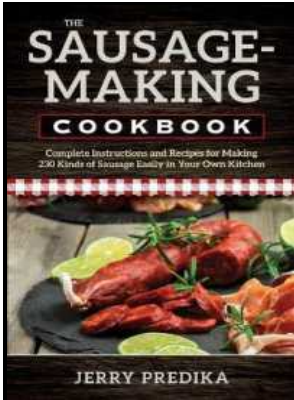


Professional charcuterie - sausage making, curing, terrines, and pâtés

John Wiley & Sons - Professional Charcuterie Sausage Making Curing Terrines Pates John Kinsella HB



Description: -

-

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Cookery (Fish)

Cookery (Pork) Professional charcuterie - sausage making, curing, terrines, and pâtés

-Professional charcuterie - sausage making, curing, terrines, and pâtés

Notes: Includes indexes.

This edition was published in 1996



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Tags: #Charcuterie: #The #Craft #of #Salting, #Smoking, #and #Curing #by #Michael #Ruhlman, #Brian #Polcyn, #Yevgeniy #Solovyev, #Hardcover

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Libro Professional Charcuterie: Sausage Making, Curing, Terrines, and Pâtes (libro en inglés), John Kinsella; David T. Harvey, ISBN 9780471122371. Comprar en Buscalibre

The colorful characters are so real that you will think you know them.

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An essential update of the perennial bestseller. The software is available through download with the registration code in the back of the book.

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Wayne Gisslen's reputation for being able to simply, yet comprehensively, communicate information to beginning chefs is unsurpassed.

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