



Egg: A Culinary Exploration of the World's Most Versatile Ingredient

By Michael Ruhlman

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James Beard Award-winning author Michael Ruhlman explains why the egg is the key ingredient to the craft of cooking 'I am, notoriously, an egg slut. This book has everything you need to know about the ingredient that gives in so many ways. And keeps on giving.' Anthony Bourdain For culinary visionary Michael Ruhlman, the question is not whether the chicken or the egg came first, it's how anything could be accomplished in the kitchen without the magic of the common egg. Ruhlman starts with perfect poached and scrambled eggs, and builds up to brioche and Italian meringue. Along the way, readers learn to make their own mayonnaise, pasta, custards, quiches, cakes and other preparations that rely fundamentally on the hidden powers of the egg. A unique framework for the book is provided in an illustrated egg flowchart, which starts with the whole egg at the top and branches out to describe its many uses and preparations - boiled, pressure-cooked, poached, fried, coddled, separated, worked into batters and doughs, and more. Some 100 recipes are grouped by technique, and range from simple (Egg Salad with Tarragon and Chives) to sophisticated (nougat), while step-by-step photographs guide the home cook through this remarkable culinary journey.

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Editorial Review

Review

'A lovingly compiled tribute...near flawless' Men's Fitness 'an informative and enjoyable cookery book...Ruhlman keeps the reader entertained with a stream of anecdotal chatter' The Caterer 'i've been waiting for someone to write a book like this for ages' -- Bee Wilson The Sunday Times

About the Author

MICHAEL RUHLMAN has been writing about the lives of chefs for more than 20 years, and in that time has become a chef himself. His books include The Making of a Chef, The Soul of a Chef and The Reach of a Chef and, on cooking, Ratio, The Elements of Cooking and Charcuterie. The book Twenty: The Ideas and Techniques That Will Make You a Better Cook won a prestigious James Beard Foundation Award in 2012. Ruhlman is based in Cleveland, Ohio. ruhlman.com

Users Review

From reader reviews:

Conrad Degregorio:

Spent a free time and energy to be fun activity to perform! A lot of people spent their down time with their family, or their very own friends. Usually they carrying out activity like watching television, gonna beach, or picnic in the park. They actually doing ditto every week. Do you feel it? Do you need to something different to fill your own free time/ holiday? Could possibly be reading a book could be option to fill your totally free time/ holiday. The first thing that you'll ask may be what kinds of guide that you should read. If you want to consider look for book, may be the publication untitled Egg: A Culinary Exploration of the World's Most Versatile Ingredient can be very good book to read. May be it could be best activity to you.

Thomas Palmer:

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