

# [PDF] Julia's Kitchen Wisdom: Essential Techniques And Recipes From A Lifetime Of Cooking

**Julia Child, David Nussbaum - pdf download free book**

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## **Books Details:**

Title: Julia's Kitchen Wisdom: Essen

Author: Julia Child, David Nussbaum

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## **Description:**

What would you give to see the notes Julia Child keeps in her handwritten loose-leaf kitchen reference guide? Your wish is granted! This clever little volume was inspired by Child's notebook, compiled from her own "trials, remedies, and errors."

Organized by large category and technique, it's a very handy reference guide for anyone reasonably comfortable in the kitchen. Each section contains a master recipe followed by variations. The emphasis is on technique, so if you occasionally find yourself trying to remember at what

temperature to best roast a duck, the best way to cook green beans and keep them green, or how to save your hollandaise, then this is the book for you. And what good is a reference guide without an index? As always, Child comes to our rescue with a fantastic, comprehensive index, 19 pages long for 107 pages of text, so we can find the answers to life's burning questions in a flash.

Part of what makes Julia Child such an icon is that she can describe a complicated dish, and in the next breath convince us to make it. Classic Chocolate Mousse, Sabayon, Scalloped Potatoes Savoyarde, and Butterflied Leg of Lamb sound manageable when they follow recipes for Roast Chicken, Mashed Potatoes, and Scrambled Eggs. And with Child's help, they are. "Quick, snappy answers" for both basic and complicated cooking questions make this a work we'll never outgrow. And if Julia can use a cheat sheet, so can we! Fans of Child will love that her personality shows through in comments like, "Don't crowd the pan... or you'll be sorry," and, to introduce her Basic Vinaigrette Dressing, "I use the proportions of a very dry martini." Eight pages of photos taken by her husband, Paul, including one of Child with the famous dancing goose, make this even more of a treasure.

If there is anyone qualified to offer kitchen wisdom, it must be Julia Child. After a lifetime of cooking and teaching, her knowledge is a perfect gift for fans, novices, or anyone responsible for putting dinner on the table every night. --*Leora Y. Bloom* --This text refers to the edition.

**From Publishers Weekly** This slender book from the doyenne of gourmet cooking is a boon for those who need a refresher course in, or a handy source for, basics. These notes come from Child's own kitchen notebook, years in the making. Generally, each recipe is included in "master" form with numerous variations; for example, a section on potatoes explains the ins and outs of Mashed Potatoes, as well as provides a recipe for Garlic Mashed Potatoes. Child's voice is always welcome, and never more so than when she is providing no-muss-no-fuss advice like this. A quick section on dried beans covers soaking as well as cooking in a pressure cooker or Crock-Pot, and some more esoteric treats, such as homemade bread and souffl?s, have their place here. Helpful tips proliferate throughout: Sea Scallops Saut?ed with Garlic and Herbs are followed by a paragraph on scallops that exude too much juice, and a section on tarts explains how to prebake a shell. Even Hamburgers (plain and flavored) are covered here.

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