



Heston Blumenthal: In Search of Perfection: Reinventing Kitchen Classics

Heston Blumenthal, Simon Wheeler (Photographer)

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Fish and chips; roast chicken; spaghetti bolognese; steak and salad; pizza; sausages and mashed potatoes; black forest cake; and treacle tart and ice cream: all as good as they can possibly be. With this book, a tie-in to the BBC series of the same name, Michelin three-star winner Heston Blumenthal delivers the absolute last word in how to cook these timeless dishes. He looks at the origin of the dishes, how to find the best ingredients (in America as well as in the UK) and what to look for, and, of course, how to cook them to perfection. Along the way, readers are treated to priceless culinary lessons: everything from how to cut potatoes for flawless frying to where to find the choicest beef to the two secret ingredients in spaghetti Bolognese (nutmeg and cream!). Lavishly illustrated with gorgeous photos, and including "perfect" recipes for each dish, this unrivaled book deserves a place as a staple in every cook's home.

Heston Blumenthal: In Search of Perfection: Reinventing Kitchen Classics Details

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Author : Heston Blumenthal , Simon Wheeler (Photographer)

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Airflux says

More of a philosophy book in the depth it takes to really understand a dish: from its foundation to its science to its evolution

Emma Fite-Wassilak says

This is interesting and informative, if not really for cooking from. Blumenthal takes an approach to cooking that I would be all to happy to replicate, if only time, money, and equipment allowed. Alas, the average layman does not have access to the kind of resources he does, and thus can only expect the results of recipes to fall short of the fabled perfection he is questing after. As a read, however pretentious it may get, it is fun, even funny sometimes, and may spark off quirky ideas in terms of approaches to food. Worth a look, at least.

Able Lawrence says

Mind blowing!

If you take the approach of Heston Blumenthal, you can perfect anything, just anything.

Rory says

My chips now ROCK !

Artem Huletski says

Molecular gastronomy (like [This](#)) is interesting.

Mark Farley says

Rather than some wanky indulgent chef's book including his snail porridge and bacon and sausage breakfast ice cream (or whatever it was), Heston's first venture was to take those traditional childhood favourites, things like pizza and bangers and mash, spag bol etc, and delve deep into the history of each dish and span the globe to find the finest ingredients for each component. As well as spelling out his own perfect recipe. Its very much a travel memoir and history of food. It's a really great read, aside from being a mere cook book.

DeAnna Knippling says

Nobody gets "disgusted face" like Heston Blumenthal, because he shaves his head, and it goes all the way up.

Anyway, a great book. You should read it, if nothing else, than for the description of the process of making chocolate: it includes how things smell and taste throughout the stages.

The recipes end up somewhat involved for the average home cook, but the process of how he gets to the recipes is the really fun part.

The Book Nazi says

I felt kinda intimidated at first reading a book by Heston Blumenthal. The man is a scientist in the Kitchen, Heston's reputation – as a Michelin-starred chef whose restaurant "The Fat Duck" was declared at one time the best in the world – and as a man who creates food using dry ice and vacuum packs and not-so-known utensils.

But as I flipped through the pages reading this well researched book offering a sea of knowledge on Pizza, Fish And Chips, Sausages & Mash, Trifle, Black forrest cake...It made me hungry and made me go into my kitchen and try some of them out. It is a book well worth reading and has the potential to make its readers into more skilled and confident cooks. Even more importantly, the book is not pompous - it has a down to earth style and the scientific facts interest us rather than send us to sleep or give us nervous jitters.

The Book is a companion to his show by the samename.. here is Heston making Fish & Chips
<http://www.youtube.com/watch?v=rQaLjL...>

Because of this Book My Fish And Chips and Sausages and Mashed Potatoes taste "Fat Duck" Good ;)

Kit says

Makes you more thoughtful about the science & techniques that goes into cooking. A most enjoyable read. Sorry that it came to an end. Also doubles as a travel guide for those who want addresses of good eats!
