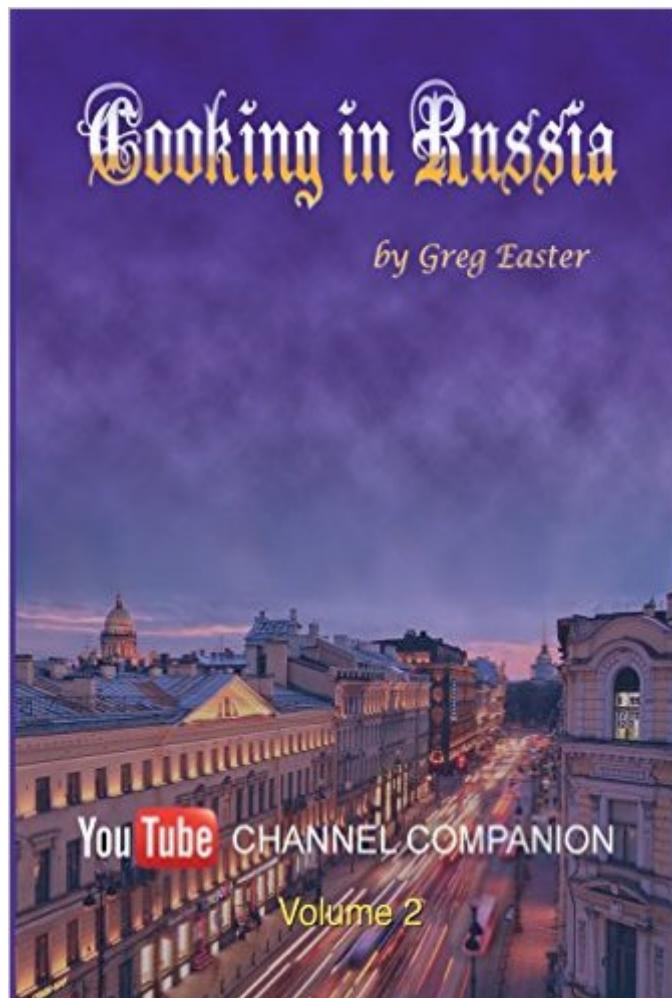


The book was found

Cooking In Russia - Volume 2



Synopsis

In this second volume, the author continues to share his decades of experience with professional tips and trade secrets from restaurants around the world. In addition to dozens of restaurant-tested recipes (each one with highly detailed step-by-step directions), this volume contains a wealth of information on such topics as producing your own dried seasonings from unexpected ingredients, technical aspects of braising, a lot about molecular flavor chemistry, microwave oven physics (and why you should care), mastering the art of cooking perfect steaks (including an original chart that will change how you think about cooking meat), a guide to spices from India and the reasons for toasting spices in different ways, a dozen common food myths debunked, selecting wines for cooking, some interesting food history, and more.

Book Information

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Customer Reviews

Watching Greg Easter's cooking videos on YouTube is a bit like peeking into the kitchen of a fine restaurant and learning how the chef made your food taste so good. I've been a fan of Chef Easter's YouTube channel CookingInRussia for several years now, and I am always learning something new about food and professional techniques that no one else demonstrates. These are not dumbed-down recipes made easy for the home cook. These are for the home cook who wants to ramp up their knowledge, skill, and enjoyment of making food with incredible flavors. Chef Easter is also quick to reply to questions asked on the channel and readily shares his knowledge and skills. It is obvious that much preparation goes into the videos, which are easy to follow and understand. His

recipes are impressive. The YouTube channel companion books are a great idea, and an excellent addition to the YouTube videos. It's a unique idea and shows a level of commitment that goes beyond the video. Chef Easter has made many improvements to Volume 2 of the channel companion series. In this volume, the complete recipe is included with the ingredient list and the procedure. Recipes can be prepared without having to follow along with the video while cooking. Just seeing how a great recipe is prepared would be enough, but Greg Easter takes the extra step of teaching exactly why certain techniques and ingredient combinations work to take flavor to the next level. Volume 2 starts out with a section that covers how flavors are produced, such as the chemistry behind flavor development (including Bacon Chemistry) and details about flavor ingredients, flavor pairings, and detailed information about herbs and spices. He also expands on subjects touched upon in the video series, such as steak tenderness.

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