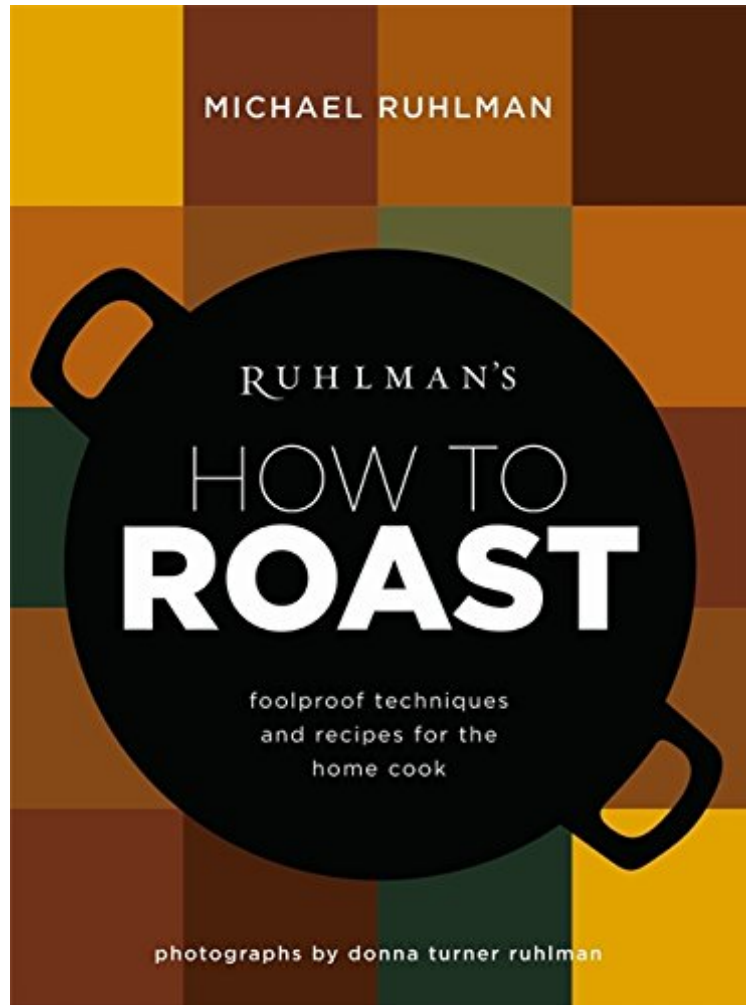


Ruhlman's How to Roast: Foolproof Techniques and Recipes for the Home Cook

Michael Ruhlman

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Michael Ruhlman : Ruhlman's How to Roast: Foolproof Techniques and Recipes for the Home Cook before purchasing it in order to gage whether or not it would be worth my time, and all praised Ruhlman's How to Roast: Foolproof Techniques and Recipes for the Home Cook:

16 of 17 people found the following review helpful. Technique-based and informative By Cissal I'm a big fan of Ruhlman's writing, especially his cookbooks. This one is no exception. There's a bit of overlap with some of his others, but it's minimal, and the very expanded information on the technique of roasting is something i welcome. Previous of his cookbooks have done much to improve my own kitchen skills, especially since he not only says what to do but WHY. This allows me to apply the techniques to other recipes. On quibble- the table of contents is not especially

informative or helpful; it consists only of "Intro", "Basics"; "Recipes", and "Equipment and Tools". This does not help one to find the info one needs in a more immediate way- for instance, if I want to roast pork. info on roasting peaches is probably irrelevant. Subdividing and making more explicit the sections would be helpful, especially in "Basics" and "Recipes". The index is some help with this, but is also pretty terse. I was thrilled to get this book, and I look forward to incorporating some of its wisdom into making my Thanksgiving turkey. Edited to add: I just finished reading it cover to cover today, though I have used several of the techniques from it. I was troubled that some of the photographs and/or their captions are dead wrong, and can be very confusing, such as in the roasted chicken picture tutorial where the photo of cutting the thigh from the drumstick was labeled as something to do with the wings; another was a picture in the section on roasting root veg that is captioned about bacon and bacon fat, but depicts basting a lamb rib roast. These were not the only 2 times such happened. I bought my copy early on; maybe this has been corrected in future printings, or at least in the ebook. 11 of 12 people found the following review helpful. Another winner from Ruhlman. By Brian BI am such a fan of Michael Ruhlman! I'll buy just about everyone of his cookbooks without even thinking twice. This one turned out to be no exception. I was concerned that it may just be a rehash of the chapter on roasting from "Twenty" but it dives so much deeper into the subject. Not a lot of recipes in here because its a technique book rather than a cookbook. I am ok with that because there are enough recipes out on the internet. Whats not on the internet is a detailed discussion on the craft of roasting. I bought the Kindle version since the hardcover is shipping up to 3 weeks out. Not sure why that is but I really wanted the actual book since I have all of his others. The kindle version is good but I am slightly annoyed with how some of the captions to the photos do not line up with the photo on the page. This can make some of the pictures confusing until you figure out to turn the page for the correct caption. It's not enough for me to knock the book but it does remind me why I love kindle books for reading novels, cookbooks are often best when you have the actual book in your hand. Looking forward to the rest of his technique books. 0 of 0 people found the following review helpful. Trust your instinct and get this book! By M. Connor I am a cook of some repute but still learning something new every day. This book taught me something with the first four recipes I followed. Mainly because I was sure they would not work so well, plus I had high Altitude to work against as well. Was I ever wrong! Buy this book if only for the vegetable recipes. I am no fan of Brussels Sprouts but I was eating these with both hands while finishing the rest of dinner. The chicken works like a charm even at a mile high. For beginners, learning to roast the right way is a real gift, the kind the keeps on giving. I have always respected Michael Ruhlman because he puts up with no guff from foodie dilettantes but it is now true adoration. His books are exceptionally well done and trustworthy. I rank them in the inner circle of Corriher, Child, Prudhomme and Pepin. If the recipe and instruction does not work, he does not put it in there. Golden!

As an award-winning cookbook author, food writer, and online culinary expert, Michael Ruhlman has developed a reputation for providing lucid, no-nonsense cooking advice as sharp as a good chef's knife. In this first in a new series of books focusing on cooking methods, Ruhlman explores one of the most fundamental cooking techniques- roasting. Humankind has been roasting for millennia. The term originally referred to cooking over an open fire, usually on some kind of spit, and has evolved to describe cooking of meat or vegetables or even fruit in an oven, a "dry heat" (and usually high-heat) method of making things irresistibly appetizing. "Of all our cooking terms," Ruhlman writes, "sauteacute;ed, grilled, poached, broiled-I believe roasted is the most evocative adjective we can attach to our food, conjuring as it does ideas of deep rich flavors and delicious browning." RUHLMAN'S HOW TO ROAST combines practical advice - what tools you need, staple ingredients to have on hand, how to get the most out of your oven - with 20 original and mouthwatering recipes, chosen to showcase a wide range of roasting methods and results, from "The Icon" (roast chicken), to Monkfish Roasted with Tomatoes and Basil, to Roasted Peaches with Mint Cregrave;me Fraiche. Dozens of color photographs offer step-by-step illustration as well as finished-dish showpieces.

"This collection of 25 innovative roasting recipes from award-winning cookbook author Michael Ruhlman covers basics such as whole chicken and rack of lamb, and some savory surprises, including roasted peaches with cregrave;me frairc;che and mint."?Sacramento Bee About the Author Michael Ruhlman started writing about the lives of chefs 20 years ago, and he soon found an interest in becoming a chef himself. After his success with the narrative books *The Making of a Chef*, *The Soul of a Chef* and *The Reach of a Chef*, he has more recently taken his own skills in cooking to write innovative and successful food reference books including *Ratio*, *The Elements of Cooking*, and *Charcuterie*. Ruhlman has also appeared on food television numerous times, notably as a judge on *Iron Chef* and as a featured guest on Anthony Bourdain's *No Reservations*. He lives in Cleveland, Ohio with his wife, photographer Donna Turner Ruhlman.