



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

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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