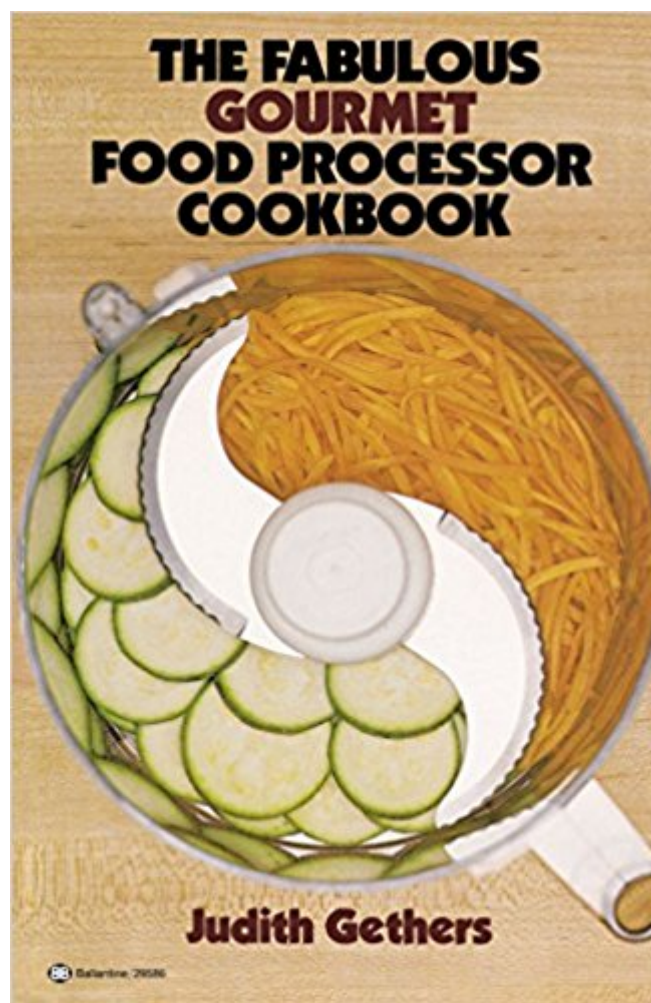


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The Fabulous Gourmet Food Processor Cookbook



Book Information

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Customer Reviews

Having recently purchased a world-class food processor, I'm always looking for additional ways to use it. This cookbook has turned out to be much better than expected. There are many food processor tips for new users as well as some that are more sophisticated. The recipes are basic gourmet, not exotic, and do not require strange ingredients. It is almost like first year culinary school, which to me is super. It includes many basic recipes that you can put your own spin on. Some recipes don't need a food processor, such as Bechamel Sauce, unless you go with a variation. Many of the recipes include familiar herbs, spices, cheeses, and things like unsalted butter, but these are things usually found in a well-stocked kitchen or easily available. There are pates, soufflÃ©s, timbales along with many wonderful soups, frittatas, sauces, vegetable dishes, various breads and dozens of others things, some of which I thought were beyond my expertise, but I now see aren't at all. Of the hundreds of recipes, I'm surprised how many are appealing and much easier than expected. Last night I made a vegetable-noodle casserole that was outstanding--a combination I'd never have thought to try. The basic recipe can be dressed up for company, but as I made it with extra veggies I had on hand and a little cheese, the little ones ate more vegetables in one sitting then they have in a week, and quite happily. The book is divided into sensible chapters of recipes: appetizers, luncheon entrees, soups, main dishes, vegetables, salads, salad dressings, sauces, breads, condiments, doughs and crusts, and desserts. It starts out with ways to process different kinds of food in your processor with good tips for different techniques, i.e., chopping vs.

This is a beautiful cookbook and one that is needed with the exploding popularity in gourmet cooking AND cooking with food processors. I personally enjoy both...I adore cooking gourmet meals for both dinner parties and family and I bought the best food processor I could find to make my life easier. Hence, I wanted something that would combine the two. Unfortunately, as much as I wanted to like this book, and as much as I appreciate the author's diverse palate, it seemed to be grouped into two categories...dishes that might appeal to a limited palate but were gourmet (hence tough to use for family or a dinner party of varied tastes) or those so simple you'd already know 'em. That's kind of a blanket statement though so I wanted to illustrate what I mean since your tastes may differ from mine and you may very well be looking for what this offers...in that case, I'd hate to steer you away...

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