Cook Fish Like A Chef

Ben Pollinger

The Whole Fish Cookbook Josh Niland, 2019-09-01 WINNER OF TWO JAMES BEARD AWARDS IN 2020 Restaurant and Professional and the prestigious BOOK OF THE YEAR WINNER OF THE 2019 ANDRÉ SIMON FOOD AWARD Winner of The Australian Book Industry Association's Illustrated Book of the Year in 2020 Shortlisted as debut cookbook of the year in the 2020 Fortnum & Mason food & drink awards Longlisted as Booksellers choice in the adult non-fiction category by the Australian Booksellers Association A mind-blowing masterpiece from one of the most impressive chefs of a generation. - Jamie Oliver My cookbook of the year. - Yotam Ottolenghi, The Guardian Josh Niland is a genius - Nigella Lawson In The Whole Fish Cookbook, groundbreaking seafood chef Josh Niland reveals a completely new way to think about all aspects of fish cookery. From sourcing and butchering to dry ageing and curing, it challenges everything we thought we knew about the subject and invites readers to see fish for what it really is - an amazing, complex source of protein that can and should be treated with exactly the same nose-to-tail reverence as meat. It features more than 60 recipes for dozens of fish species ranging from Smoked Marlin Ham Caesar Salad, Fish Cassoulet and Roast Fish Bone Marrow to - essentially - The Perfect Fish and Chips. Many of us would like to eat more fish but worry about the environmental impact and often end up cooking the same old salmon fillet on repeat. The Whole Fish Cookbook will soon have you embracing new types and will change the way you buy, cook and eat fish. There is so much more to a fish than just the fillet, and it is indeed true what they say about there being more than just a handful of fish in the sea.

Different Ways of Cooking Fish Lisa Brown,2010-03-31 Everyone wanted to cook like a Chef especially women since this is their secret weapon to get man's attention. This book will allow you to learn different ways of cooking different Fish recipes in just a short span of time. Also, in this book it is stated the Fish Season wherein you are able to identify what month you will buy those fishes.

Le Bernardin Cookbook Eric Ripert, Maguy Le Coze, 2014-06-25 Cusine from New York's four-star seafood restaurant, Le Bernardin, is made accessible to everyone in more than 100 meticulously formulated and carefully tested recipes for all courses, from appetizers through dessert, in this cookbook from Le Bernardin chef Eric Ripert and owner Maguy Le Coze. The food served in Le Bernardin's beautiful dining room is as subtle and refined as any in the world, and because fish and shellfish are often best turned out quickly and simply, the recipes in this book can be reproduced by any home cook. Maguy Le Coze traces the origins of Le Bernardin's simplicity to her late brother, Gilbert, the restaurant's legendary cofounder and first chef. Today, Chef Eric Ripert carries on Gilbert's simplistic tradition with dishes such as Poached Halibut on Marinated Vegetables, Pan-Roasted Grouper with Wild Mushrooms and Artichokes, and Grilled Salmon with Mushroom Vinaigrette. And, of course, there are the desserts for which Le Bernardin is also so well known-from Chocolate Millefeuille to Honeyed Pear and Almond Cream Tarts. Essential to the experience of dining at Le Bernardin and to the Le Bernardin Cookbook are the dynamic and charming personalities of Maguy Le Coze and Eric Ripert, whose lively dialogue and colorful anecdotes shine from these pages as brightly as the recipes themselves.

Fish Jon Wipfli,2019-06-11 From water to table, Fish—author and chef Jonathan Wipfli's followup to Venison—shows you how to responsibly harvest and clean freshwater game fish throughout the seasons, and how to cook them perfectly. Be the star fisher and chef at every dinner and cookout! Written by the author and chef behind Venison and a Minneapolis-based catering services company specializing in wild game, Fish takes readers through Jonathan Wipfli's techniques for efficiently processing and cleaning game fish, as well as a raft of 50 contemporary recipes for dishes and accompanying sides. Addressing the most popular freshwater game fish pursued by North American outdoors enthusiasts—including walleye, pike, catfish, trout, salmon, bass, panfish, and more—Fish puts a new foodie-friendly spin on game fish cookery. All the recipes and accompanying accoutrements and sides are beautifully photographed and presented. The result is a game fish cookbook like no other, whether you're new to fishing or a veteran enthusiast.

Restaurant Nathan Outlaw Nathan Outlaw, 2019-04-04 Crowned Britain's number 1 restaurant

by The Good Food Guide in 2017, Restaurant Nathan Outlaw is the only fish restaurant in the UK to hold 2 Michelin stars, and this beautiful book showcases the very best the restaurant offers. Built around the seasons in its Port Isaac home, the book celebrates a culinary year of the village, exploring the place, people and produce of a small but perfectly formed coastal landscape and their contribution to the culinary excellent of Restaurant Nathan Outlaw. Within these pages, Nathan has selected 80 of his favourite recipes that feature on the restaurant's menu. From early spring, recipes include crab and asparagus, cuttlefish fritters with a wild garlic soup, and plaice with mussels and samphire. From there, Nathan travels right through the seasonal offerings of the Cornish coastline through to late winter, when delights include turbot, champagne and caviar, and lemon sole with oysters, cucumber and dill. With photography from the legendary David Loftus, Restaurant Nathan Outlaw will be one of the most desirable cookery books of the year.

The Skinnytaste Cookbook Gina Homolka, Heather K. Jones, R.D., 2014-09-30 Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, Skinnytaste. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, Skinnytaste is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet Muffins that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The Skinnytaste Cookbook features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started Skinnytaste when she wanted to lose a few pounds herself. She turned to Weight Watchers for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, The Skinnytaste Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

Ramsay in 10 Gordon Ramsay,2021-11-02 Packed with recipes that are max 10 minutes to prep and 10 minutes to cook, RAMSAY IN 10 is your new everyday cookbook. In Ramsay in 10, superstar chef, Gordon Ramsay, returns with 100 new and delicious recipes inspired by his YouTube series watched by millions across the globe – you'll be challenged to get creative in the kitchen and learn how to cook incredible, flavorsome dishes in just ten minutes. Whether you need something super quick to assemble, like his Microwave Sticky Toffee Pudding, or you're looking to impress the whole family, with a tasty One Pan Pumpkin Pasta or some Chicken Souvlaki – these are recipes guaranteed to become instant classics and with each time you cook, you'll get faster and faster with Gordon's shortcuts to speed up your cooking, reduce your prep times and get the very best from simple, fresh ingredients. 'When I'm shooting Ramsay in 10, I'm genuinely full of excitement and energy because I get to show everyone how to really cook with confidence. It doesn't matter if it takes you 10 minutes, 12 minutes or even 15 minutes, to me, it's about sharing my 25 years' of knowledge, expertise and hands-on experience, to make everyone feel like better, happier cooks.' --Gordon Ramsay This is fine food at its fastest and fast food at its finest.

<u>Fish</u> Jon Wipfli,2019-06-11 From water to table, Fish—author and chef Jonathan Wipfli's followup to Venison—shows you how to responsibly harvest and clean freshwater game fish throughout the seasons, and how to cook them perfectly. Be the star fisher and chef at every dinner and cookout! Written by the author and chef behind Venison and a Minneapolis-based catering services company specializing in wild game, Fish takes readers through Jonathan Wipfli's techniques for efficiently processing and cleaning game fish, as well as a raft of 50 contemporary recipes for dishes and accompanying sides. Addressing the most popular freshwater game fish pursued by North American outdoors enthusiasts—including walleye, pike, catfish, trout, salmon, bass, panfish, and more—Fish puts a new foodie-friendly spin on game fish cookery. All the recipes and accompanying accoutrements and sides are beautifully photographed and presented. The result is a game fish cookbook like no other, whether you're new to fishing or a veteran enthusiast.

School of Fish Ben Pollinger, 2014-09-30 From the acclaimed executive chef of a Michelinstarred 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 "afishionado," School of Fish will turn you into a better cook and an authority on all things seafood.

The Deep End of Flavor Tenney Flynn, Susan Puckett, 2019-08-13 "Tenney Flynn is the grand master of Gulf Coast seafood. This book, full of his delicious recipes and deep sea wisdom, can lead you to mastery as well" (Lolis Eric Elie, author of Treme: Stories and Recipes from the Heart of New Orleans). More than 100 delicious recipes and tips to help home cooks master cooking all kinds of seafood from the owner of GW Fins restaurant and two-time winner of the New Orleans Magazine "Chef of the Year" Award. Tenney Flynn's easygoing, engaging style gives readers a tour of his hometown along with a toolkit for cooking seafood, from testing freshness at the market to pairing delicious fish recipes with sides and wines to create a finished menu. From classic Barbecued Shrimp and simple Sautéed Fillets with Brown Butter and Lemon to adventurous Pompano en Papillote with Oysters, Rockefeller Spinach, and Melted Tomatoes and sophisticated Lionfish Ceviche with Satsumas, Limes, and Chiles, Chef Flynn makes cooking fish "as easy as frying an egg." "Tenney Flynn talked trash (fish) early on. He championed fresh Gulf seafood when most chefs crushed on frozen Atlantic salmon. Now, it's time to learn how smoked sizzling oysters came to be, how to do redfish on the half shell right, and how GW Fins helped lead the modern seafood revolution." —John T. Edge, author of The Potlikker Papers: A Food History of the Modern South "I love that Chef Tenney shares so much how-to and comprehensive info on seafood selection. Recipes are clear and concise, photos excellent." - Frank Brigsten, James Beard Award-winning chef-owner of Brigtsen's in New Orleans

Foolproof Fish America's Test Kitchen,2020-04-21 2021 IACP Award Winner in the Single Subject Category Dive into seafood with confidence and get inspired by 198 recipes for multiple kinds of fish--featuring fresh, modern flavors and plenty of fish facts For many home cooks, preparing seafood is a bit of mystery. But I'm going to let you in on a little secret: Cooking greattasting seafood is easy and anyone, anywhere can do it. (That means you!) Our newest cookbook provides you with everything you need to create satisfying and healthy seafood meals at home. We explore how to buy quality fish and dive deep into all the varieties of fish available, from light and flaky to rich and meaty. You'll get answers to all of your seafood related questions and practical tips and tricks for handling fish. But the recipes are where things get really exciting. From sumptuous appetizers and savory soups and stews to easy weeknight dinners and company-worthy fare (and a lot more), you'll learn just how rewarding it is to prepare seafood at home. We've also included substitution information for each recipe. So if you can't find a certain kind of fish or if you don't like the type used in the recipe, you can use any of the listed substitutions and still achieve great results. Clever, right? Having delicious, healthy (and easy) recipes to cook at home is more important than ever. We hope you'll give seafood cookery a chance. You won't regret it.

<u>Fish Cookbook</u> Martha Stone,2015-07-07 Anyone who thinks cooking fish is very difficult should read this fish cookbook of 25 simple and easy Fish Recipes. Whatever the kind of fish, however we wish to cook them; this fish cookbook has got those fish recipes!

Fish Without A Doubt Rick Moonen,Roy Finamore,2008-04-29 Comprehensive. Friendly. Indispensable. With more than 250 simple and delicious recipes. No doubt about it, fish is a cook's dream. Fast. Low in fat, versatile, and healthful, it's even brain food. No other fish cookbook contains such a comprehensive selection of approachable, contemporary recipes. It's written by a pair of experts: a nationally known three-star seafood chef whose true passion is teaching home cooks, and an award-winning writer and sought-after food authority. Arranged for the cook's complete convenience, Fish without a Doubt encompasses chapters on all the techniques of fish cookery—from poaching to grilling to sautéing—as well as on all the most popular seafood dishes—from appetizers, to soups and salads, to burgers and pasta. The recipes range from updated versions of classics (Trout Almondine, Linguine with Clams, Jumbo Lump Crab Cakes) to the latest favorites (Steamed Black Bass with Sizzling Ginger,Tuna Burgers with Cucumber Relish, Thai-Style Mussels). It includes slews of quickies for weeknight specials (Broiled Fillets with Butter and Herbs) and centerpieces for splashier occasions (A Big Poached Char). Featuring only seafood that is not overfished, Fish without a Doubt provides the latest information for the eco-conscious cook about our last wild frontier.

Take One Fish Josh Niland,2021-09-29 Forget everything you thought you knew about fish cookery with Take One Fish. There are no rules when it comes to cooking fish according to James Beard award winning chef Josh Niland, only an endless world of possibilities. With 60 mind-blowing recipes from just 15 global varieties of fish, this cookbook will take you on a gustatory journey – from elaborate to easy, small to large and – always – scale to tail. Josh's multi award-winning and bestselling book, The Whole Fish Cookbook, revealed the blueprint for a new and unprecedented kind of fish cookery. In this latest book, Josh continues to open our eyes to the potential of fish in the kitchen, starting from the moment we take our fish home and unpack it – yes that's right: bring it home, take it out of the plastic, let it breathe uncovered in your fridge. Then you are ready. With flair, colour and bucket loads of flavour, Take One Fish unpacks each of Josh's 15 fish to reveal their true culinary potential, from swordfish cotoletta to pot au feu, to tuna mapo tofu to an ethereal raw flounder. Celebrate the drips, crunchy bits, burnt edges and imperfections that are so central to Josh's mission – to get more people having fun with fish ingenuity every day.

Tapas Revolution Omar Allibhoy,2013-08-16 Omar Allibhoy is the new face of Spanish cooking: he's charismatic, effusive, passionate and wants to bring Spanish food to the people of the UK. Tapas Revolution is the breakthrough book on simple Spanish cookery. Using everyday storecupboard ingredients, Omar offers a new take on the classic tortilla de patatas, making this iconic dish easier than ever, and brings a twist to pinchos morunos and pollo con salsa. With sections covering vegetables, salads, rice dishes, meat, fish, cakes and desserts, the emphasis is on simplicity of ingredients and methods – reinforcing the fact that absolutely anyone can cook this versatile and accessible food. TAPAS NOT PASTA!

32 Yolks Eric Ripert, Veronica Chambers, 2017-03-21 NEW YORK TIMES BESTSELLER • Hailed by Anthony Bourdain as "heartbreaking, horrifying, poignant, and inspiring," 32 Yolks is the brave and affecting coming-of-age story about the making of a French chef, from the culinary icon behind the renowned New York City restaurant Le Bernardin. NAMED ONE OF THE BEST BOOKS OF THE YEAR BY NPR In an industry where celebrity chefs are known as much for their salty talk and quick tempers as their food, Eric Ripert stands out. The winner of four James Beard Awards, co-owner and chef of a world-renowned restaurant, and recipient of countless Michelin stars, Ripert embodies elegance and culinary perfection. But before the accolades, before he even knew how to make a proper hollandaise sauce, Eric Ripert was a lonely young boy in the south of France whose life was falling apart. Ripert's parents divorced when he was six, separating him from the father he idolized and replacing him with a cold, bullying stepfather who insisted that Ripert be sent away to boarding

school. A few years later, Ripert's father died on a hiking trip. Through these tough times, the one thing that gave Ripert comfort was food. Told that boys had no place in the kitchen, Ripert would instead watch from the doorway as his mother rolled couscous by hand or his grandmother pressed out the buttery dough for the treat he loved above all others, tarte aux pommes. When an eccentric local chef took him under his wing, an eleven-year-old Ripert realized that food was more than just an escape: It was his calling. That passion would carry him through the drudgery of culinary school and into the high-pressure world of Paris's most elite restaurants, where Ripert discovered that learning to cook was the easy part—surviving the line was the battle. Taking us from Eric Ripert's childhood in the south of France and the mountains of Andorra into the demanding kitchens of such legendary Parisian chefs as Joël Robuchon and Dominique Bouchet, until, at the age of twenty-four, Ripert made his way to the United States, 32 Yolks is the tender and richly told story of how one of our greatest living chefs found himself-and his home-in the kitchen. Praise for 32 Yolks "Passionate, poetical . . . What makes 32 Yolks compelling is the honesty and laudable humility Ripert brings to the telling."—Chicago Tribune "With a vulnerability and honesty that is breathtaking ... Ripert takes us into the mind of a boy with thoughts so sweet they will cause you to weep."-The Wall Street Journal

More Fast Food My Way Jacques Pépin,2008-08-12 From the man Julia Child called "a great teacher," an elegant cookbook full of fast-yet-flavorful recipes that take only minutes to make. Jacques Pépin Fast Food My Way was an immediate sensation, captivating cooks and critics, who called it "fabulous," "chic," and "elegant." Now America's first and most enduring celebrity chef does himself one better, with recipes that are faster, fresher, and easier than ever. Only Jacques could have come up with dishes so innovative and uncomplicated. You'll find: "Minute recipes": Nearly no-cook recipes fit for company: Cured Salmon Morsels, Glazed Sausage Bits Smashing appetizers: Scallop Pancakes, zipped together in a blender (10 minutes) Almost instant soups: Creamy Leek and Mushroom Soup (7 minutes) Fast, festive dinners: Stuffed Pork Fillet on Grape Tomatoes (18 minutes) Stunning desserts: Mini Almond Cakes in Raspberry Sauce (15 minutes)

Modern Seafood Nathan Outlaw, 2013-04-02 Seafood is Nathan Outlaw's passion and he is renowned for his unique style of cooking which encourages the individual flavors of the fish and shellfish to shine through. Sourcing only sustainable fish and local produce in season, Outlaw uses his considerable talents to take cooking seafood to extraordinary heights. In this impressive debut, he shares the secrets of his unique approach to cooking and provides a glorious collection of original recipes. In the book, Nathan Outlaw offers helpful advice and tips on buying the freshest fish and shellfish in a sustainably responsible way. He then guides you through various cooking techniques including how to pan-fry, grill, roast, steam and deep-fry fish to perfection. The core of the book takes you through the individual fish and shellfish--brill, bream, sea bass, salmon, scallops, squid and so on... For each type of fish or shellfish, Outlaw suggests the best cooking method and how to match the fish with sauces and accompaniments to create your own exquisite dishes. The recipes range from everyday quick meals to make at home for friends and family, to his signature restaurant dishes perfect for elegant dinner parties. Also included is a helpful photographic guide to preparing different types of fish and shellfish that details how to clean, bone and fillet seafood. Photographed on location in Cornwall, England, this sumptuous cookbook is a feast for ones eyes as well as ones palate.

Matty Matheson: Home Style Cookery Matty Matheson,2020-09-29 The acclaimed New York Times-bestselling chef, author, and TV star returns with an even bigger book that is all about quality home cooking. Matty returns with 135 of his absolute favorite recipes to cook at home for his family and friends, so you can cook them for the people you love. Home Style Cookery is his definitive guide to mastering your kitchen, covering everything from pantry staples (breads, stocks, and pickles) to party favorites (dips, fried foods, and grilled meats), to weeknight go-tos (stews, pastas, salads), and special occasion show-stoppers (roasts, smoked meats, and desserts). It starts with basics like Molasses Bread in an Apple Juice Can, Beef and Bone Marrow Stock, Kitchen Sink Salad, Thanksgiving Stuffing Butternut Squash, and the tallest Seven-Layer Dip you have ever seen. Next it covers comforting recipes like Littleneck Clam Orecchiette, Pho Ga, Sichuan Newfoundland Cod, Double Beef Patty Melt with Gruyere and Molasses Bread, and Matty's take on the ultimate Submarine sandwich. And it closes with bangers like Fish Sticks with Kewpie Tartar Sauce, Salt Crust Leg of Lamb and Yukon Golds with Creamed Spinach, Texas-Style Prime Rib, T-bone Steak and Fine Herb Chimichurri, and Lobster Thermidor with Bearnaise and Salt and Vinegar Chips. It even has desserts like his wife Trish's Chocolate Chip Cookies and Creme Caramel. In Home Style Cookery, Matty shares his bold style of cooking. Along with beautiful photographs of Matty's dishes and his farm, this book is filled with signature recipes that are equal parts approachable and tasty. Matty's first book shared his culinary story, Home Style Cookery will help you build yours.

Simply Fish Matthew Dolan, 2017-05-16 The frequency of eating fish and seafood has grown worldwide due to the rising interest in healthy living and the desire to add more variety to our diets. Simply Fish explores a wide range of recipes, techniques, and secrets to delivering a restaurantquality experience in your own home, simply through cooking fish! Chef Matthew Dolan offers his own collection of stories and delicious fish and seafood recipes for a great variety of appetizers, main courses, sauces, side dishes, and desserts—even adding a scattering of wine pairing suggestions along the way. In Simply Fish, you will learn how to cook healthy and delicious fish for every season, from casual and quick get-togethers to the adventurous larger gatherings. Recipes in this helpful guide include: Almond Milk Poached Local Cod Barbecued Oysters Seared Bay Scallop Fish Tacos Beer Steamed Mussels And more!

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