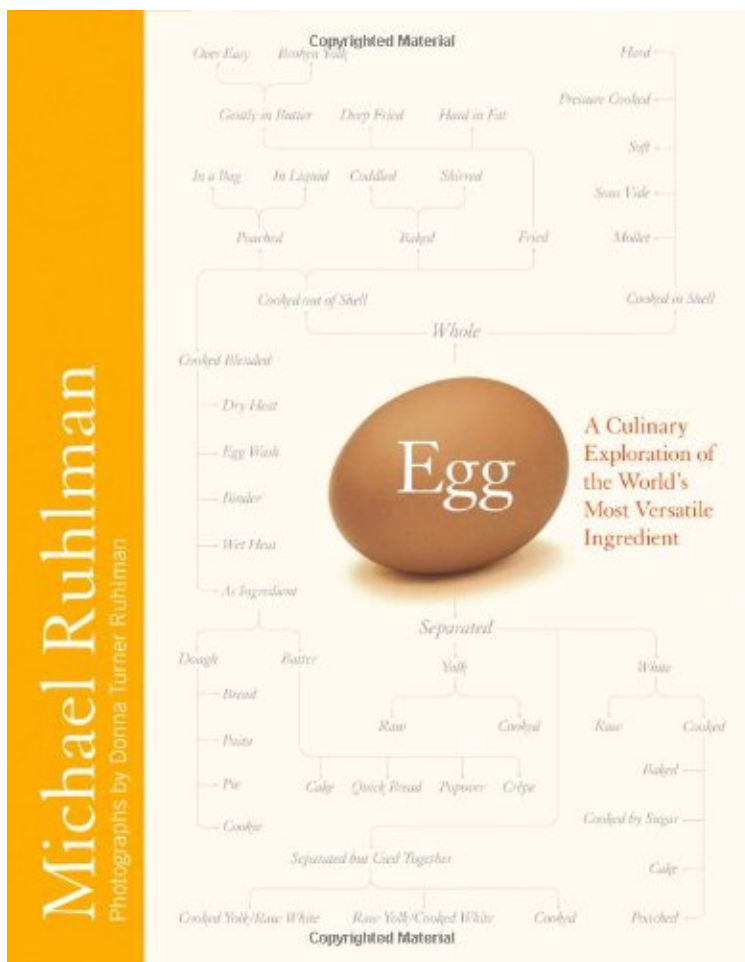


# Egg: A Culinary Exploration of the World's Most Versatile Ingredient

Michael Ruhlman

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#110556 in Books Ruhlman Michael 2014-04-08 2014-04-08 Original language: English PDF # 1 10.38 x 1.13 x 8.25l, .0 #File Name: 0316254061256 pages Egg A Culinary Exploration of the World's Most Versatile Ingredient | File size: 47.Mb

**Michael Ruhlman : Egg: A Culinary Exploration of the World's Most Versatile Ingredient** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Egg: A Culinary Exploration of the World's Most Versatile Ingredient:

0 of 0 people found the following review helpful. Wonderful resource and great read! By Brittany WSO much more than just your typical "how to cook an egg" book. This book artfully covers a wide array of breakfast dishes, sauces, salads, cooking techniques etc. I love how the book separates into categories for the whole egg, just the whites, and just the yolks. I've learned far more from this book than I was expecting to. It's a great resource! 1 of 1 people found the following review helpful. Amazing! By Jones I doubt think I've ever enjoyed reading a cookbook so much.

Ruhlman's enthusiasm and nonchalant grace in presenting some of the wonder the egg humbly holds in potential is affecting. I'm excited about trying most of the recipes he presents so elegantly quite soon. 0 of 0 people found the following review helpful. Outstanding resource from a true expert By David L. Interesting and informative. Very comprehensive, well organized and written with clarity.

In this innovative cookbook, James Beard award-winning author Michael Ruhlman explains why the egg is the key to the craft of cooking.

From Booklist \*Starred \* If there is a single indispensable ingredient in cooking, it has to be the egg. It binds together the humble meatloaf, gives dramatic height to an elegant soufflé, renders a hollandaise sauce silky on the tongue, and clarifies a cloudy broth. It appears at every daily meal, from breakfast omelet to pasta lunch to dinner shrimp tempura, and in every meal course, from appetizer deviled egg through entrée; e chicken fricassee to floating-island dessert. Ruhlman deftly analyzes the egg's culinary role, deconstructing it into white and yolk and cooking it by itself as, say, a poached egg or combining it with seafood in a sophisticated roulade. Sharp photographs by the author's wife illustrate techniques and demystify such complexities as braiding a loaf of challah, and they guide the cook to successful culinary results almost as well as if Ruhlman himself were standing at elbow. A must-purchase for cookbook collections, this book invites the reader to understand as much as to execute. --Mark Knoblauch "We're obsessed with Michael Ruhlman's new cookbook *Egg*, and know that you're going to love it as much as we do." Alessandra Bulow, *Epicurious* "As useful as it is elegant, as comforting as it is revelatory, *Egg* elevates its humble subject to well-deserved heights, providing detailed (and delicious) instructions along the way." Dan Barber, executive chef and co-owner of Blue Hill and Blue Hill at Stone Barns "The subtitle is no exaggeration, and Ruhlman, with great panache, proves it on page after page of his master class... You'll never see eggs in the same way again." William Grimes, *The New York Times Book* "Home cooks and professionals will embrace this useful resource, which includes a pull-out flow chart measuring over four feet long." *Publisher's Weekly* (starred review) "The chart alone is genius." Michael Symon, chef, author, and co-host of *The Chew* "I am, notoriously, an egg slut. This book has everything you need to know about the ingredient that gives in so many ways. And keeps on giving." Anthony Bourdain, author, television host, producer About the Author Michael Ruhlman started writing about the lives of chefs 20 years ago, and he soon found an interest in becoming a chef himself. After his success with the narrative books *The Making of a Chef*, *The Soul of a Chef* and *The Reach of a Chef*, he has more recently taken his own skills in cooking to write innovative and successful food reference books including *Ratio*, *The Elements of Cooking*, and *Charcuterie*. Ruhlman has also appeared on food television numerous times, notably as a judge on *Iron Chef* and as a featured guest on Anthony Bourdain's *No Reservations*. He lives in Cleveland, Ohio with his wife, photographer Donna Turner Ruhlman.