

## Pacojet Pacojet

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The well-known chef Michalis Ntoumetas demonstrates his view of Greek cuisine, applying a modern touch in a book against the spirit of the times. Culinary teacher and top award-winning professional, proposes, with his personal style, 103 creative recipes of Greek cuisine "Made in Greece", that are worth seeing. Using only local ingredients combined with modern cooking techniques, he presents high gastronomy in the 300+ pages of this luxurious ebook.

A must-have book for thirty years, and now in its sixth edition, *Cookery for the Hospitality Industry* remains Australia's most trusted and reliable reference for commercial cookery students, apprentice chefs and those studying vocational courses in schools. It covers the essential skills, methods and principles of cookery as well as the core competencies listed within the Australian National Training Package for Commercial Cookery. This book provides trade apprentices and commercial cookery students with everything they need to know to achieve trade status and more. It is the only textbook that genuinely addresses the needs of Australian students by covering Australian qualifications and reflecting Australian conditions, ingredients and our unique cuisine.

Popular Science gives our readers the information and tools to improve their technology and their world. The core belief that Popular Science and our readers share: The future is going to be better, and science and technology are the driving forces that will help make it better.

The flavor of a food is often the most desirable quality characteristic for the consumer, yet the understanding of flavour is a fascinatingly complicated subject, which calls for interdisciplinary research efforts. This latest volume presents the proceedings of the 11th Weurman Flavour Research Symposium and describes the most recent and original research advances related to the flavour of foods and beverages with contributions of experts from 25 countries world-wide. \* Efficiently summarises the current front line research within food flavor \* Highlights the modern approaches to flavor production using biotechnology, enzymes and gene-technology \* The dynamic effects of manipulation of food in the mouth during consumption influencing the release of flavour compounds is discussed in detail

FROZEN DESSERTS FROZEN DESSERTS Frozen desserts have long been a key part of every pastry chef ' s repertoire, and recent innovations such as the Pacojet have expanded today ' s frozen dessert options. Now, Francisco Migoya, a professor at The Culinary Institute of America and the former executive pastry chef at The French Laundry, has produced the definitive guide to frozen desserts. Offering comprehensive coverage of ingredients, theory, techniques, and formulas, this unprecedented guide explains how to produce the full range of today ' s frozen desserts using both classic and modern methods. Illustrated throughout with 135 striking full-color photographs, *Frozen Desserts* provides a thorough foundation in every aspect of frozen dessert — making. Chef Migoya examines the pros and cons of batch freezer machines and the Pacojet and explains how to formulate recipes for ice creams, gelato, sorbets, and sherbets that produce consistently excellent results for each. Covering these frozen desserts as well as other types—granit é, parfait, semifreddo, bombe, soufflé, mousse, and more—he describes production techniques, offers detailed master formulas, and provides in-depth troubleshooting advice as well as guidance on storage and service issues. In the final chapters of the book, Chef Migoya demonstrates how to apply the techniques he has presented to create 200 deliciously inventive small desserts, plated desserts, entremets, and savory items. From Stracciatella Ice Cream with Chocolate Box and Yuzu Sorbet with Cotton Candy and Black Sesame Seeds to White Truffle Ice Cream with Truffled Taglioca and Shaved Black Truffles and Frozen Praline Parfait with Hazelnut Mascarpone Gâteau, these stellar creations exemplify the range of frozen dessert possibilities available today. Here is all the expert guidance and inspiration you need to master production techniques and develop your own signature frozen desserts. Founded in 1946, THE CULINARY INSTITUTE OF AMERICA is an independent, not-for-profit college offering bachelor ' s and associate degrees in culinary arts and baking and pastry arts, as well as certificate programs in Latin cuisines and wine and beverage studies. A network of more than 44,000 alumni has helped the CIA earn its reputation as the world ' s premier culinary college. The CIA, which also offers courses for professionals and food enthusiasts, as well as consulting services for the foodservice and hospitality industry, has campuses in Hyde Park, New York; St. Helena, California; San Antonio, Texas; and Singapore. \* Frozen Desserts is a fantastic tool for the pastry professional, with inventive new takes on classics, as well as great information on modern techniques. It ' s definitely a must-have addition to the pastry chef ' s personal library. " —RICHARD CAPIZZI, PASTRY CHEF at PER SE and BOUCHON BAKERY, NEW YORK CITY " This book is not only a collection of recipes, but a resource to teach the chemistry of how and why they work—a stepping stone towards the reader ' s own creations. " —KAREN DEMASCO

A revolution in cooking *Sous vide* is the culinary innovation that has everyone in the food world talking. In this revolutionary new cookbook, Thomas Keller, America's most respected chef, explains why this foolproof technique, which involves cooking at precise temperatures below simmering, yields results that other culinary methods cannot. For the first time, one can achieve short ribs that are meltingly tender even when cooked medium rare. Fish, which has a small window of doneness, is easier to finesse, and shellfish stays succulent no matter how long it's been on the stove. Fruit and vegetables benefit, too, retaining color and flavor while undergoing remarkable transformations in texture. The secret to *sous vide* is in discovering the precise amount of heat required to achieve the most sublime results. Through years of trial and error, Keller and his chefs de cuisine have blazed the trail to perfection—and they show the way in this collection of never-before-published recipes from his landmark restaurants—The French Laundry in Napa Valley and *per se* in New York. With an introduction by the eminent food-science writer Harold McGee, and artful photography by Deborah Jones, who photographed Keller's best-selling *The French Laundry Cookbook*, this book will be a must for every culinary professional and anyone who wants to up the ante and experience food at the highest level.

Morfudd Richards ran a very popular London restaurant called Lola's. When she closed it in 2004 she bought an ice-cream van and started a business - Lola's on Ice - selling her homemade ice creams. From here springs this mouthwatering book, based on four years' experience of mastering the art of making ice cream and the discovery of a passion. Morfudd shares over 100 sumptuous recipes for ice creams, sorbets, granitas and sundaes - for use with an ice-cream maker or by hand. She reveals why beetroot is the perfect partner for blackcurrant in a sorbet; how to make the creamiest vanilla ice cream and why your tastebuds won't fail to be tantalised by burnt orange caramel or rhubarb crumble ice cream or pea and wasabi sorbet. She also teaches you how to marry flavours to create irresistible sundaes, how to make ices throughout the year using seasonal ingredients and provides a handy Q&A section to help solve your ice-cream dilemmas. With eye-catching design and stunning colour photography throughout, this book is THE definitive guide to all things iced and will have you licking your bowl clean to savour every last drop of your delectable desserts.

The second edition of MODERN GARDE MANGER: A GLOBAL PERSPECTIVE, was written for both the working chef and the serious student engaged in the practice and study of culinary arts. The first edition was winner of the International Association of Culinary Professionals (IACP) Cookbook Award. Its carefully researched information and fully tested recipes span the international spectrum of the modern garde manger station. Four sections covering twenty chapters focus on the chef's required knowledge and responsibilities. This second edition has been reorganized to provide a clearer transition from subject to subject, and skill set to skill set. Special features include: Chapter Goals; Professional Profiles; Ask the Expert; People, Places, Things; Review Questions; Activities and Applications; and Key Words in Review. The text contains material on molecular cuisine, plus creative equipment used by garde manger chefs. There are more than 800 four-color photographs of which more than 300 are new, including many finished plates, platters, showpieces and step-by-step procedures, plus many additional recipes and expanded content on food show competition, buffet table layouts, ice sculpting techniques and more. . While Modern Garde Manger, 2e still retains its exposure to international recipes and techniques, more traditionally American recipes and techniques have been included in this edition. MODERN GARDE MANGER 2E is the most comprehensive book of its kind available for today's student and professional chef. In addition, a CourseMate website is available to accompany the text. CourseMate includes: an interactive eBook; Engagement Tracker, a first-of-its-kind tool that monitors student engagement in the course; and interactive teaching and learning tools including quizzes, flashcards, crossword puzzles, PowerPoint slides and more. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Pittsburgh was once a beleaguered steel town, but has transformed into a place that people are talking about—in only the best ways possible. The cuisine here is also evolving. Pittsburgh restaurant legends have laid a solid culinary foundation, encouraging a continuous stream of newbies to take risks applauded by stomachs everywhere! Creativity and sustainability are on the rise, but most importantly, the Pittsburgh food scene has remained unpretentious and relatable. The variety available runs the gamut of cuisine, flavor, and price, allowing both novice and expert foodies to experience culinary bliss. With recipes for the home cook from over 50 of the city's most celebrated eateries and showcasing over 200 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, Pittsburgh Chef's Table is the ultimate gift and keepsake cookbook for both tourists and locals alike.

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