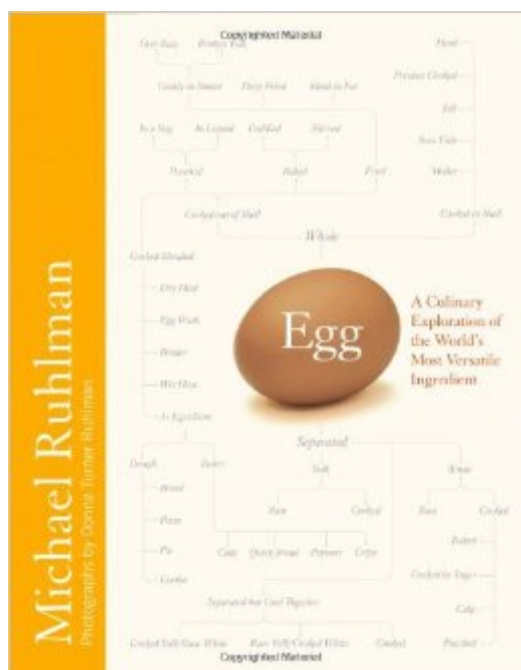


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Egg: A Culinary Exploration Of The World's Most Versatile Ingredient



Synopsis

In this innovative cookbook, James Beard award-winning author Michael Ruhlman explains why the egg is the key to the craft of cooking. For culinary visionary Michael Ruhlman, the question is not whether the chicken or the egg came first, it's how anything could be accomplished in the kitchen without the magic of the common egg. He starts with perfect poached and scrambled eggs and builds up to brioche and Italian meringue. Along the way readers learn to make their own mayonnaise, pasta, custards, quiches, cakes, and other preparations that rely fundamentally on the hidden powers of the egg. A unique framework for the book is provided in Ruhlman's egg flowchart, which starts with the whole egg at the top and branches out to describe its many uses and preparations -- boiled, pressure-cooked, poached, fried, coddled, separated, worked into batters and doughs, and more. A removable illustrated flowchart is included with the book. Nearly 100 recipes are grouped by technique and range from simple (Egg Salad with Tarragon and Chives) to sophisticated (nougat). Dozens of step-by-step photographs guide the home cook through this remarkable culinary journey.

Book Information

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Customer Reviews

Michael Ruhlman is a combination of who we are and who we want to be. He's a down to earth guy with a passion for cooking (who most of us are) who has become an almost unparalleled master at the culinary arts (who most of us want to be). I consider "Ruhlman's Twenty" to be one of the finest books written for an aspiring home chef, and "Egg" comes very close to being Twenty's equal. In "Egg", Ruhlman takes the simple egg and demonstrates why it truly is not only "the most versatile

ingredient", but also one of the most magnificent. Through the multitude of recipes, he shows how the egg can play both the lead role or the supporting character in every dish from breakfast to dessert. Big credit must also go to Donna Ruhlman for her stunning photography highlighted throughout the book. Seriously, I challenge you to look at any picture in this book and not think (or say out loud), "oh, I gotta make that". In fact, one of my complaints about "Egg" is that while some recipes have multiple pictures, you can find yourself going through a stretch of several recipes that have none. Another little complaint I have about "Egg" is that sometimes, it feels like there are little details omitted in his recipes. For example, in one of his soft-cooked egg recipes, he says that you can use the pressure cooker method, but only for 4 minutes. It was unclear if that meant mimicking the pressure cooker hard-cooked egg exactly, but only for 4 minutes -- so that's what I did and wound up with was still basically a hard-cooked egg. Maybe for soft-cooked, I was supposed to immediately cool the pressure cooker under cold water and then get the egg into ice water? I don't know, because he doesn't say.

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