

Shirley Corriher Cookwise

Edouard de Pomiane

CookWise Shirley O. Corriher, 2011-06-21 In *CookWise*, food sleuth Shirley Corriher tells you how and why things happen in cooking. When you know how to estimate the right amount of baking powder, you can tell by looking at the recipe that the cake is overleavened and may fall. When you know that too little liquid for the amount of chocolate in a recipe can cause the chocolate to seize and become a solid grainy mass, you can spot chocolate truffle recipes that will be a disaster. And, in both cases, you know exactly how to fix the recipe. Knowing how ingredients work, individually and in combination, will not only make you more aware of the cooking process, it will transform you into a confident and exceptional cook—a cook who is in control. *CookWise* is a different kind of cookbook. There are more than 230 outstanding recipes—from Snapper Fingers with Smoked Pepper Tartar Sauce to Chocolate Stonehenge Slabs with Cappuccino Mousse—but here each recipe serves not only to please the palate but to demonstrate the roles of ingredients and techniques. The What This Recipe Shows section summarizes the special cooking points being demonstrated in each recipe. This little bit of science in everyday language indicates which steps or ingredients are vital and cannot be omitted without consequences. No matter what your cooking level, you'll find *CookWise* a revelation.

BakeWise Shirley O. Corriher, 2008-10-28 The James Beard Award-winning, bestselling author of *CookWise* and *KitchenWise* delivers a lively and fascinating guide to better baking through food science. Follow kitchen sleuth Shirley Corriher as she solves everything about why the cookie crumbles. With her years of experience from big-pot cooking at a boarding school and her classic French culinary training to her work as a research biochemist at Vanderbilt University School of Medicine, Shirley looks at all aspects of baking in a unique and exciting way. She describes useful techniques, such as brushing your puff pastry with ice water—not just brushing off the flour—to make the pastry higher, lighter, and flakier. She can help you make moist cakes; shrink-proof perfect meringues; big, crisp cream puffs; amazing pastries; and crusty, incredibly flavorful, open-textured French breads, such as baguettes. Restaurant chefs and culinary students know Shirley from their grease-splattered copies of *CookWise*, an encyclopedic work that has saved them from many a cooking disaster. With numerous “At-a-Glance” charts, *BakeWise* gives busy people information for quick problem solving. *BakeWise* also includes Shirley's signature “What This Recipe Shows” in every recipe. This scientific and culinary information can apply to hundreds of recipes, not just the one in which it appears. *BakeWise* does not have just a single source of knowledge; Shirley

loves reading the works of chefs and other good cooks and shares their tips with you, too. She applies not only her expertise but that of the many artisans she admires, such as famous French pastry chefs Gaston Lenôte and Chef Roland Mesnier, the White House pastry chef for twenty-five years; and Bruce Healy, author of *Mastering the Art of French Pastry*. Shirley also retrieves lost arts from experts of the past such as Monroe Boston Strause, the pie master of 1930s America. For one dish, she may give you techniques from three or four different chefs plus her own touch of science—"better baking through chemistry." She adds facts such as the right temperature, the right mixing speed, and the right mixing time for the absolutely most stable egg foam, so you can create a light-as-air génoise every time. Beginners can cook from *BakeWise* to learn exactly what they are doing and why. Experienced bakers find out why the techniques they use work and also uncover amazing pastries from the past, such as Pont Neuf (a creation of puff pastry, pâte à choux, and pastry cream) and Religieuses, adorable "little nuns" made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing. Some will want it simply for the recipes—incredibly moist whipped cream pound cake made with heavy cream; flourless fruit soufflés; chocolate crinkle cookies with gooey, fudgy centers; huge popovers; famed biscuits. But this book belongs on every baker's shelf.

Cookwise Shirley O. Corriher, 1997 In *CookWise*, Shirley Corriher, the Sherlock Holmes of cooking, reveals the astonishing drama set in motion every time a potato hits hot fat to become a French fry or the oven's heat bakes the outside of a chicken into a caramel crust. Corriher is a true original—an experienced cook and teacher who also happens to be a trained chemist and a great storyteller.--Harold McGee.

KitchenWise Shirley O. Corriher, 2021-11-16 The James Beard Award-winning, bestselling author of *CookWise* and *BakeWise* delivers essential cooking know-how based on her expansive understanding of food science. Want to cook fluffier scrambled eggs and more flavorful sauces, keep your greens brilliantly green, and make everything taste more delicious? *KitchenWise* combines beloved cookbook author Shirley Corriher's down-to-earth advice with scientific expertise to address everyday cooking issues. Whether you are a beginner or a professional chef, Shirley's guidance will save you time and money, and help you know exactly what to do at the stove. A gifted teacher with a degree in chemistry, Shirley takes readers through the hows and whys of what she does in the kitchen, explaining the science behind common problems and offering solutions for how to fix them. (For example, salt has an amazing ability to suppress bitterness and allow other flavors to emerge.) In *KitchenWise*, which is filled with more than thirty of Shirley's favorite time-tested recipes, readers will learn why certain ingredients work well together and what makes good food great. Amazingly informative, approachable, and packed with proven techniques, *KitchenWise* serves up new ways to get the most from your meals--

James Beard's American Cookery James Beard, 2009-02-28 The classic, must-have American cookbook from one of our greatest authorities on food. James Beard was the dean of American cookery (*New York Times*), and he put practically

everything he learned about cooking into this single magnificent--now classic--cookbook. JAMES BEARD'S AMERICAN COOKERY includes more than fifteen hundred of his favorite and most successful recipes, as well as advice on dozens of cooking questions, from choosing meats and vegetables to preserving fruit and making real cheeseburgers. A celebration of the roots of cooking in the American style, this repackaged edition features the original text and color illustrations, and a new foreword by Tom Colicchio. Like *Mastering the Art of French Cooking* and *The Joy of Cooking*, it is a standard reference no kitchen is complete without.

Martha Stewart's Baking Handbook Martha Stewart, 2010-11-10 Every new book from Martha Stewart is cause for celebration, and with *Martha Stewart's Baking Handbook*, she returns to bring the pleasures of baking to readers at every level, from beginner to expert and beyond. A culinary compendium packed with more than 200 foolproof recipes for the best baked goods, *Martha Stewart's Baking Handbook* takes readers by the hand and guides them through the process of creating an irresistible variety of cakes, cookies, pies, tarts, breads, and much more. This essential addition to every cook's library is rich with tips, techniques, and the mouthwatering and stunning recipes for which Martha Stewart is so well known. Covering a delectable array of topics from simple to sophisticated, including biscuits, muffins, scones, cookies, layer cakes, specialty cakes, sweet and savory pies and tarts, and pastries and breads, she provides a dazzlingly delicious yet crystal-clear, vividly illustrated repertoire of recipes. There are cakes that are elegant enough for formal occasions, such as showers, weddings, and dinner parties, and basic favorites meant to be enjoyed every day and then passed down through the generations. Every chapter includes indispensable visual equipment glossaries and features vital make-ahead information and storage techniques. Organized for maximum clarity and practicality, the handbook also offers step-by-step how-to photographs that demystify even the most complex and nuanced techniques. These culinary building blocks will turn good bakers into great bakers, and make great bakers even better. Filled with time-honored classics, such as Marble Cake with White-Chocolate Glaze, Apple Pie, Challah, Baba au Rhum, and Croissants, as well as lots of new surprises, *Martha Stewart's Baking Handbook* will be reached for again and again, no matter the season or occasion. "Here, you will find the recipes and how-tos for the popovers you dream about, and for the simple crumb cake that you always want to whip up on Sunday morning, and for the double-chocolate brownie cookies that will make you a bigger hero with the after-school crowd, and for the citrus bars that you could only find in that little bakery that's no longer under the same management. . . . Baking offers comfort and joy and something tangible to taste and savor. We all hope that these recipes provide you with years of pleasure." —Martha Stewart

The Kentucky Fresh Cookbook Maggie Green, 2011-05-07 A seasonal food journey with native Kentuckian Maggie Green, *The Kentucky Fresh Cookbook* takes home chefs through a year in a Kentucky kitchen with more than 200 recipes. With a focus on the cook's activities in the kitchen, this book guides both aspiring and experienced cooks in the preparation of

delicious meals using the delightful variety of foods found in Kentucky. Green welcomes readers with her modern and accessible approach, incorporating seasonally available Kentucky produce in her recipes but also substituting frozen or canned food when necessary. She complements her year of recipes with tidbits about her own experiences with food, including regional food traditions she learned growing up in Lexington, attending the University of Kentucky, and raising a family in Northern Kentucky. The Kentucky Fresh Cookbook acknowledges the importance of Kentucky's culinary and agricultural traditions while showing how southern culture shapes food choices and cooking methods. Green appeals to modern tastes using up-to-date, easy to follow recipes and cooking techniques, and she addresses the concerns of contemporary cooks with regard to saving time, promoting good health, and protecting the environment. The Kentucky Fresh Cookbook contains a year's worth of recipes and menus for everyday meals, holiday events, and special family occasions—all written with Kentucky flair.

Food Styling Delores Custer, 2010-05-03 Food Styling is the first serious book on the subject of food styling for specific media: editorial, advertorial, public relations, marketing, advertising, packaging, and television and film production. It focuses on the development of skills and the techniques and equipment required to help chefs improve presentations and simply better market a product.

The Golden Door Cooks Light and Easy Chef Michel Stroot, 2009-09 Sound nutrition is the cornerstone of any healthy lifestyle, writes Michel Stroot, and he should know. As the executive chef at southern California's famed Golden Door Spa, he has perfected the art of conscious cooking and nourishment and now shares over 150 of his unique and delicious recipes in Golden Door Cooks Light and Easy. The Golden Door Spa is one of America's most exclusive holistic wellness retreats, and the celebration of food-from garden to table-is a cornerstone of the spa's simplicity is luxury ideology. Stroot's recipes are not only nutritionally balanced, but also imaginative, aromatic, and always delicious. In keeping with the Golden Door Spa philosophy, he aims to provide the hurried person a cuisine of simple and enticing meals that will renew physical and mental energy, with recipes that use only fresh, healthy ingredients, allowing creativity and spirit to enhance every meal. With guidelines for creating well-balanced meal plans, advice on how to cut time in the kitchen, and ways to reduce fat while enhancing flavor, Golden Door Cooks Light and Easy surpasses so many other cookbooks that amount to nothing more than a list of exotic ingredients from a fancy kitchen. From breakfast to beverages, appetizers to sauces, salads to seafood and easy desserts, Chef Stroot shares his favorite menus as he reflects on the Golden Door belief that it is necessary to maintain a balance between what goes into our bodies and what we can expect to get out in terms of energy, enthusiasm, and enjoyment. Classically trained, Chef Michel Stroot honed his skills as the executive chef at the Golden Door Spa for more than two decades. His food has been praised by the New York Times, Los Angeles Times, Gourmet, and Vogue. Stroot has been called a kitchen genius and his creations tantalizing and singularly inspiring. Originally from Belgium, he lives in San

Marcos, California.

Bon Appetit, Y'all Virginia Willis,2011-03-23 Two divergent influences--Southern cooking and French cuisine--come together in *Bon Appétit, Y'all*, a modern Southern chef's passionate and utterly appealing homage to her culinary roots. Espousing a simple-is-best philosophy, classically trained French chef and daughter and granddaughter of consummate Southern cooks, Virginia Willis uses the finest ingredients, concentrates on sound French technique, and lets the food shine in a style she calls refined Southern cuisine. More than 200 approachable and delicious recipes are arranged by chapter into starters and nibbles; salads and slaws; eggs and dairy; meat, fowl, and fish main dishes; sides; biscuits and breads; soups and stews; desserts; and sauces and preserves. Collected here are stylishly updated Southern and French classics (New Southern Chicken and Dumplings, Boeuf Bourguignonne), rib-sticking, old-timey favorites (Meme's Fried Okra, Angel Biscuits), and perfectly executed comfort food (Mama's Apple Pie, Fried Catfish Fingers with Country Rémoulade). Nearly 100 photographs bring to life both Virginia's food and the bounty of her native Georgia. You'll also find a wealth of tips and techniques from a skilled and innovative teacher, and the stories of a Southern girl steeped to her core in the food, kitchen lore, and unconditional hospitality of her culinary forebears on both sides of the Atlantic. *Bon Appétit, Y'all* is Virginia's way of saying, Welcome to my Southern kitchen. Pull up a chair. Once you have tasted her food, you'll want to stay a good long while.

The Making of a Chef Michael Ruhlman,2009-03-31 Exploring the essence of becoming a chef, this book reveals the elusive, unnameable elements of great cooking.

Marilyn Harris Cooking School Cookbook Marilyn Harris,2010-09-23 Enjoy these innovative and classic recipes, following the philosophy that it doesn't have to be difficult to taste good.

Craving Cookies Helen S. Fletcher,2021-10-01 Helen S. Fletcher has been making pastry dreams come true for over 45 years! As a renowned pastry chef, Helen owned a commercial bakery that provided high-end pastries, cakes and delicacies to fine restaurants and venues for more than thirty years. She has previously authored *The New Pastry Cook* and *European Tarts*, sharing her vast knowledge and recipes. Helen has always loved teaching people of all ages and abilities. She has taught her specialized craft at the collegiate level, as a regular on various cooking shows, as a consultant to Cuisinart, as a writer for *Bon Appetit Magazine*, and as a role model to other pastry chefs. Helen always keeps the baker in mind with clear, detailed and down-to-earth instructions. Pictures of each of the cookies enhance the book and give readers a visual goal for their efforts. Where words alone do not clearly convey the instructions, additional photos are included as a guide. *Craving Cookies* is a labor of love and her personal journey through the creation of American cookies. Helen invites you into her kitchen as she shares new and classic recipes and techniques gathered from her years baking experience.

What's the Difference? Brette Warshaw,2021-06-08 An Amazon Editors' Holiday 2021 Gift Pick! An Amazon Best of the Month Editors' pick for Cookbooks, Food & Wine From the creator of the popular What's the Difference? newsletter, a

whimsical and practical reference for food nerds and novices alike, covering dozens of culinary topics, that clears up confusion over similar terms, techniques, dishes, and more. Do you know the difference between sweet potatoes and yams? Bourbon and rye? Crumbles, cobblers, and crisps? Most people don't, even a number of home cooks—which is why they turn to Brette Warshaw. Inspired by her hit newsletter *What's the Difference?*, this irreverent yet informative reference makes clear the differences between things that are often confused in the kitchen, on the plate, behind the bar, and everywhere in between. Featuring 70 percent new material and favorite entries from her website, *What's the Difference?* covers more than 100 culinary topics, including: All-purpose flour vs. bread flour vs. pastry flour Bacon vs. Pancetta vs. Speck vs. Pork Belly Creme Fraiche vs. Sour Cream Jams vs. Jellys vs. Preserves Broccolini vs broccoli vs broccoli rabe Caramel vs butterscotch vs dulce de leche vs cajeta Filled with charming illustrations *What's the Difference?* is essential for anyone who wants to feel more confident in the kitchen and at the table.

Good Eats (Text-Only Edition) Alton Brown, 2019-12-24 This quintessential food-science-and-cooking-technique title is now available in ebook! Alton Brown is a great cook, a very funny guy, and—underneath it all—a science geek who's as interested in the chemistry of cooking as he is in eating. (Well, almost.) At long last, the book that Brown's legions of fans have cooked from and celebrated and spilled stuff on for years is available as an ebook, providing a brighter, shinier record of his long-running, award-winning Food Network TV series, *Good Eats*. From *Pork Fiction* (on baby back ribs), to *Citizen Cane* (on caramel sauce), to *Oat Cuisine* (on oatmeal), every hilarious episode is represented. The book contains more than 140 recipes and some helpful illustrations, along with explanations of techniques, lots of food-science information (of course!), and more food puns, food jokes, and food trivia than you can shake a wooden spoon at.

French Cooking in Ten Minutes Edouard de Pomiane, 1994-10-31 A beautiful reprint of Edouard de Pomiane's classic collection of recipes for simply prepared meals is more useful now than ever before. Illustrated with period pen and ink drawings, *French Cooking in Ten Minutes* offers an array of recipes for quick soups, extemporaneous sauces, egg and noodle dishes, preparing fish and meats, as well as vegetables, salads, and deserts.

When French Women Cook Madeleine Kamman, 2010-08-10 Part memoir, part cookbook, this classic of food literature is an immersion course in authentic, regional French home cooking from a world-renowned culinary authority. As a young woman, Madeleine Kamman developed her passion for food by working in the kitchens of France's most respected regional cooks. She dedicates one chapter to each of these remarkable women, who nourished her appetite for the tradition, rigor, and deeply personal nature of cooking. Her exuberant memoir—originally published over 30 years ago—tells of collecting mussels at the shore, churning butter from the milk of village cows, gathering mushrooms in nearby woods, and then transforming them into glorious meals under the tutelage of her beloved mentors. Over 250 recipes for the simple dishes Kamman learned at their sides accompany her evocative reminiscences of a bygone era in rural France. Now in paperback,

this classic is required reading for anyone who wants to know more about la cuisine française and the life, times, and tastes of a woman who helped to shape American cooking.

Science and Cooking: Physics Meets Food, From Homemade to Haute Cuisine Michael Brenner, Pia Sörensen, David Weitz, 2020-10-20 Based on the popular Harvard University and edX course, *Science and Cooking* explores the scientific basis of why recipes work. The spectacular culinary creations of modern cuisine are the stuff of countless articles and social media feeds. But to a scientist they are also perfect pedagogical explorations into the basic scientific principles of cooking. In *Science and Cooking*, Harvard professors Michael Brenner, Pia Sörensen, and David Weitz bring the classroom to your kitchen to teach the physics and chemistry underlying every recipe. Why do we knead bread? What determines the temperature at which we cook a steak, or the amount of time our chocolate chip cookies spend in the oven? *Science and Cooking* answers these questions and more through hands-on experiments and recipes from renowned chefs such as Christina Tosi, Joanne Chang, and Wylie Dufresne, all beautifully illustrated in full color. With engaging introductions from revolutionary chefs and collaborators Ferran Adria and José Andrés, *Science and Cooking* will change the way you approach both subjects—in your kitchen and beyond.

The Cook's Bible Christopher Kimball, 1996-10-01 *The Cook's Bible* takes the mystery out of preparing a great meal. What's the ideal ratio of oil to vinegar in a vinaigrette? Kimball gives you the answer: 4 1/2 to 1. What's the secret to perfect roast chicken? A 375(degree) oven and a 170(degree) internal temperature for the thigh. How about the toughest kitchen challenge of all, piecrust? Kimball makes it easy with the right ingredients (including Crisco and butter) and illustrated step-by-step instructions. For these and the rest of America's best-loved dishes - vegetable soup, poached salmon, roast beef, barbecued ribs, homemade pizza, waffles, chocolate chip cookies, and many others - Kimball has tested and retested to deliver the definitive recipes. In addition to these master recipes, Kimball also serves up a generous helping of appealing variations - nearly 450 recipes in all. Throughout, Kimball elucidates kitchen procedures - butterflying a chicken, for instance, or dicing an onion - with more than 250 beautifully rendered step-by-step illustrations. And he also provides lucid guidance on what kitchen equipment you need and what you can live without - a microwave oven is optional, but good knives are essential - including brand names, model numbers, and prices. From recipes to techniques to equipment, here is a one-volume master class in American home cookery, a cooking school in print for beginners and experienced cooks alike.

Bread Science Emily Buehler, 2021 *Bread Science* is the complete how-to guide to bread making. It covers the entire process in detail. With over 250 photos and illustrations, it makes bread making approachable and fun. Learn how to . . .-use preferments to increase the flavor of your bread,-create and maintain your own sourdough starter,-mix a well-balanced dough and knead it to perfection,-give your dough additional strength with a folding technique,-shape smooth, symmetric boules, batards, and baguettes,-modify your oven to make it better for baking bread, and more. In addition to the craft, *Bread*

Science explains the science behind bread making, from fermentation reactions to yeast behavior, gluten structure, gas retention, and more. If you like to understand why things happen, Bread Science is for you. The 15th anniversary edition contains all the great content of the original edition, with a beautiful new cover.

Discover tales of courage and bravery in Explore Bravery with its empowering ebook, Unleash Courage in **Shirley Corriher Cookwise**. In a downloadable PDF format (Download in PDF: *), this collection inspires and motivates. Download now to witness the indomitable spirit of those who dared to be brave.

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