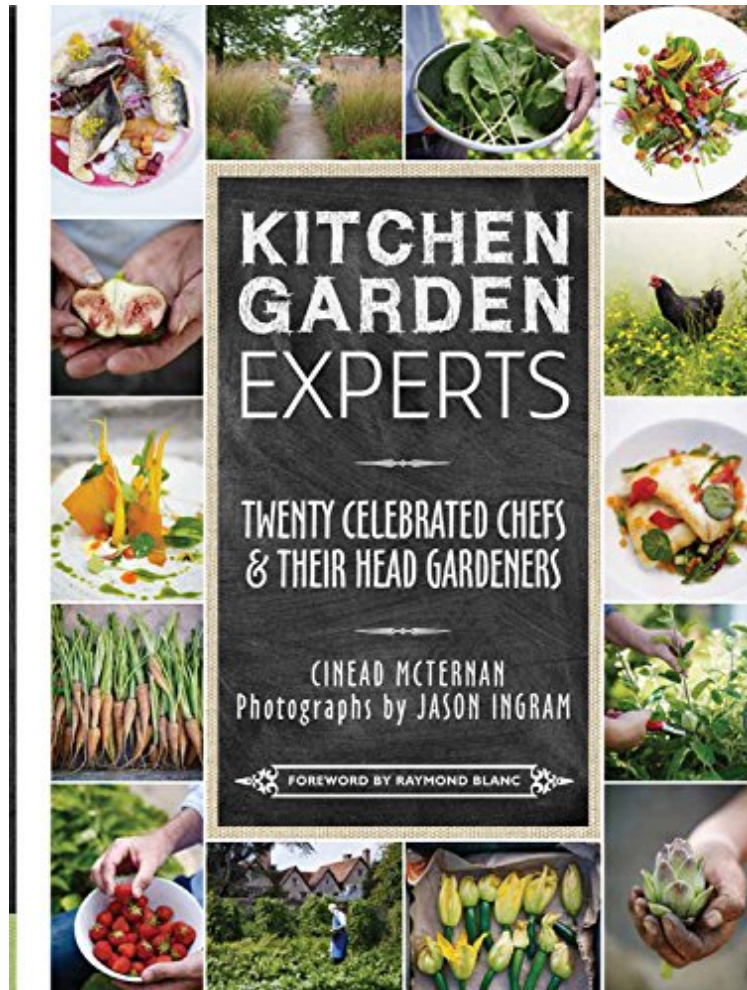


(Free) Kitchen Garden Experts: Twenty Celebrated Chefs and their Head Gardeners

Kitchen Garden Experts: Twenty Celebrated Chefs and their Head Gardeners

Cinead McTernan

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Cinead McTernan : Kitchen Garden Experts: Twenty Celebrated Chefs and their Head Gardeners before purchasing it in order to gauge whether or not it would be worth my time, and all praised Kitchen Garden Experts: Twenty Celebrated Chefs and their Head Gardeners:

1 of 2 people found the following review helpful. Good information, pretentious recipes By SandrasKitchenNook I don't really have a great space for gardening, but I like to try. I have been doing some container gardening this year, and love cooking with fresh produce that I have grown myself, so this book interested me very much. Twenty celebrated chefs and their head gardeners share information, tips and recipes. There is good information throughout the book from each chef/gardener combo's "Kitchen Garden Secrets" to crop calendars, how to make your own garlic spray for pests and so much more. This book is set in the UK, so you have to take that into account when using the

information. Some of it may not be entirely accurate for whatever zone you're in, but there's still plenty of good information in it. I really enjoyed reading it and gleaning usable tidbits. The recipes are a mixed bag. There are simple recipes such as Ratatouille, Leeks Vinaigrette, Plum and Almond Flan (you HAVE to try this!) and the amazingly simple Fig, Mozzarella and Basil Salad as well as the pretentious Citrus-Vanilla-Cured Vinegar Trout (I'm sorry, but I couldn't even bring myself to try to make this it sounded so bad!), Whitby Lobster with Quail Eggs and Garden Beans and Gray Mullet, Broccolini Pickled Nasturtium Seeds. Really?!? Pickled nasturtium seeds? I'm sure there are people who love that sort of thing, and if you are one of them, I highly recommend this book to you as it's filled with that sort of thing. This book is great for people who want some good gardening information with some recipes thrown in. For people who love food and love to cook but aren't trying to make grandiose, extravagant dishes to impress someone, this might not be the book for you. I received a copy of this book from Quartos Publishing Group for my honest review. All thoughts and opinions are my own.

This book features the chefs and gardeners of UK's most exciting restaurants, hotels, pubs and cafes focusing on the ways they produce the very best fruit and vegetables to appear on that day's menu. It reveals their beautiful kitchen gardens, inspiring and delicious recipes, and their tried-and-tested gardening techniques. Now you can explore the kitchens and gardens of famous chefs, from Terence Conran to Raymond Blanc, and restaurants, such as River Cottage and Petersham. Gain extraordinary access to the kitchen gardens and personal recipe books of more than 20 head chefs. With this book any gardener can follow the precise steps that top chefs take to create great-tasting dishes. From choosing, growing, harvesting and cooking, find out how to make the tastiest dishes using more than 30 crops and recipes. The chefs reveal the details that contribute to perfection, how they collaborate with their head gardeners to determine soil preparation, the timing of sowing, careful harvesting and refined storage, right down to how they prepare the crops for cooking. For existing gardeners, it will offer inspiration when it comes to choosing what to grow from the perspective of what's good to eat. Arranged by region, this book will enable armchair and real exploration of restaurants, kitchens and gardens, from fruits to vegetables to herbs and from plot to kitchen. You can book a table at all the places featured, or enjoy recreating the ingredients and the meals yourselves.

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