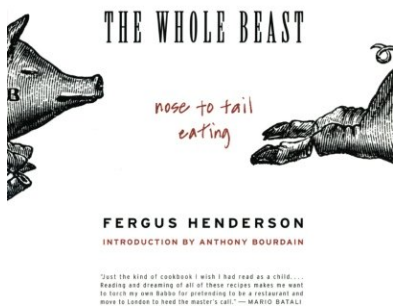


[PDF] The Whole Beast: Nose To Tail Eating

Fergus Henderson - pdf download free book



Books Details:

Title: The Whole Beast: Nose to Tail

Author: Fergus Henderson

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Description:

From Publishers Weekly An audacious chef whose St. John restaurant in London draws legions of fans, Henderson is a staunch proponent of using virtually the entirety of any plant or animal being served up. Harking back to the days when very little went to waste, he practices what he preaches with such victuals as Rolled Pig's Spleen, Duck's Neck Terrine and Roast Woodcock, which is cooked with innards and head intact, the latter providing a bit of "delicious brains." Henderson recommends the use of a disposable Bic razor for depilating the primary ingredient in Crispy Pig Tails. And then there's Warm Pig's Head, which extreme chef Anthony Bourdain describes in his introduction as "so Goddamn amazing that it borders on religious epiphany." Here, too, are four recipes for lamb's brains, a commodity that Henderson admits is illegal in both the U.S. and England. Home chefs will encounter difficulties in obtaining other ingredients as well. Blood Cake and Fried Eggs calls for a quart of fresh pig's blood, and Soft Roes on Toast requires delicate white sacs of herring semen. Sprinkled among these challenging dishes, however, are more accessible fare: Kid and Fennel, Mussels Grilled on a Barbecue, and Radishes to Accompany Duck or Goose, wherein

both the radish and its leaves are added to the bird's jus. Desserts include Treacle Tart and Carragheen Pudding made with red seaweed.

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Review 'A fantastic book, wonderful stories with nostalgic and inspiring recipes -an essential book for honest cooks' Jamie Oliver 'His cooking and recipes are a joy' Nigel Slater 'A cult masterpiece' Anthony Bourdain 'Nose to Tail Eating is a book I've raided so many times as a chef. Every recipe is wonderful, and it's one of the most concisely humorous cookbooks that I've ever come across. Fergus has a sense of humour and an ability to self-edit that I'm as envious of as I am his cooking skills. And Jason Lowe is one of my favourite food photographers' Tom Norrington-Davies --This text refers to an out of print or unavailable edition of this title.

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To repeat: you can actually eat the whole head, except for the eyeballs. Last week we talked about deep-frying fish bones for a totally edible snack, which reminded me that whole deep-fried fish are by themselves a form of nose-to-tail eating. Like deep-fried fish bones, you get the benefit of eating the crispy tail, but deep-frying the entire fish also gives you the rest of the animal too. Deep-fried fish often takes a back seat to broiled, grilled, steamed, and poached for no good reason. It's just as easy to deep-fry a whole fish as it is to do anything else with it. In some respects, it's even easier than other preparations, which may involve filletin

Title: The Whole Beast.
Catalogue Number: 9780060585365. Format: BOOK. Missing Information?. See details - Henderson, Fergus/ Bourdain...-The Whole Beast (US IMPORT) BOOK NEW. See all 3 brand new listings. Qty Kudos to The Whole Beast by Fergus Henderson. This unusual cookbook is dedicated to recipes on organ meats. The delicious array includes warm pig's head, ox tongue, roast bone marrow, calf's heart, brawn (headcheese), jellied tripe, rolled pig's spleen, duck neck terrine, duck hearts on toast, many recipes for lamb's brain, sweet breads, blood cake (made with 1 quart of pig's blood), pig's cheek and tongue, gratin of tripe

Fergus Henderson, the chef author of this book subtitled 'nose to tail eating' is a cult hero among foodies and among heroes of foodies such as Tony Bourdain, who writes the introduction to this new edition and Mario Batali, a major advocate himself of using the whole animal. For several reasons, this book is likely to have little to no value to the.