

MY COOKING CLASS

SEAFOOD BASICS

86 RECIPES ILLUSTRATED STEP BY STEP



Abi Fawcett
Photographs by Claire Rooney

Cooking Class Seafood Cookbook

Abi Fawcett



Cooking Class Seafood Cookbook:

Cooking Class Seafood Cookbook Publications International, Ltd, 1995 **The Saltwater Cookbook** Tim Lauer, 2004-01
Covering every aspect of cooking seafood from the purchasing and planning a meal to the final presentation this book offers over 150 recipes with complete cooking instructions seafood preparation safety instructions and nutrition data **The Great American Seafood Cookbook** Susan Herrmann Loomis, 1988-01-01 More than 250 seafood recipes are complemented by instructions for selecting preparing and cooking fish a lexicon describing hundreds of sea creatures and interesting digressions about fish and those who harvest them **Seafood Basics** Abi Fawcett, 2012 Cooking fish and seafood is not the place to make mistakes Inferior taste a waste of expensive ingredients and even contamination can be the consequence Seafood Basics ensures the best results Step by step photographs demonstrate how to prepare fish and seafood using chef s skills Tutorials demonstrate basic techniques such as filleting a cooked round fish and butterflying shrimp and concise instructions remind cooks of the do s and don ts of handling fish and seafood Seafood Basics is divided into eight chapters Basics Raw Cured Soups Stews Whole Fish Fast Fish Baked Shallow fried Fish Seafood Starters Seafood Main Courses The 86 original recipes include Tuna Carpaccio Bouillabaisse Crab Bisque Moroccan Fish Tagine Louisiana Seafood Gumbo Salt encrusted Sea Bass Sole with Beurre Noisette Razor Clams in Garlic Quick Monkfish Curry Maryland Crab Cakes Lobster with Cayenne Stuffed Baked Squid and Spanish Seafood Paella Cooks with experience will enjoy these imaginative recipes while those intimidated by cooking fish and seafood will discover that with a few basic skills seafood can be a tasty regular on the menu AUTHOR Abi Fawcett is a freelance food stylist whose clients have included Jamie Oliver She is the author of *Cake Basics* ILLUSTRATIONS Colour photographs **The New England Catch** Martha Watson Murphy, 2018-08-15 The New England Catch is a collection of 100 seafood recipes plus recipes for complementary side dishes breads and desserts with stories about and photos of the New England fishing industry and the fisherman Dozens of brief little stories about the history and culture including literary quotes and small sidebars are also included **The New Cooking School Cookbook** America's Test Kitchen, 2022-11-01 Attend your personal culinary grad school and learn to cook your best with 100 advanced courses full of 400 recipes and new school techniques given by 20 expert test kitchen instructors Finally a cookbook written for confident home cooks ready to explore new territory and learn by cooking spectacular recipes Travel beyond the basics into 100 engaging themed courses such as Stuffed Pasta Pho Grilled Salad Koji Magic and Souffl s Enhance your skills and satisfy your curiosity by whipping up creamy ice cream and gelato frying crunchy chicken rolling out and shaping gnocchi and gnudi with ease fermenting vegetables and perfecting pastry cream to fill choux au craquelin Boston cream pie and bolo bao Within the course structure recipes are supplemented by illustrated core techniques food science sidebars and infographic resource pages packed with valuable behind the recipe information You will confidently learn to make your own cheese be your own butcher fearlessly fry bake challah baguettes and croissants put the

icing on all kinds of cakes **School of Fish** Ben Pollinger, Stephanie Lyness, 2014-09-30 From the acclaimed executive chef of a Michelin starred seafood restaurant comes a comprehensive beautifully designed guide to cooking fish for home cooks of all skill levels School of Fish is an all encompassing culinary education in one handy not to mention gorgeously photographed cookbook Ben Pollinger executive chef of upscale Manhattan restaurant Oceana distills years of experience working in some of the world's best restaurants in this no nonsense book that demystifies the art of cooking seafood With more than 100 recipes organized by technique from the easiest to the most advanced Pollinger takes you through the ins and outs of baking roasting braising broiling steaming poaching grilling frying sautéing and of course seasoning In addition he offers up terrific recipes for basics like Homemade Hot Sauce and Fish Fumet dressed fish from ceviche to tartars salads pasta rice and sides such as Salmon Salad with Spinach Dill and Mustard Vinaigrette soups and chowders including Gazpacho with Seared Scallops and one pot meals like Caribbean Fish Stew and Thai Style Bouillabaisse And to round out your seafood education School of Fish includes a Fish ionary a Guide to Unusual Ingredients and detailed step by step photos to complement the 100 photographed recipes As appealing in its presentation as it is useful this guide outlines all the skills you need for perfecting your culinary craft So whether you're a home cook trying something new or an experienced aficionado School of Fish will turn you into a better cook and an authority on all things seafood Sydney Seafood School Cookbook Roberta Muir, 2012

For more than 20 years Sydney Seafood School has been teaching us how to prepare and cook the wonderful array of seafood found in our oceans and rivers Now for the first time the School shares its wealth of tips and techniques along with more than 80 outstanding recipes from Australia's leading chefs Try your hand at Pete Evans' garlic prawns David Thompson's grilled barramundi curry or Alex Herbert's fish n chips Or treat your friends and family to Tetsuya's crudo of leatherjacket Neil Perry's bar rock cod tagine or Frank Camorra's Galician style octopus There's also expert advice on choosing and storing seafood plus step by step photos of essential techniques including filleting and butterflying fish shucking oysters cleaning squid and octopus and preparing crabs prawns and bugs With beautiful photos of all the recipes to help you decide what to make and illustrations of the various species so you know what to look for at the fishmonger Sydney Seafood School Cookbook will give you the know how and confidence to prepare seafood at home with delicious results every time **Fish**

& Shellfish James Peterson, 1996-04-15 Every few decades a chef or a teacher writes a cookbook that is so comprehensive and offers such depth of subject matter and cooking inspiration that it becomes a virtual bible for amateur and professional alike Author James Peterson who wrote the book Sauces a James Beard Cookbook of the Year winner and the incomparable Splendid Soups once again demonstrates his connoisseurship with Fish crunchy Halibut Fillets with Curry Herbs and Almond Crust delicate Salmon Fillets A la Nage with Julienned Vegetables savory Braised Tuna with Vegetables and fiery Thai Style Swordfish Satay If it's shellfish you prefer there are pages and pages of recipes for baking frying steaming or serving raw everything in a shell including mussels clams oysters scallops lobster shrimp crab and crayfish Peterson explains how to

judge freshness and how to prepare shellfish delights including lemony flavored Steamed Mussels with Thai Green Curry aromatic Littleneck Clams in Black Bean Scented Broth a simple and comforting Linguine with Clam Sauce elegant Hot Oysters with Leeks and White Wine Sauce rich and savory Braised Scallops with Tomatoes and Fresh Basil Steamed Lobster with Coconut Milk and Thai Spices Shrimp with Tomato Sauce Saffron Aioli and Pesto hit the spot Sautéed Crab Cakes and Japanese Style Grilled Squid to name but a few of the brilliant and vast array of wonderful seafood selections Fish Shellfish also offers techniques for preparing raw marinated cured and smoked fish As you explore Fish Shellfish you will learn not only the essentials of seafood preparation but everything in between including how to make a curry sauce which red wines to cook with how to fry parsley and how to make Vietnamese dipping sauces You will learn the secrets of a variety of coatings how to blacken fish add stuffings and deglaze the pan for sauces as well as discover the delights of salsas chutneys relishes mayonnaises and butters Here is seafood in every incarnation from soups stews and pastas to mousses soufflés and salads Try everything from pureed Marseilles Style Fish Soup and Moroccan Swordfish Tagine with Olives and Saffron to Homemade Cuttlefish Ink Linguine and Crayfish Stew with Tomatoes Sorrel and Vegetables Jim Peterson has traveled the world and brought back the best international seafood flavors textures and techniques Now you can improvise on your own with Thai marinades Indian spices and condiments and Japanese grilling methods all of which play off more familiar ingredients to produce memorable dishes At the end of Fish Shellfish you will find a complete Finfish Dictionary where you will learn all you need to know about more than sixty species of saltwater and freshwater fish There is also a 32 page section of color photographs that pictures many of the mouthwatering recipes in the book And the step by step pictorials in the color section will show you how to prepare fish and shellfish for cooking James Peterson's books have been hailed as the most companionable and dependable of cooking guides Replete with tables timing charts advice about equipment safety preparations a glossary of foreign ingredients and an exhaustive index Fish Shellfish will give you the power of flexibility and spontaneity as it transforms you into an accomplished seafood cook Here is a fundamental cookbook that you will come to depend on every time you think seafood and now you will be thinking seafood all the time **Knack Fish & Seafood**

Cookbook Doug Ducap, Linda Beaulieu, 2010-07-13 Seafood can be intimidating to today's consumer A well stocked fish market might carry dozens of species resulting in confusion That's one reason most people buy fish in supermarkets Knack Fish Seafood Cookbook provides step by step recipes helpful photographs and practical techniques for making outstanding meals from the fish and seafood most commonly found in supermarkets **The Tante Marie's Cooking School Cookbook** Mary S. Risley, 2009-09-29 Have you ever read a recipe that called for artichokes and wondered just how to trim them or wanted to learn the proper way to use a pastry bag While most cookbooks provide home cooks with only recipes The Tante Marie's Cooking School Cookbook provides recipes and detailed cooking techniques it's like going to cooking school without ever leaving your home With more than 250 delicious yet approachable recipes and countless techniques The Tante Marie's

Cooking School Cookbook enables readers to become familiar with the basics of cooking and then encourages them to improvise. Because the recipes have been tested in the San Francisco kitchens of Tante Marie's by hundreds of students, home cooks can be assured that they are virtually foolproof. Having guided thousands of students through the world of French cooking for the past thirty years, renowned cooking teacher Mary Risley is well aware of common mistakes made in the kitchen. Risley troubleshoots a multitude of problem areas for cooks, such as what to do if your soup is too thick or not thick enough, allowing home cooks to avoid common pitfalls. With variations provided for many dishes and instructions on how to cook without recipes, more advanced home cooks can start to create dishes on their own. From delicious hors d'oeuvres like Fava Bean Crostini with Pecorino and Miniature Shrimp Quiches and Asparagus Fontina Pizza with Truffle Oil to enticing entrees like Roast Chicken with New Potatoes and Olives, Halibut Baked with Warm Shallot Compote and Herbed Rack of Lamb with Bearnaise Sauce, Risley presents an impressive array of French-inspired recipes for contemporary American tastes. Classic recipes are updated with modern twists in dishes such as Fresh Pea Soup with Cilantro and Meyer Lemon Crème Brûlée. Delectable dessert recipes include Grand Marnier Soufflé, Gingerbread Napoleon with Poached Pears and Caramel Sauce, Compote of Fresh Berries with Lemon Verbena Ice Cream, and classic Tiramisu. Additional chapters on first courses, soups, salads, pasta, and risotto, fish and shellfish, vegetables, breads, cookies, chocolates, cakes, and pastries offer the home cook a recipe for every occasion. Risley also provides in-depth discussions on ingredients such as cheese, chocolate, truffles, and planned leftovers. A section of Suggested Seasonal Menus, as well as a chapter of foundation recipes for accomplished cooks, complete this wonderful volume. Illustrated with gorgeous black and white drawings, *The Tante Marie's Cooking School Cookbook* will become the cookbook you can't live without. It's the next best thing to having a cooking instructor cook right beside you.

A Taste of the Mountains Cooking School Cookbook Steven Raichlen, 1986

Provincetown Seafood Cookbook Howard Mitcham, 2018-06-18

A delightful collection of classic recipes, folk history, and original drawings by Cape Cod's most admired chef. With a new Introduction by Anthony Bourdain, it's a true classic, one of the most influential of my life. Anthony Bourdain from the new introduction: Provincetown is the seafood capital of the universe, the fishiest town in the world. Cities like Gloucester, Boston, New Bedford, and San Diego may have bigger fleets, but they just feed the canneries. Provincetown supplies fresh fish for the tables of gourmets everywhere. Howard Mitcham, Provincetown's best-known and most admired chef, combines delectable recipes and delightful folklore to serve up a classic in seafood cookbooks. Read about the famous and infamous Provincetown fishing fleet, the adventures of the fish and shellfish that roam Cape Cod waters, and the people of Provincetown like John J. Glaspie, Lord Protector of the Quahaugs. Then treat yourself to Cape Cod Gumbo, Provincetown Paella, Portuguese Clam Chowder, Lobster Fra Diavolo, Zarzuela, and dozens of other Portuguese, Creole, and Cape Cod favorites. A list of fresh and frozen seafood substitutes for use anywhere in the country is a unique feature of this lively book. You'll learn the right way to eat broiled crab and the safe way to open oysters. You'll even learn how to cook a sea

serpent **Cooking Class Basic** Pamela Clark,2001 Foolproof Fish America's Test Kitchen,2020-03-26 THE ULTIMATE SEAFOOD COOKBOOK Learn how to cook fish with confidence with 198 delicious seafood recipes inspired by the Mediterranean diet and other global cuisines For many home cooks preparing seafood is a mystery But anyone anywhere can cook great tasting seafood ATK's award winning seafood cookbook provides you with everything you need to create satisfying and healthy seafood recipes at home Find answers to all your seafood questions Tips for getting started from buying quality fish to understanding the varieties available Fish recipes for weeknight dinners special occasions stews sandwiches and more Easy to follow chapters organized by fish type Demonstrations of essentials techniques like grilling fish and preparing relishes Useful substitution and nutritional information for each recipe Featuring 198 seafood recipes inspired by the Mediterranean diet and other global cuisines Foolproof Fish will inspire you to cook more of the fish you love and try new varieties too It's the perfect cookbook for beginners pescatarians and seafood lovers looking to make healthy and delicious meals with minimal fuss The Frank Davis Seafood Notebook Frank Davis,2022-12-21 His is one of the most educational and instructional books on how to cook that I've ever seen I think Frank Davis has achieved in print what many cooking teachers wish they could do with the spoken word I highly recommend this cookbook Joe Cahn president New Orleans School of Cooking Louisiana seafood has its first authentic reference book done by a native with bona fide and original recipes tested to perfection and guaranteed to be memorable It's good it's well done and it's presented just the way it should be It's going to be one of the most popular seafood cookbooks ever Chef Paul Prudhomme K Paul's Louisiana Kitchen The Frank Davis Seafood Notebook is perhaps the most comprehensive cookbook available for seafood This isn't surprising because for years Frank Davis has been a renowned authority on the subject According to noted New Orleans chef Paul Prudhomme Frank Davis is the number one authority on cooking and eating the fresh fish and game of Louisiana This cookbook is jam packed with a wealth of information on all aspects of preparing seafood including buying serving freezing and preserving as well as a detailed discussion of basic ingredients and spices and a rating of more than 240 species of edible fish caught in U S waters Davis's recipes include traditional Cajun Creole and Italian favorites using fish crab crawfish oysters shrimp and mixed seafood with a few alligator dishes thrown in for good measure *Williams-Sonoma: Seafood* Jay Harlow,2007-02-01 A collection of illustrated cookbooks for the busy home cook utilizes a straightforward approach to preparing tasty healthful and time saving dishes for every night of the week with easy to follow recipes and tips on keeping a well stocked pantry planning ahead and using fresh ingredients **James Beard's New Fish Cookery** James Beard,2009-02-28 A healthful dramatically simplified book on cooking techniques for preparing low cholesterol low calorie seafood with over 500 recipes The Complete Step-by-step Cooking Class Cookbook Publications International (Lincolnwood),1994 Seafood Favorites Danielle Weckler,2011 Coastal Cooking is a must have book For The best in seafood cuisine The cookbook is a collection of recipes from cooking classes held at the Charleston Cooks Maverick kitchen store in Charleston South Carolina

The recipes feature the secrets behind this popular regional culinary draw and are perfect for anyone who enjoys regional Southern cooking and wants to prepare those favourite dishes at home With this cookbook every home chef can prepare the seafood cuisine which is the cornerstone of the coastal South Carolina heritage

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