



Food Presentation Secrets: Styling Techniques of Professionals

By Cara Hobday, Jo Denbury

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A practical guide to adding that professional flourish to any dish.

Food Presentation Secrets provides professional cooking school instruction, tips and recipes for more than 100 sweet and savory garnishing ideas. Using this comprehensive guide, any home chef can make professional-looking garnishes with delicious edible ingredients.

Five comprehensive sections reveal the techniques, tools, ingredients and designs used by chefs in fine restaurants. Step-by-step illustrations show how to assemble the garnishes, and each is graded in difficulty from one to five. Handy checklists, tip boxes and identifier directories explain the best ways to use the different garnishes.

The features include:

Core garnishing techniques using sauces, gravies, oils, salsas, pestos, foliage, flowers, fruit, vegetables, flour-based garnishes, dairy, sugars, pastries, ices, chocolate and textures

Food Presentation Secrets rivals a professional culinary course and will give all cooks the confidence to create attractive designs for any type of menu.



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Editorial Review

The book lays out plating and cooking methods in methodical detail and accessible language, from radish roses to noodle nests. (Niesha Lofing *Sacramento Bee* 2010-03-24)

Recommended for large or specialized culinary collections, this appealing cookbook could be used as a text in culinary schools as well as in the kitchen of the adventurous home cook. (Christine Bulson *Library Journal* 2010-09-24)

In recent years chefs have boldly created new techniques and styles for giving food a visual flair that goes far beyond the ordinary. Authors Hobday and Denbury have combined their writing and food stylist talents to create this extraordinary guide to food presentation.... If you are ready to take your cooking to an entirely new level Hobday and Denbury will be your guides. (Terry Peters *North Shore News* 2010-08-25)

If you're looking to master fancy food presentation, these step-by-step guides can help you get the process down pat. (Ashley Gartland *Oregonian* 2010-06-22)

As any chef will tell you, if you want to bore your dinner guests silly then serve them a plate of monochromatic slop devoid of visual acuity. A formless, flaccid tuna casserole comes quickly to mind. What this clever book does (one hopes) is inspire you to elevate ordinary dishes into works of art with simple tips, instructions and recipes for more than 100 sweet, savoury and colourful garnishes. (You could tart up that casserole with some quickly sculpted vegetables, for example.) Five sections show techniques, tools, ingredients and designs used by chefs in hoitytoity restaurants that you can apply at home, with step-by-step photos showing exactly how to do it. With a few basic skills, you too can serve food with flair and impress everyone. (Byron Eade *Ottawa Citizen* 2010-11-25) About the Author

Cara Hobday has been a professional food journalist and stylist for 14 years and is the author of a number of cookbooks. **Jo Denbury** is a freelance journalist, stylist and writer based in London, England.

Users Review

From reader reviews:
Jamie Brewer: Here thing why that Food Presentation Secrets: Styling Techniques of Professionals are different and trustworthy to be yours. First of all studying a book is good nevertheless it depends in the content of it which is the content is as delicious as food or not. Food Presentation Secrets: Styling Techniques of Professionals giving you information deeper since different ways, you can find any reserve out there but there is no guide that similar with Food Presentation Secrets: Styling Techniques of Professionals. It gives you thrill reading through journey, its open up your eyes about the thing that happened in the world which is possibly can be happened around you. It is possible to bring everywhere like in area, café, or even in your approach home by train. When you are having difficulties in bringing the paper book maybe the form of Food Presentation Secrets: Styling Techniques of Professionals in e-book can be your choice.

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