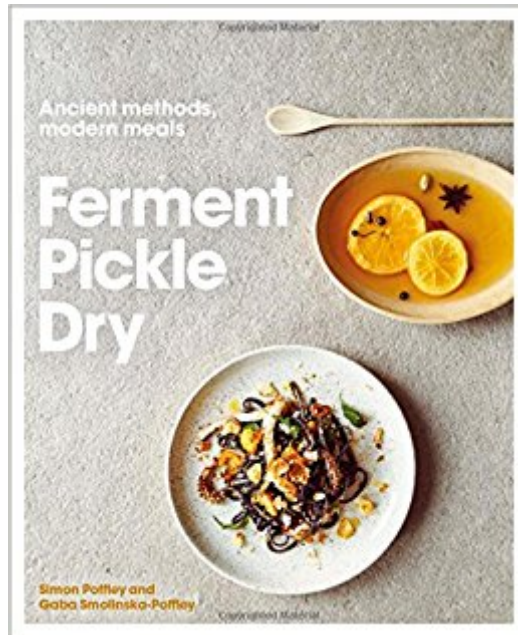




Ebook Directory
the best source of ebook

The book was found

Ferment, Pickle, Dry: Ancient Methods, Modern Meals



Synopsis

Ferment, Pickle, Dry teaches you how to preserve foods using the ancient methods of fermenting, pickling and drying. It's packed with recipes showing you how to use your newly preserved ingredient in everyday meals. From pickled oranges transformed in a squid and linguine dish, to dry kale and pickled celery incorporated into a vibrant stir-fry, the delicious recipes in this cookbook will ensure you never end up with jars of forgotten and unloved preserves. The book covers the practical techniques and essential kit you need, and guides beginners as well as challenges seasoned preservers. It explores the art of ancient cooking methods, which has sparked the interest of hot chefs and trailblazing restaurants, as well as experimental foodies.

Book Information

Hardcover: 256 pages

Publisher: Frances Lincoln (September 6, 2016)

Language: English

ISBN-10: 0711237786

ISBN-13: 978-0711237780

Product Dimensions: 7.5 x 1.2 x 9 inches

Shipping Weight: 2.1 pounds (View shipping rates and policies)

Average Customer Review: Be the first to review this item

Best Sellers Rank: #637,023 in Books (See Top 100 in Books) #82 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #521 in Books > Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

“A neat guide to preserving foods using ancient methods” - The Bookseller

Simon Poffley and Gaba Smolinska-Poffley of The Fermentarium are passionate about growing, preserving and cooking using traditional techniques. Simon teaches sourdough bread baking and is also the founder of the Left Bank Brewery. Gaba's interest for foraging and preserving seasonal produce is rooted in her native Poland. The Fermentarium in London is the creation of like-minded people who want to share their enthusiasm for fermented and preserved foods.

[Download to continue reading...](#)

Ferment, Pickle, Dry: Ancient Methods, Modern Meals Preserving Everything: Can, Culture, Pickle,

Freeze, Ferment, Dehydrate, Salt, Smoke, and Store Fruits, Vegetables, Meat, Milk, and More (Countryman Know How) Crock Pot: Delicious Crock Pot Dump Meals, Freezer Meals and More! (Crock Pot, Crockpot Recipes Cookbook, Dump Meals, Freezer Meals, Chicken and Soup Recipes) Make Ahead Meals: Delicious, Healthy, Low Carb Make Ahead Freezer Meals Recipes For The Busy Individual (Frugal Cooking, Meals For One, Cooking For One, ... Recipes, Easy Meals, Slow Cooker Cookbook) Modern Machine Embroidery: 11 Projects from Pickle Pie Designs with 25 Must-Have Embroidery Motifs The Basics of Dry Cupping: Beginners Guide on the Benefits of Dry Cupping with a Simple How-to Guide (Cupping Therapy) (Volume 1) The Basics of Dry Cupping: Beginners Guide on the Benefits of Dry Cupping with a Simple How-To Guide (Cupping Therapy Book 1) Dry-Land Gardening: A Xeriscaping Guide for Dry-Summer, Cold-Winter Climates Dry-Land Gardening: A Xeriscaping Guide for Dry-Summer, Cold-Winter Climates by Jennifer Bennett (1998-03-01) Herbs:How To Dry And Prepare Your Herbs - A Herbal Beginners Guide: :: Easy To Follow And Learn How To Dry And Store Your Herbs ONLY! Food Dehydrating Book Package: Food Drying vol. 1 & 2: How to Dry Fruit & How to Dry Vegetables Mass Communication Theory: Foundations, Ferment, and Future, 7th Edition Ferment Your Vegetables: A Fun and Flavorful Guide to Making Your Own Pickles, Kimchi, Kraut, and More Can It & Ferment It: More Than 75 Satisfying Small-Batch Canning and Fermentation Recipes for the Whole Year Casseroles: 365 Days of Casserole Recipes for Quick and Easy Meals (Casserole Cookbook, Party Recipes, Family Meals, One Dish Recipes, Dump Dinner, Make Ahead Meals) CROCKPOT DUMP MEALS: Delicious Dump Meals, Dump Dinners Recipes For Busy People (crock pot dump meals, crockpot dump dinners, dump dinners) Alexander: The Great Leader and Hero of Macedonia and Ancient Greece (European History, Ancient History, Ancient Rome, Ancient Greece, Egyptian History, Roman Empire, Roman History) Like Pickle Juice on a Cookie (Eleanor) I Hear a Pickle: and Smell, See, Touch, & Taste It, Too! Dave and the Giant Pickle (VeggieTales)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)