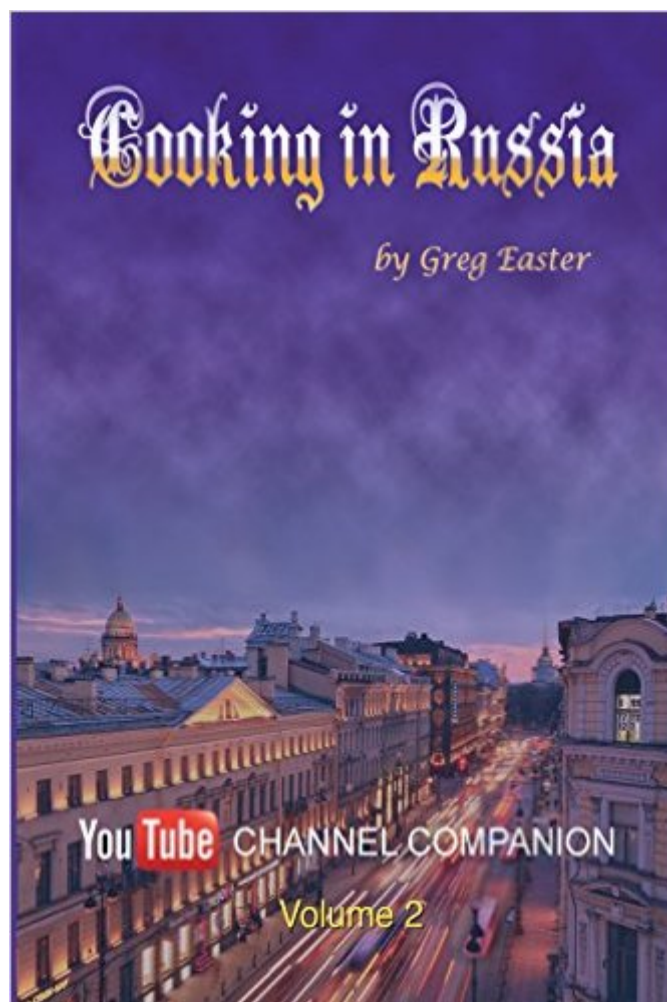


The book was found

# Cooking In Russia - Volume 2



## Synopsis

In this second volume, the author continues to share his decades of experience with professional tips and trade secrets from restaurants around the world. In addition to dozens of restaurant-tested recipes (each one with highly detailed step-by-step directions), this volume contains a wealth of information on such topics as producing your own dried seasonings from unexpected ingredients, technical aspects of braising, a lot about molecular flavor chemistry, microwave oven physics (and why you should care), mastering the art of cooking perfect steaks (including an original chart that will change how you think about cooking meat), a guide to spices from India and the reasons for toasting spices in different ways, a dozen common food myths debunked, selecting wines for cooking, some interesting food history, and more.

## Book Information

Paperback: 228 pages

Publisher: International Cuisine Press (October 25, 2015)

Language: English

ISBN-10: 193493996X

ISBN-13: 978-1934939963

Product Dimensions: 6 x 0.5 x 9 inches

Shipping Weight: 12.6 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (5 customer reviews)

Best Sellers Rank: #468,878 in Books (See Top 100 in Books) #32 in [Books > Cookbooks, Food & Wine > Regional & International > European > Russian](#) #224 in [Books > Cookbooks, Food & Wine > Professional Cooking](#) #697 in [Books > Cookbooks, Food & Wine > Cooking Methods > Slow Cooking](#)

## Customer Reviews

Watching Greg Easter's cooking videos on YouTube is a bit like peeking into the kitchen of a fine restaurant and learning how the chef made your food taste so good. I've been a fan of Chef Easter's YouTube channel [CookingInRussia](#) for several years now, and I am always learning something new about food and professional techniques that no one else demonstrates. These are not dumbed-down recipes made easy for the home cook. These are for the home cook who wants to ramp up their knowledge, skill, and enjoyment of making food with incredible flavors. Chef Easter is also quick to reply to questions asked on the channel and readily shares his knowledge and skills. It is obvious that much preparation goes into the videos, which are easy to follow and understand. His

recipes are impressive. The YouTube channel companion books are a great idea, and an excellent addition to the YouTube videos. It's a unique idea and shows a level of commitment that goes beyond the video. Chef Easter has made many improvements to Volume 2 of the channel companion series. In this volume, the complete recipe is included with the ingredient list and the procedure. Recipes can be prepared without having to follow along with the video while cooking. Just seeing how a great recipe is prepared would be enough, but Greg Easter takes the extra step of teaching exactly why certain techniques and ingredient combinations work to take flavor to the next level. Volume 2 starts out with a section that covers how flavors are produced, such as the chemistry behind flavor development (including Bacon Chemistry) and details about flavor ingredients, flavor pairings, and detailed information about herbs and spices. He also expands on subjects touched upon in the video series, such as steak tenderness.

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

Russia's Warplanes. Volume 1: Russia-made Military Aircraft and Helicopters Today: Volume 1 The Illustrated Food and Cooking of Poland, Russia and Eastern Europe: Discover the Cuisines of Russia, Poland, the Ukraine, Germany, Austria, ... Republic, Romania, Bulgaria and the Balkans Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Cooking in Russia - Volume 3: Focus on Food Chemistry Cooking in Russia - Volume 2 The Food and Cooking of Russia & Poland: Explore the rich and varied cuisine of Eastern Europe in more than 150 classic step-by-step recipes illustrated with over 740 photographs Classic Recipes of Russia: Traditional Food and Cooking in 25 Authentic Dishes Cooking for One: 365 Recipes For One, Quick and Easy Recipes (Healthy Cooking for One, Easy Cooking for One, One Pot, One Pan) The Microwave Gourmet Cookbook!: Quick and Easy Microwave Cooking Recipes that will Blow your Mind! (Fast, Quick, and Easy Cooking Recipes and Cooking Tips! Book 1) Easy Hawaiian Cookbook: Authentic Tropical Cooking (Hawaiian Cookbook, Hawaiian Recipes, Hawaiian Cooking, Tropical Cooking, Tropical Recipes, Tropical Cookbook Book 1) Slow Cooking - Top 500 Slow Cooking Recipes Cookbook (Slow Cooker, Slow Cooker Recipes, Slow Cooking, Meals, Slow Cooker Chicken Recipes, Crock Pot, Instant Pot, Pressure Cooker, Vegan, Paleo) Mennonite Foods & Folkways From South Russia: Volume 1 The Symphonic Repertoire: The European Symphony from ca. 1800 to ca. 1930: Great Britain, Russia, and France (Volume III) Cooking Light Volume 1 (Complete Boxed Set): With Light Cooking, Freezer Recipes, Smoothies and Juicing Classical Turkish

Cooking: Simple, Easy, and Unique Turkish Recipes (Turkish Cooking, Turkish Cookbook, Turkish Recipes) (Volume 1) The Forsaken: An American Tragedy in Stalin's Russia Jewels of the Tsars: The Romanovs and Imperial Russia Vol.3 PROPAGANDA and RECRUITING POSTERS of WWI & WWII: ALL COUNTRIES: From The United States, Great Britain, Russia, France, Germany, Italy, Japan, Austria, Canada, Etc. Vol.1 PROPAGANDA and RECRUITING POSTERS of WWI & WWII: ALL COUNTRIES: From The United States, Great Britain, Russia, France, Germany, Italy, Japan, Austria, Canada, Etc.

[Dmca](#)