The Cure For Your Cooking Problems.

Is it safe to let a biochemist into your kitchen? If it's Shirley Corriher, extend an open invitation. Her long-awaited book, *Cookwise*, is a unique combination of basic cooking know-how, excellent recipes--from apple pie to beurre blanc--and reference source. She makes the science of cooking entirely comprehensible, then livens it up with stories, such as when her first roast duck blew up because she overstuffed it and the fat from the bird caused it to expand beyond capacity. Food companies pay Corriher fancy fees to troubleshoot their recipes, and *Cookwise* puts her encyclopedic knowledge ever at your fingertips. If you want to know how to make the flakiest pastry, best-textured breads, delicious fruit desserts from fruit that's not fully ripe, impeccable sauces, and attractively bright cooked vegetables, this book contains the answers. What this recipe shows tells you up front what's useful in each of the book's 230-plus recipes. At-a-glance, What to do, and Why help you learn or troubleshoot in minutes. If eight steps to a perfect Juicy Roast Chicken are daunting, think of the delight of Rich Cappuccino Ice Cream in three steps or the seductive Secret Marquise in five.

My Personal Review:
If you ever wondered what to do to make that baked good come out better, this is the book for you. Not only does the book answer your problem, it teaches you how to make the crisp cookie, chewy or that loaf of bread lighter or why your eggs don't taste like the ones the chef whipped up. Once I started reading, I couldn't stop. I was amazed! I would check the next page to see what new surprise tip was waiting to be learned. If you ever wanted a book to teach you the how and why of cooking, there is no need to look any further. Spend the money and get this book, it's worth it.

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