

How To Make Authentic English Recipes - The Complete 10 Volume Set

Geoff Wells

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#849981 in Books Geoff Wells 2012-09-19 Original language: English PDF # 1 9.00 x .46 x 6.00l, .62 #File Name: 1479336580204 pages How to Make Authentic English Recipes The Complete 10 Volume Set | File size: 19.Mb

Geoff Wells : How To Make Authentic English Recipes - The Complete 10 Volume Set before purchasing it in order to gage whether or not it would be worth my time, and all praised How To Make Authentic English Recipes - The Complete 10 Volume Set:

0 of 0 people found the following review helpful. Bonny book!By Mad JackThis book was a very pleasant surprise. I

thought it was going to be just another recipe book, but it's also more like a "How-to-cook" book. The author made me feel like he was personally engaging me in his home kitchen and telling me all of his cooking secrets. 1 of 1 people found the following review helpful. Not so bad but not great By Neill Bell Not bad but very much for the US market. Measuring in cups? I have not seen that in the UK. Still, it can prompt the memory give a few hours pleasure trying out some recipes. Of course, Pies are my big thing. Real pies with pastry top bottom. Those it covers, along with other things. Best to buy the ten volumes than getting them piecemeal I think. 2 of 2 people found the following review helpful. Geoffe Wells british author of this authentic british recipe booklet By Yvonne Savaikis This a fabulous recipe booklet for some authentic British recipes, though I was disappointed that it did not include the clotted cream recipe, but did have a sconce recipe

The complete 10 volume set of the Authentic English Recipes series represents a big savings over buying each volume individually. AND - you get an extra bonus recipe not available in any of the other volumes - my Mother's Green Tomato Chutney recipe. Go ahead, treat yourself now and get this complete collection. Here's what you'll get in this 10 volume set of cookbooks: Volume 1 - How to Make Fish and Chips in a Beer Batter Includes my personal beer batter recipe and complete instructions. Volume 2 - How to Make Sherry Trifle - A Traditional Dessert Includes complete instructions including my favorite version of trifle. Volume 3 - How to Make Beef Stew with Dumplings Includes complete instructions and my Grandma's beef stew recipe - with dumplings. Volume 4 - How to Make Liver Onion Gourmet Style Includes complete instructions on how to make the entire meal come together perfectly. Volume 5 - How to Make an Authentic English Sunday Roast with Yorkshire Pudding, Roast Potatoes, Parsnips Onion Sauce Includes complete instructions for beef, pork and lamb Sunday roasts with all the trimmings, with bonus recipes - English Pancakes (crepes) and Toad in the Hole. Volume 6 - How to Make English Breakfast with Bubble Squeak Homemade Baked Beans Includes complete instructions including a recipe for homemade baked beans. Volume 7 - How to Make Devonshire Tea with Scones, Strawberry Jam and Clotted Cream Includes complete instructions on how to prepare this traditional high tea experience with recipes for scones, strawberry and clotted cream. Volume 8 - How to Make Cornish Pasties The Official Recipe Includes the official recipe, the non-official recipes and many, many variations on the theme. Volume 9 - How to Bake British Cakes, Crumpets, Buns Biscuits Includes recipes for cakes like Victoria Sponge, cookies like shortbreads, traditional crumpets and English Muffins, Hot Cross Buns and even Digestive biscuits, to name just a few. There are even some easy and convenient bread machine methods for some of the recipes. Volume 10 - How to Make Spotted Dick Other Suet Puddings Includes recipes for three different types of Suet dough - basic, savory and sweet - along with a collection of popular British recipes for suet pudding like Spotted Dick (of course), Christmas Plum Pudding, Figgy Pudding and the traditional Steak Kidney Pudding and lots more.