



Professional Charcuterie: Sausage Making, Curing, Terrines, and Pates

By John Kinsella, David T. Harvey

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The complete, contemporary guide to preparing sausages, cured and smoked meats, pates and terrines, and cured and smoked fish of the highest quality

Centuries of skill and imagination have earned charcuterie a revered place in the world of gastronomy, and Professional Charcuterie honors that proud tradition. This working manual and treasury of recipes covers the selection and assembly of ingredients, the most effective use of equipment, and the indispensable basics of food safety. Incorporating a wide variety of meats, seafood, fowl, and game, its range of over 200 enticing, culinary classroom-tested recipes includes all the classics of charcuterie, as well as exceptional contemporary favorites. Step-by-step instructions for smoking and curing are clearly presented, as well as illustrated procedures for preparing and stuffing sausages.

Designed for professionals and culinary students as well as home cooks, Professional Charcuterie allows readers to produce superior products upon the very first effort, and to develop their skills to even higher levels.

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Editorial Review

From the Publisher

Based on three years of research this exceptional culinary book explores the art and practice of fine charcuterie. A master chef and his apprentice/coauthor present over 200 well-honed recipes for sausages, smoked meats, and cured and smoked fish. Covers basic techniques, equipment, sanitation, and safety. Includes curing solutions and smoking instructions as well as recipes and guidelines for healthier products using fat-free oils and dry curing.

From the Back Cover

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About the Author

JOHN KINSELLA is one of a small number of American Culinary Federation-certified Master Chefs. He is Chef-Instructor and Program Coordinator in the Culinary Arts Program at Cincinnati State Technical College and a member of the American Academy of Chefs. Trained in London, he served his apprenticeship at the Grosvenor House Hotel, Park Lane, and is certified as a Master Chef, London City and Guilds.

DAVID T. HARVEY is a certified chef who trained with Chef Kinsella.

Users Review

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This Professional Charcuterie: Sausage Making, Curing, Terrines, and Pâtés book is just not ordinary book, you have it then the world is in your hands. The benefit you will get by reading this book is information inside this reserve incredible fresh, you will get information which is getting deeper you read a lot of information you will get. This kind of Professional Charcuterie: Sausage Making, Curing, Terrines, and Pâtés without we understand teach the one who reading it become critical in imagining and analyzing. Don't always be worry Professional Charcuterie: Sausage Making, Curing, Terrines, and Pâtés can bring when you are and not make your case space or bookshelves' grow to be full because you can have it with your lovely laptop even phone. This Professional Charcuterie: Sausage Making, Curing, Terrines, and Pâtés having fine

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