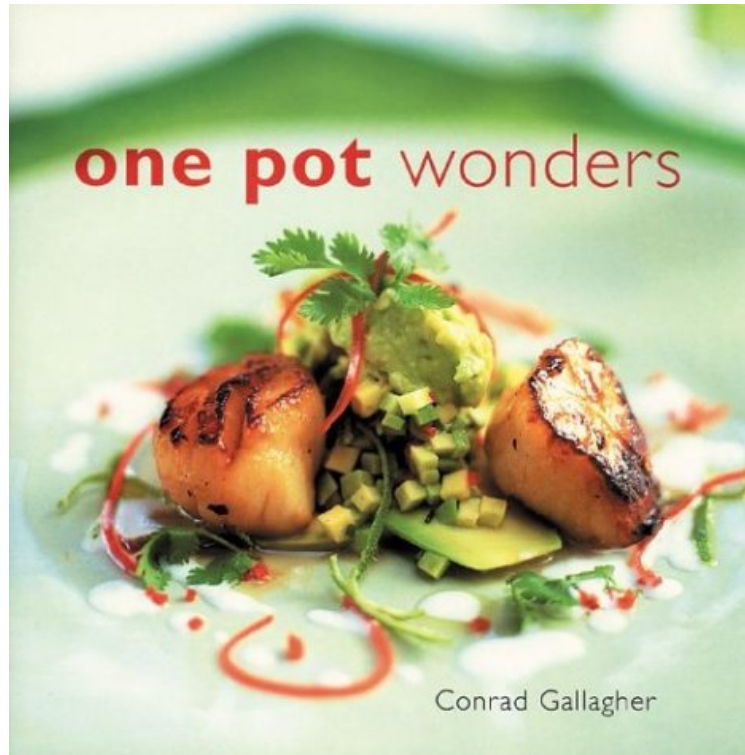


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One Pot Wonders

Conrad Gallagher, Gus Filgate
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Conrad Gallagher, Gus Filgate : One Pot Wonders before purchasing it in order to gage whether or not it would be worth my time, and all praised One Pot Wonders:

9 of 9 people found the following review helpful. Great if you're a chefBy Duaa AnwarThis is not a book for the home cook. Most of the recipes are exotic and use unheard-of ingredients. Despite that, the book jacket specifically claims that the recipes are easy to prepare (which may be true) and the ingredients are easily found in your kitchen cabinet. Not true. I doubt you would find 'trompettes de la mort' and 'hazelnut nougat' handy in your kitchen on any given night. You would need to plan and shop ahead before you attempt a recipe from this book.Beware that the 'one pot' principle is adhered to only if you're willing to wash out the same pot several times to finish off the recipe. The photography is lovely, of course. And some recipes are 'normal' enough for the home cook. Just don't expect to find many chicken and potato recipes. You will find more squid, monkfish (which the author clearly states is an endangered species), foie gras, scallops, and kangaroo(!). I suppose you would find this book useful if you're into innovative cooking and have a lot of time to spare shopping at speciality shops.2 of 2 people found the following review helpful. Very Fun-By apoemThe one pot rule is adhered to strictly. It is a fun cookbook that has some wild ingredients- kangaroo being one. However, you can certainly substitute and many times the substitutes are clearly given. I would say that some of these recipes can be made with ingredients on hand, others you will need to prepare ahead for. The few items I have made from this cookbook have turned out well and the directions were easy to follow. The pictures are lovely and only add to the book.This is not the book to buy if you are trying to prepare meals in a

hurry and on the fly. There are a lot of books out there that will help you with that. This is a good book to buy if you enjoy cooking and want something that is fairly simple to make (once you have all ingredients on hand) and yet have it turn out good. 1 of 1 people found the following review helpful. Disappointed By N. Karadas Not much in the way of ideas, wasted my money, wished I had seen it in person to save my money!

Internationally acclaimed chef Conrad Gallagher cooks up simple dishes that are simply delicious! Simple dishes, readily available ingredients, and a wealth of enticing recipes that involve only one pan--what could be better? Whether it's a wok, frying pan, casserole, griddle, saucepan, or roasting pan, Conrad Gallagher delights in easy ways to create unashamedly modern and sublime appetizers, sensational main dishes, and delicious desserts. Entertaining is much more fun without the hassle of endless washing up afterward, and with only one cooking pot, the pleasure of simplicity is assured. From the tools to the table, all is explained in *One Pot Wonders* by internationally acclaimed chef Conrad Gallagher. Contemporary gourmet recipes that are as simple to prepare as they are impressive. Full-color photographs throughout by award-winning food photographer Gus Filate. Hardcover binding ensures this book will sail through years of successful use. 120 of the most-requested recipes from some of Ireland's and America's leading restaurants.

The skill of [Gallagher] is to make each ingredient an adventure. . . Every forkful bursts like a rainbow on the palate. -- Claire Boylan, *Image Magazine*

About the Author: Conrad Gallagher was born in Donegal in 1971. At the early age of 17, after a stint working at the local hotels, he moved to New York where his natural talent for producing delicious and beautiful food became public knowledge. He was quickly discovered by the Waldorf Astoria where he became the youngest ever sous chef. Alain Ducasse then offered him the rare privilege of working at the Michelin 3-star *Hocirc;tel de Paris* where Conrad, revelling in the superb standards, stayed for a year. The food and service was, as one would expect, out of this world, representing a standard which had by now become normality to Conrad and one which he knew he could bring to a business of his own. In May 1994 a dream became a reality and Dublin's Peacock Alley was opened to critical acclaim and great commercial success. After two moves to bigger and better premises it has now settled in the Fitzwilliam Hotel in Dublin's St. Stephen's Green. Gus Filgate is a highly acclaimed photographer and winner of the James Beard Award for Best Food Photography.