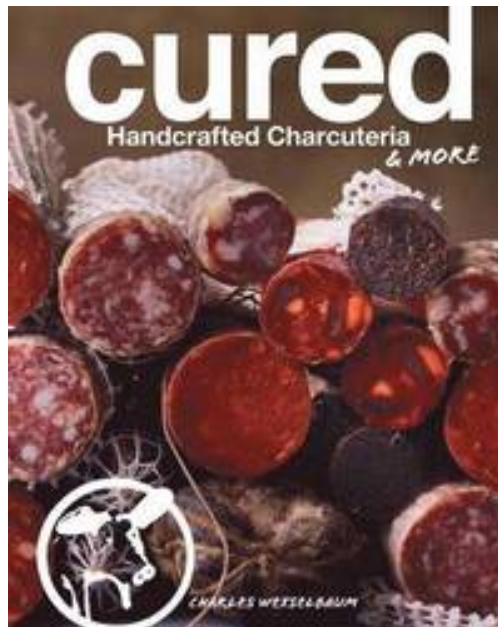


Cured

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Charles Wechselbaum

Cured Charles Wechselbaum boken PDF

For lovers of all things dry cured, award-winning chef, owner of Charlito's Cocina, and creator of charcuterie Charles Wechselbaum has written an unconventional entry-level guide to the process. Drawing on his Cuban-Jewish background and inspired by flavors from Asia to Italy, "Charlito" includes recipes for pork and beef salami, dry-cured whole muscles like prosciutto and bresaola, and more unusual seafood and vegan options made from salmon, tuna, figs, cucumbers, and more. He provides instructions for easily constructing your drying and fermentation chamber, putting together the perfect charcuterie board, pairing wines and beers with the finished product, and recipes to implement your favorite dry-cured ingredients. With information on everything from sourcing your materials through plating your dish, home chefs of all levels can enjoy their own dry-cured delicacies without being intimidated.



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