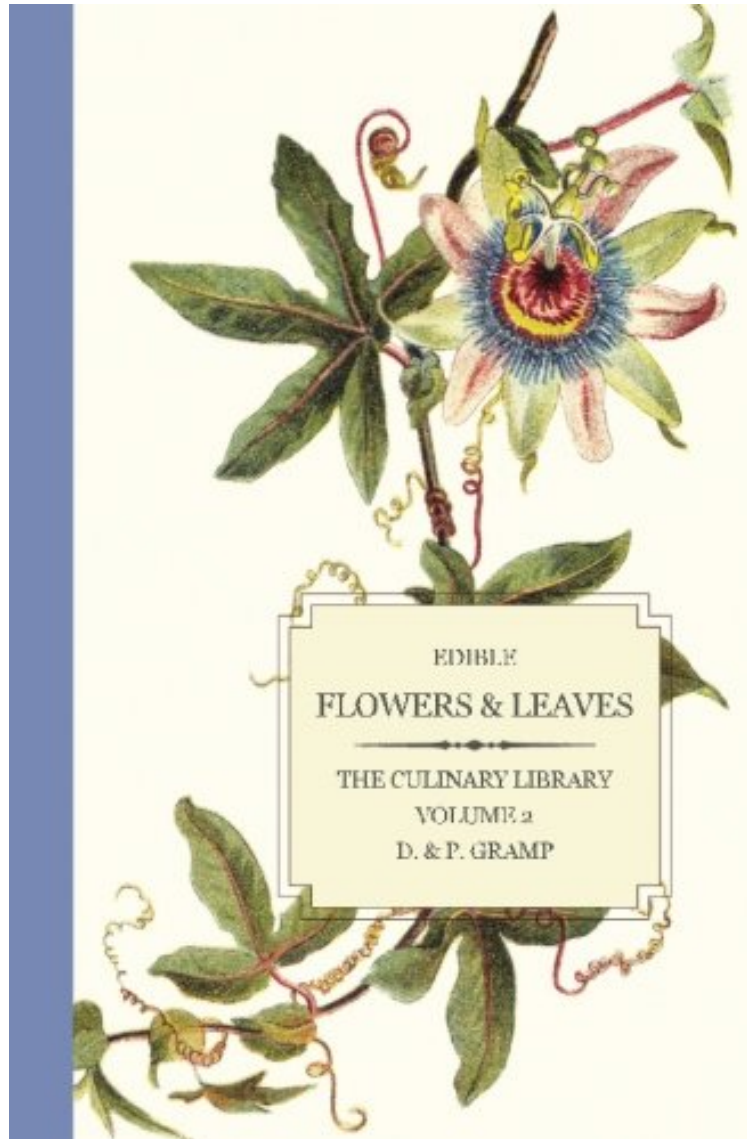


[FREE] Edible Flowers Leaves (The Culinary Library) (Volume 2)

Edible Flowers Leaves (The Culinary Library) (Volume 2)

D. P. Gramp

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D. P. Gramp : Edible Flowers Leaves (The Culinary Library) (Volume 2) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Edible Flowers Leaves (The Culinary Library) (Volume 2):

0 of 0 people found the following review helpful. Five Stars By A book lover This is a nice collection of info on edible flowers
1 of 1 people found the following review helpful. Was so impressed with the *Alchemy of the Mortar and ...* By Jado Jedi
Was so impressed with the *Alchemy of the Mortar and Pestle* that I purchased all 5 books in the library.
2 of 2 people found the following review helpful. A great read and full of recipes By Elizabeth So many wonderful uses for

the prettiest of foods. Another great addition to my culinary bookshelf. Enjoyed the writing too. Looking forward to the next volume, keep them coming!

For amateur and professional cooks and gardeners alike this is the definitive cook and reference book on edible flowers and micro greens. With over 100 recipes that will bring edible flowers and green leaves into your kitchen this easy-to-use cookbook includes recipes for picking, storage and preservation of edible flowers leaves, candied crystallized flowers, betel leaf green papaya salad, candied mint leaves, tempura, flower ice bowls, flower waters jellies, perilla, pandan and Asian green recipes, confetti scones, chive blossom scape soup and vinaigrettes. We are also lucky enough to be able to share exclusively with our readers a recipe provided specifically for publication in this volume of The Culinary Library from one of Australia's most awarded and respected chefs, Dan Hunter. His rhubarb, licorice, almond and citrus dessert with edible flowers and leaves can be found on pages 145-148 of Edible Flowers Leaves and a google image search will show you just how amazing this dessert is and how lucky we are to have Dan's generous support. There is a comprehensive chapter on microgreens, what they are and how to grow them. Experienced gardeners will find this exciting and those new to gardening might find the inspiration to begin. And for the romantics at heart, we have a comprehensive history, explanation and list of emotional meanings of flowers in the Floriography section. If you like gardening and growing your own flowers and vegetables, like to cook and plate beautiful food, are a vegetarian or vegan then this book is going to give you a whole new direction and enthusiasm for plants. The reference and cookbook series essential in any kitchen. Volume 1, Alchemy of the Mortar Pestle, (#1 on Amazon) Hundreds of recipes for pastes, curries, butters, dips, marinades, flavored oils. Volume 2, Edible Flowers and Leaves, (#4 on Amazon) with recipes for microgreens, edible flowers and baby leaves. Volume 3, Mastery of the Sauces. THE most comprehensive cookbook on Sauces currently on the market with hundreds of recipes from the Classic 5 Mother sauces of French Classical cookery and their derivative sauces to the foams and soil sauce replacements of the molecular gastronomy movement. Volume 4, Soups. Volume 5, Salt Pepper. Volume 6, The Ultimate Guide to Cooking EGGS due for release in October 2017. The only technical cookbook series for chefs and beginners alike.

About the Author Between them the authors bring a breadth and depth of experience to cooking with The Culinary Library. With formal training at The Cordon Bleu School of French Cookery (London) and Elizabeth Russells School of French Cooking (London) the journey begins. With a family history of wine making and ancestors who established industry leading wine, in both the Orlando and Jacobs Creek wine labels in Australia, is it any wonder the Gramp family should also become experts in the world of Food. Professional cooking jobs in Mayfair Knightsbridge in London and Australia led to demonstrating, lecturing and writing about the world of food and cooking. Owning and launching an artisan tea company (MightyLeaf Tea, Australia), cheese making and cake decoration training, The Culinary Library.com food blog was a natural progression and a further avenue of creativity and expertise. With published works in both children's literature, Art and professional literature the past has also included writing for television. Having achieved post graduate degrees in both Psychology, and the Visual Arts, a medical degree is now underway and this academic achievement has been coupled with a combined 30+ years of professional experience in Clinical Psychology, cooking, lecturing, art gallery curatorship and business ownership. The Culinary Library books have distinctively beautiful covers with vintage botanical illustrations with rights purchased from world famous institutions like Kew Gardens England. This magical building reference and recipe library of 20 volumes is aimed at the youngest of amateur cooks looking to learn knowledge and techniques through to experience chefs looking for inspiration. There are recipes simple enough for 8-9 year olds to perfect through to recipes that would challenge a starred chef. When life is this interesting is it any wonder the magic of D P Gramp is translated not just into the world but into words and on the plate. New published books include Alchemy of the Mortar Petsle, Sauces, Soups, Food for Elephants (and other Circus Folk), Run Away to the Circus, Ten Little Animals Ten Little Snowmen.