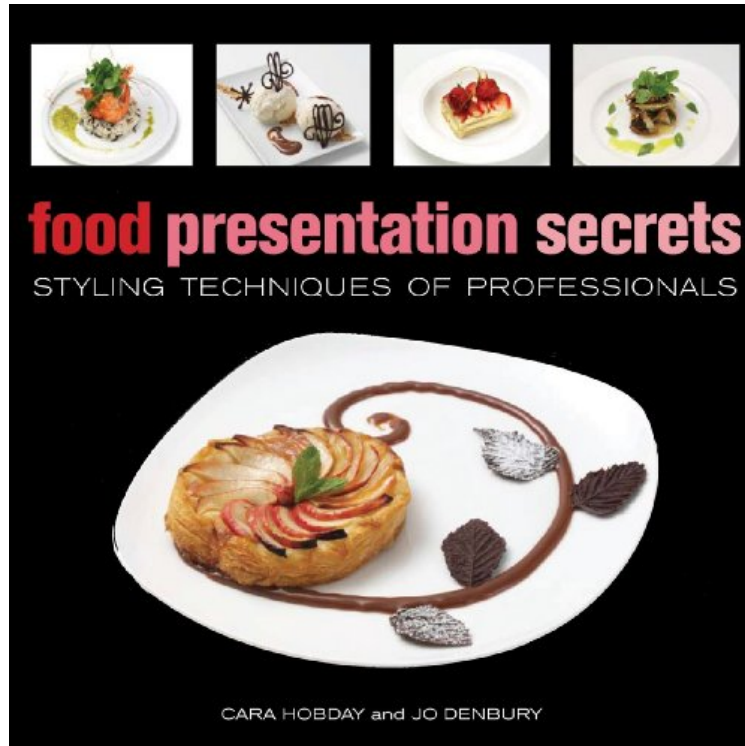


[Free] Food Presentation Secrets: Styling Techniques of Professionals

Food Presentation Secrets: Styling Techniques of Professionals

Cara Hobday, Jo Denbury

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Cara Hobday, Jo Denbury : Food Presentation Secrets: Styling Techniques of Professionals before purchasing it in order to gauge whether or not it would be worth my time, and all praised Food Presentation Secrets: Styling Techniques of Professionals:

0 of 0 people found the following review helpful. "Secrets"? Hardly. This is Garnishes 101 By nom de plume The title is misleading. There aren't any "secrets" here - in fact, some of the "secrets" are fundamental knife skills that anyone with a basic interest in cooking already knows: julienne your vegetables (cut them into matchstick-shaped pieces); cube your vegetables; use a melon-baller to make spheres... Other instructions include: - Waffle fries- Make a lattice top for a pie- butter balls- curly fries- quenelles- how to dip fruit in chocolate- how to make a compound butter (butter with seasonings in it) Other ideas include old-school, traditional things like radish roses and tomato roses. I do give them credit for providing clear instructions with step-by-step photos - this would be valuable to those who are just starting out with cooking. The photos of the completed dishes are not gorgeous "food porn" shorts - the food looks like someone made it at home without food stylists or the help of Photoshop. This may be a good or bad thing for the reader depending on their viewpoint - some won't be "wowed" or inspired to make the dish; others may be encouraged by looking at the images and thinking, "Oh, I can do that." Aside from the instruction section, the book provides some basic information about place settings, essential equipment, and establishing mood lighting. The final section about edible flowers, shoots, and leaves is the only information you may not find in a basic cookbook. WHO WOULD BENEFIT FROM THE BOOK This book is about entertaining at home. It would be helpful for someone who wants to host dinners but has no idea where to start. Maybe someone who just graduated from college or someone who has

cooked for family and now wants to up their presentation game. Additionally, it is nice to have a variety of techniques collected in one place, even though the techniques are basic. This saves you from having to sift through a couple of cookbooks to get the information you are looking for. However, if you already have a basic cookbook or two (cooking fundamentals and baking/dessert fundamentals), you are better off sticking with these and looking for inspiration on the Net. I'm giving the book two stars because the title is misleading - there aren't any secrets here. If they had named the book "Knife cuts, Garnishing and Plating 101" I'd give it 3.5 stars. 3 of 3 people found the following review helpful. The cover is the best picture. By ebI purchased this book as a gift so I can't comment on the recipes. I agree with other reviews that commented on the pictures. There are good ideas, but the book is definitely lacking in making such small pictures. Very difficult to appreciate the presentations with the tiny pictures. 223 of 228 people found the following review helpful. Good illustrations and techniques but bad recipes. By lectora incansable My husband is a chef and I bought this for his use and for me to learn more about food presentation. The book's techniques for decoration and the illustrations are very good and helpful. They provide a lot of information and helped me imagine more and better ways to present the food. I would have rated this book higher but the recipes that are provided are wrong in many cases. We first noticed a problem when we were making the fruit in jelly dessert on page 101. My husband said it looked like it called for too much gelatin for the amount of liquid. He did some calculations on the quantities and was sure this was the case. We went ahead and followed the recipe to the letter and the jelly turned out extremely hard. Even cutting the amount of gelatin to half was still too much. We then made the tuile paste from page 162. When we baked it it turned into a runny, unusable mess. My husband then started going through several of the recipes and noticed more errors. For example, on page 164 the red bell pepper sauce recommends running it through a sieve without mentioning the need to puree the ingredients first. I am lucky to have a professional chef in the house otherwise I would have been very frustrated trying to make the recipes and having them turn out "wrong" when in reality it is the book that has the errors. The book is still very useful but if you are not very experienced in the kitchen the errors may prove difficult to identify and overcome.

A practical guide to adding that professional flourish to any dish. Food Presentation Secrets provides professional cooking school instruction, tips and recipes for more than 100 sweet and savory garnishing ideas. Using this comprehensive guide, any home chef can make professional-looking garnishes with delicious edible ingredients. Five comprehensive sections reveal the techniques, tools, ingredients and designs used by chefs in fine restaurants. Step-by-step illustrations show how to assemble the garnishes, and each is graded in difficulty from one to five. Handy checklists, tip boxes and identifier directories explain the best ways to use the different garnishes. The features include: How and why to garnish, history of garnishing, modern garnish styles Essential cooking tips and rules of presentation The aesthetics of plate styles and shapes Useful tools and essential knives Core garnishing techniques using sauces, gravies, oils, salsas, pestos, foliage, flowers, fruit, vegetables, flour-based garnishes, dairy, sugars, pastries, ices, chocolate and textures Food Presentation Secrets rivals a professional culinary course and will give all cooks the confidence to create attractive designs for any type of menu.

The book lays out plating and cooking methods in methodical detail and accessible language, from radish roses to noodle nests. (Niesha Lofing Sacramento Bee 2010-03-24) Recommended for large or specialized culinary collections, this appealing cookbook could be used as a text in culinary schools as well as in the kitchen of the adventurous home cook. (Christine Bulson Library Journal 2010-09-24) In recent years chefs have boldly created new techniques and styles for giving food a visual flair that goes far beyond the ordinary. Authors Hobday and Denbury have combined their writing and food stylist talents to create this extraordinary guide to food presentation.... If you are ready to take your cooking to an entirely new level Hobday and Denbury will be your guides. (Terry Peters North Shore News 2010-08-25) If you're looking to master fancy food presentation, these step-by-step guides can help you get the process down pat. (Ashley Gartland Oregonian 2010-06-22) As any chef will tell you, if you want to bore your dinner guests silly then serve them a plate of monochromatic slop devoid of visual acuity. A formless, flaccid tuna casserole comes quickly to mind. What this clever book does (one hopes) is inspire you to elevate ordinary dishes into works of art with simple tips, instructions and recipes for more than 100 sweet, savoury and colourful garnishes. (You could tart up that casserole with some quickly sculpted vegetables, for example.) Five sections show techniques, tools, ingredients and designs used by chefs in hoitytoity restaurants that you can apply at home, with step-by-step photos showing exactly how to do it. With a few basic skills, you too can serve food with flair and impress everyone. (Byron Eade Ottawa Citizen 2010-11-25) About the Author Cara Hobday has been a professional food journalist and stylist for 14 years and is the author of a number of cookbooks. Jo Denbury is a freelance journalist, stylist and writer based in London, England.