only detailed instructions, but full color photographs to illustrate each technique as well! The descriptions of both knives and techniques are incredible, and there is even a section that details making decorative food for platters. I can't

recommend this highly enough. If you're a beginning or experienced home chef, this is a keeper! 1 of 1 people found the following review helpful. Five Stars By Rea. Must have for any professional culinarian, from beginners, to anyone that wants to "refresh" their knife skills. 1 of 1 people found the following review helpful. Great resource By Kelly Great resource for learning/brushing up on knife skills. A lot of detailed information about knives in general, as well as a ton of step-by-step guides (with lots of pictures) for performing knife cuts. I don't own or particularly care for this brand of knives, and while the book suggests knives from the brand's product line, it doesn't take anything away from the book's usefulness.

The definitive book on knife skills from the knife manufacturer recognized worldwide as the symbol of the best quality and function. Every home chef needs a knife skills book. Cooks who know how to choose a knife, how to maintain it and how to use it properly work more safely, more quickly and more efficiently. Good knife skills also allow a cook to cut ingredients uniformly, allowing everything to cook at the same rate and creating the best presentation in the final dish. The authors' unique approach in this book stems from their experience in the culinary classroom, where they observed how people learn. Elliot and DeWan refined their teaching process based on this vast experience. Some of the features in the book are: More than 1,200 color step-by-step photos that clearly instruct and provide information on each technique Instructions on proper knife sharpening techniques Arrows and other graphic devices that direct the reader to the exact photo on the page and the precise skill illustrated A concealed wire binding that lies flat, keeping a cook's fingers on the knife, where they safely belong Concise, detailed and easy-to-understand instructions on how to hold a knife, the basic cuts and the proper techniques for cutting poultry, fish and specific vegetables and fruits, and creative garnishes Coverage of Japanese-style knives and cutting techniques Concise history of knives and knife-making The Complete Book of Knife Skills was created in collaboration with Zwilling J.A. Henckels, one of the world's leading manufacturers of high-quality knives. This indispensable reference will allow home cooks to teach themselves knife skills based on professional instructors' years of experience.

From Booklist Zwilling J. A. Henckels introduced his legendary German cutlery in 1731, and now his chefs have created a textbooklike guide on how to use the blades of the present. A kitchen-technique book of this depth and precision is a useful read for home cooks and aspiring culinary students alike. Authors Elliot and DeWan break each skill into small intricate steps, which allows the gourmards among us to follow along with ease and confidence. Once we have our mise en place, we're invited to peruse the kitchen as we learn how to chop, dice, rondelle, and chiffonade our way through the pantry. The chef-authors clearly outline which tools and practices are necessary to fabricate poultry, fillet fish, shuck oysters, or butterfly chops. Chapters alternately discuss the proper way to cut for presentation and cooking accuracy while focusing on procedure and safety. This step-by-step manual of age-old culinary tradition will have readers who are looking to sharpen their kitchen skills preparing frenched lamb rack with tourn potatoes and fluted mushrooms in no time. --Brian Lesson Here is an excellent book that would be useful on any cook's bookshelf. This very well-prepared book helps to give you everything you need to know about knives, and how to use them safely and efficiently. --George Erdosh San Francisco Book About the Author Jeffrey Elliot is a graduate of the Culinary Institute of America and has cooked at Le Cirque and Le Bernardin in New York. He was Director of Culinary Relations for Zwilling J.A. Henckels, Demeyere and Staub as well as the executive chef for Zwilling J.A. Henckels U.S., and currently runs his own full service marketing and PR Company called Culinary Relations. He is also the Co-Author of The Complete Guide to Sushi and Sashimi available October 2015 James P. DeWan is a chef, culinary instructor and award-winning food writer. His Chicago Tribune column, "Prep School," is now in its fifth year, and he has served on the culinary faculty at Kendall College in Chicago. He lives in Chicago, Illinois. Established in 1731, Zwilling J.A. Henckels has the experience and competence that come with manufacturing knives of outstanding quality for more than 275 years. (20101021)