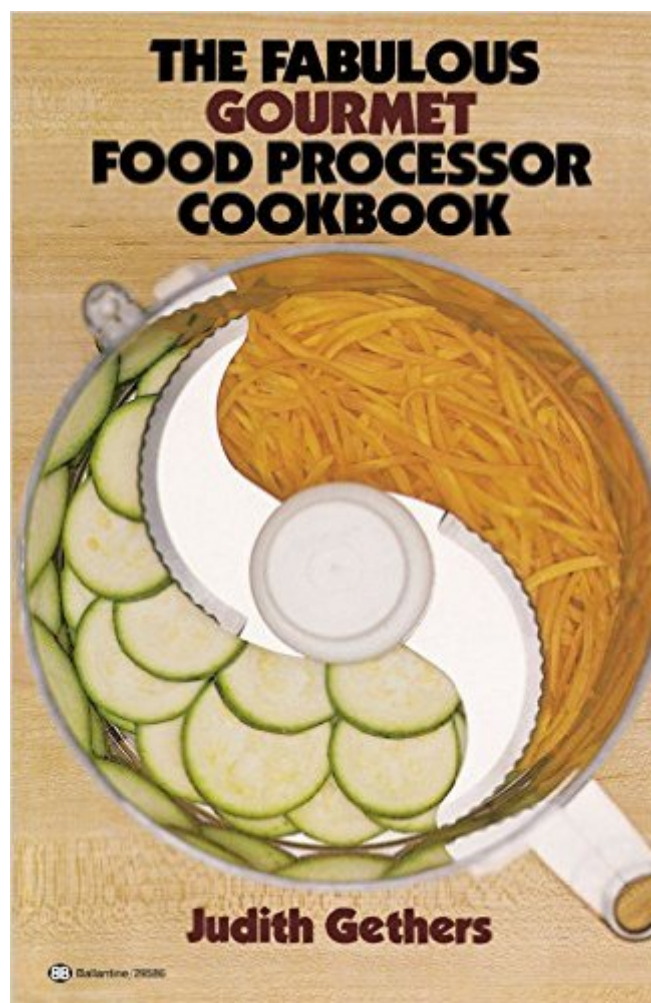


The book was found

# The Fabulous Gourmet Food Processor Cookbook



## Book Information

Paperback: 320 pages

Publisher: Ballantine Books; 1st edition (April 12, 1981)

Language: English

ISBN-10: 0345295862

ISBN-13: 978-0345295866

Product Dimensions: 5.5 x 0.8 x 8.5 inches

Shipping Weight: 13.4 ounces (View shipping rates and policies)

Average Customer Review: 3.7 out of 5 stars Â See all reviews Â (9 customer reviews)

Best Sellers Rank: #1,723,313 in Books (See Top 100 in Books) #40 in Â Books > Cookbooks, Food & Wine > Kitchen Appliances > Food Processors #618 in Â Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet

## Customer Reviews

Having recently purchased a world-class food processor, I'm always looking for additional ways to use it. This cookbook has turned out to be much better than expected. There are many food processor tips for new users as well as some that are more sophisticated. The recipes are basic gourmet, not exotic, and do not require strange ingredients. It is almost like first year culinary school, which to me is super. It includes many basic recipes that you can put your own spin on. Some recipes don't need a food processor, such as Bechamel Sauce, unless you go with a variation. Many of the recipes include familiar herbs, spices, cheeses, and things like unsalted butter, but these are things usually found in a well-stocked kitchen or easily available. There are pates, soufflÃ©s, timbales along with many wonderful soups, frittatas, sauces, vegetable dishes, various breads and dozens of others things, some of which I thought were beyond my expertise, but I now see aren't at all. Of the hundreds of recipes, I'm surprised how many are appealing and much easier than expected. Last night I made a vegetable-noodle casserole that was outstanding--a combination I'd never have thought to try. The basic recipe can be dressed up for company, but as I made it with extra veggies I had on hand and a little cheese, the little ones ate more vegetables in one sitting then they have in a week, and quite happily. The book is divided into sensible chapters of recipes: appetizers, luncheon entrees, soups, main dishes, vegetables, salads, salad dressings, sauces, breads, condiments, doughs and crusts, and desserts. It starts out with ways to process different kinds of food in your processor with good tips for different techniques, i.e., chopping vs.

This is a beautiful cookbook and one that is needed with the exploding popularity in gourmet cooking AND cooking with food processors. I personally enjoy both...I adore cooking gourmet meals for both dinner parties and family and I bought the best food processor I could find to make my life easier. Hence, I wanted something that would combine the two. Unfortunately, as much as I wanted to like this book, and as much as I appreciate the author's diverse palate, it seemed to be grouped into two categories...dishes that might appeal to a limited palate but were gourmet (hence tough to use for family or a dinner party of varied tastes) or those so simple you'd already know 'em. That's kind of a blanket statement though so I wanted to illustrate what I mean since your tastes may differ from mine and you may very well be looking for what this offers...in that case, I'd hate to steer you away...

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

The Fabulous Gourmet Food Processor Cookbook 100 Exotic Food Recipes (Puerto Rican Food Recipes, Picnic Food Recipes, Caribbean Food Recipes, Food Processor Recipes,) Cookbook :Healthy Mediterranean Gourmet: Mediterranean Recipes For Everyday Cooking: Eat Healthy Gourmet Food Raw Food Diet: 50+ Raw Food Recipes Inside This Raw Food Cookbook. Raw Food Diet For Beginners In This Step By Step Guide To Successfully Transitioning ... Vegan Cookbook, Vegan Diet, Vegan Recipes) 4 Weeks of Fabulous Paleolithic Breakfasts (4 Weeks of Fabulous Paleo Recipes Book 1) Cook Book: 20 Easy Recipes for Busy Parents: The Best: Fast and Easy, Homemade Food Using the Manual Food Processor Master Slicer Grandma's Food Processor Cookbook (Health Learning Series 18) Food Processor Cookbook (Cook's Essentials) ORGANIC COOKBOOK: Healthy And Delicious Baby Food Recipes Which Are Nutritious And Easy To Cook (organic food, food recipes, nutritious food) The Whole Foods Allergy Cookbook, 2nd Edition: Two Hundred Gourmet & Homestyle Recipes for the Food Allergic Family The Adobo Road Cookbook: A Filipino Food Journey-From Food Blog, to Food Truck, and Beyond [Filipino Cookbook, 99 Recipes] Singapore Cooking: Fabulous Recipes from Asia's Food Capital [Singapore Cookbook, 111 Recipes] Modern Thai Food: 100 Fabulous Thai Recipes for Contemporary Cooks [Thai Cookbook, 132 Recipes] Island Style Cookbook: Guam's Favorite Soups, Tasty Guam Recipes, Wonderful Chamorro Island Food , Exotic Guam Cookbook Of Soups, Enjoy Awesome Chamorro Guam Food From This Island Cookbook Food Processor Perfection: 75 Amazing Ways to Use the Most Powerful Tool in Your Kitchen The Art of Food Processor Cooking Great Food Processor Recipes for the Busy Home Cook The Food Processor Bible How to Make Raw Nut Flour Without a Food Processor or a Vitamix: Raw Recipes for Bagels, Breads or Vegan Nut Milk Falling in Love With Your Food Processor

