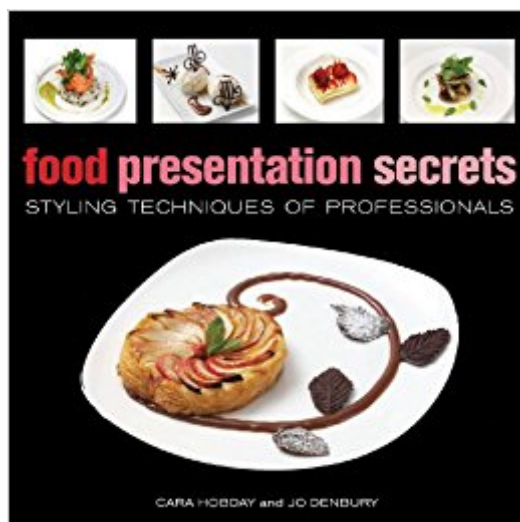


The book was found

Food Presentation Secrets: Styling Techniques Of Professionals



Synopsis

A practical guide to adding that professional flourish to any dish. Food Presentation Secrets provides professional cooking school instruction, tips and recipes for more than 100 sweet and savory garnishing ideas. Using this comprehensive guide, any home chef can make professional-looking garnishes with delicious edible ingredients.

Book Information

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Customer Reviews

The book lays out plating and cooking methods in methodical detail and accessible language, from radish roses to noodle nests. (Niesha Lofing Sacramento Bee 2010-03-24) Recommended for large or specialized culinary collections, this appealing cookbook could be used as a text in culinary schools as well as in the kitchen of the adventurous home cook. (Christine Bulson Library Journal 2010-09-24) In recent years chefs have boldly created new techniques and styles for giving food a visual flair that goes far beyond the ordinary. Authors Hobday and Denbury have combined their writing and food stylist talents to create this extraordinary guide to food presentation.... If you are ready to take your cooking to an entirely new level Hobday and Denbury will be your guides. (Terry Peters North Shore News 2010-08-25) If you're looking to master fancy food presentation, these step-by-step guides can help you get the process down pat. (Ashley Gartland Oregonian 2010-06-22) As any chef will tell you, if you want to bore your dinner guests silly then serve them a plate of monochromatic slop devoid of visual acuity. A formless, flaccid tuna casserole comes quickly to mind. What this clever book does (one hopes) is inspire you to elevate ordinary dishes

into works of art with simple tips, instructions and recipes for more than 100 sweet, savoury and colourful garnishes. (You could tart up that casserole with some quickly sculpted vegetables, for example.) Five sections show techniques, tools, ingredients and designs used by chefs in hoitytoity restaurants that you can apply at home, with step-by-step photos showing exactly how to do it. With a few basic skills, you too can serve food with flair and impress everyone. (Byron Eade Ottawa Citizen 2010-11-25)

Cara Hobday has been a professional food journalist and stylist for 14 years and is the author of a number of cookbooks. Jo Denbury is a freelance journalist, stylist and writer based in London, England.

I just got the book last night and I've read through it, twice. I just bought a wonderful knife from ZELITE INFINITY Chefs Knife 8 inch - Best... and this book, along with the knife, has me ready to cut up everything in my Garde Manger class. The pictures and the directions are, all, wonderful. This is the modern book that I've been looking for.

I purchased this book as a gift so I can't comment on the recipes. I agree with other reviews that commented on the pictures. There are good ideas, but the book is definitely lacking in making such small pictures. Very difficult to appreciate the presentations with the tiny pictures.

When I bought this book, I was hoping for more theory and concepts on how to make food look great, with some examples to back up the concepts. It was the reverse: It had a TON of examples (which are beautiful by the way), but very little theory. I felt a bit misled buying the book, but I'm sure other people might prefer how it was done. Pros: TONS of pictures TONS of examples and techniques Cons: The book is kind of small, which makes the gorgeous images small. Not much theory on presentation The organization of the book could be better.

My husband is a chef and I bought this for his use and for me to learn more about food presentation. The book's techniques for decoration and the illustrations are very good and helpful. They provide a lot of information and helped me imagine more and better ways to present the food. I would have rated this book higher but the recipes that are provided are wrong in many cases. We first noticed a problem when we were making the fruit in jelly dessert on page 101. My husband said it looked like it called for too much gelatin for the amount of liquid. He did some calculations on the quantities and

was sure this was the case. We went ahead and followed the recipe to the letter and the jelly turned out extremely hard. Even cutting the amount of gelatin to half was still too much. We then made the tuile paste from page 162. When we baked it it turned into a runny, unusable mess. My husband then started going through several of the recipes and noticed more errors. For example, on page 164 the red bell pepper sauce recommends running it through a sieve without mentioning the need to puree the ingredients first. I am lucky to have a professional chef in the house otherwise I would have been very frustrated trying to make the recipes and having them turn out "wrong" when in reality it is the book that has the errors. The book is still very useful but if you are not very experienced in the kitchen the errors may prove difficult to identify and overcome.

Nice book has many techniques that are beautiful, a lot of good ideas a good book to reference for fresh ideas when coming up with a plate presentation. Not five stars because it could have easily doubled the amount of garnishes and "secrets" contained in the book. and could have made a couple of pages about plating sauces and other ways to present sauce on a dish.

The book covers some techniques that are not taught in the class! Well worth the money!

great small book, love it and still learning all the techniques shown.

very professional techniques of food styling

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