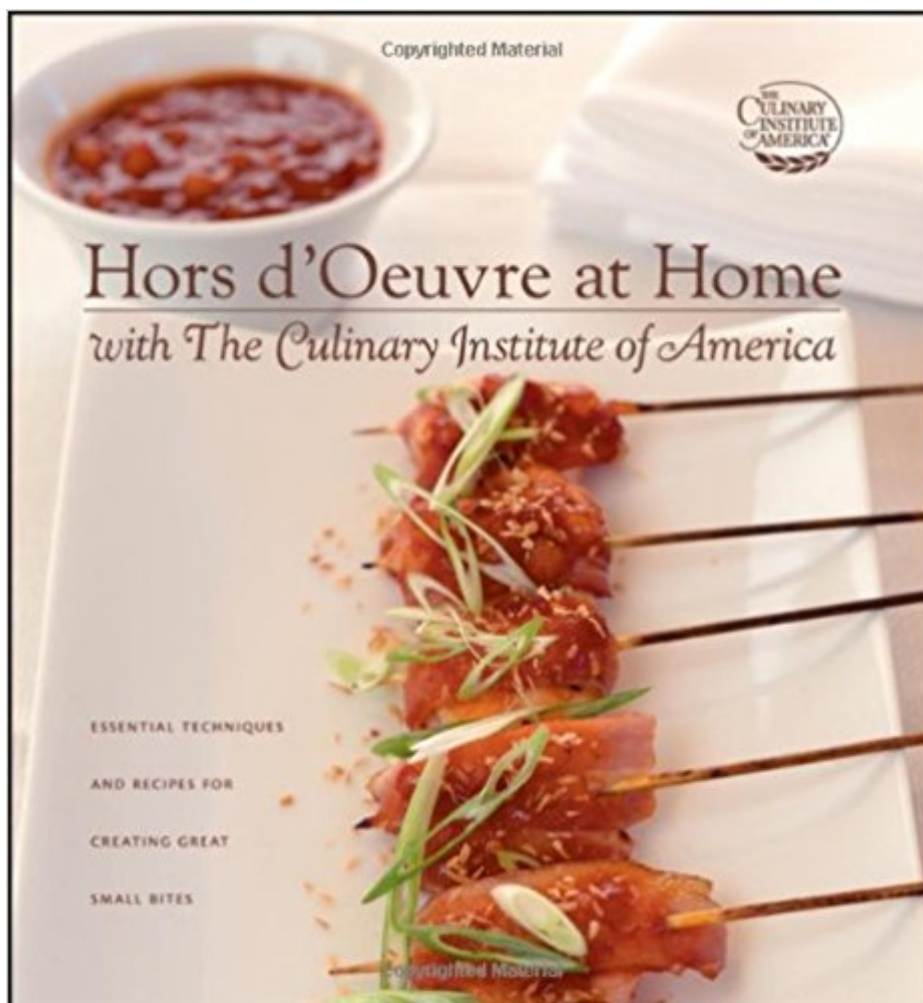


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Hors D'Oeuvre At Home With The Culinary Institute Of America



Synopsis

"The Culinary Institute of America is the nation's most influential training school for professional cooks." --Time magazine
The Culinary Institute of America is the nation's premier culinary training ground--the place where many top chefs and caterers have honed their skills in the kitchen. The school's emphasis on solid technique and rigorous hands-on training is widely respected and admired by culinary insiders the world over. Now, in *Hors d'Oeuvre at Home with The Culinary Institute of America*, the experts show you how to prepare an impressive selection of bite-sized creations for any gathering. From skewers and dips to desserts, they explain the various types of hors d'oeuvre and walk you step by step through the techniques you need to create each one. Featuring more than 150 stylish recipes and 40 full-color photos, the book provides all the guidance and know-how you need to cater your own parties and dazzle your guests.

Book Information

Hardcover: 224 pages

Publisher: Houghton Mifflin Harcourt; 1 edition (April 2, 2007)

Language: English

ISBN-10: 0764595628

ISBN-13: 978-0764595622

Product Dimensions: 9.2 x 1.1 x 10 inches

Shipping Weight: 2.8 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 33 customer reviews

Best Sellers Rank: #124,412 in Books (See Top 100 in Books) #23 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Appetizers #380 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes

Customer Reviews

The Culinary Institute of America is the world's premier culinary college; a place that offers rigorous, professional-level instruction for aspiring chefs who want to perfect their cooking and baking skills. Taught by talented chef-instructors, courses at the CIA provide an in-depth understanding of ingredients, techniques, and recipes, giving students the confidence and know-how they need to unleash their culinary creativity. *Hors d'Oeuvre at Home with The Culinary Institute of America* applies the CIA's thorough, comprehensive approach to hors d'oeuvre, giving you all the information, inspiration, and recipes you need to prepare a dazzling array of bite-sized treats for any occasion. The book divides hors d'oeuvre into seven basic types; bite-sized

containers; fillings, dips, and toppings; filled, stuffed, layered, and rolled; skewered and dipped; bowls and platters; cheese service; and bite-sized desserts—and provides detailed guidance and recipes for each. From Goat's Milk Cheese and Sweet Onion Crostini, Chicken Satay with Peanut Sauce, and Mediterranean Seafood Terrine to Small Seared Lobster and Vegetable Quesadillas, Mozzarella Roulade with Prosciutto, and Miniature Chocolate Éclair, there are more than 150 recipes for a broad range of stylish hors d'oeuvre, along with background information, serving suggestions, ideas for recipe variations, and advice on selecting high-quality store-bought items. Throughout, 40 vibrant full-color photos illustrate techniques and capture the appeal of finished dishes. With the professional-caliber guidance and recipes in this book, you can prepare an enticing assemblage of hors d'oeuvre that will rival that of any caterer—and impress your guests.

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Very nice book. A few pleasant surprises - which is good. Tired of the same appetizer books touting the same dated foods.

Excellent recipes, well-done book.

When I first opened the box and looked at this book, I was very excited. As I read the opening chapter, I was very excited. When I started flipping through the recipes, I was more than a little disappointed. First of all there aren't nearly enough photos, only one every three pages in many circumstances. Secondly, and maybe I didn't read the reviews closely, this was a very basic book with recipes like Chicken Satays with Peanut Sauce, Hummus and Spanikopita, not exactly

ground-breaking. For the most part, the entire chapter called 'Bowls & Platters' was a complete waste of space with recipes for Asian Noodle Salad, Buckwheat Salad and Marinated Vegetables, although the section on terrines was nice. I expected high-impact, composed hors d'oeuvre, not Chicken Satays and Noodle Salads. The recipes seem well-crafted and there are a lot of them, maybe it's my fault for expecting some different. I really expected something like MARTHA STEWART'S HORS D'OEUVRE HANDBOOK.

What can I say ... its a delightful book full of wonderful bites and nibbles one can prepare in no time and still impress the guests. Some of the food in this book may look a bit "fussy" but they are all simple to put together (even for an amatuer cook such as myself) and there aren't a lot of ingredients needed per recipe, which appealed to me very much. I was looking round for a book of hors d'oeuvre for quite a while then I came across this C.I.A (Culinary Institute of America) publication ... fell in love with the collection of food in this volume, the food photography is brilliant, and the end product never ceases to impress. I feel the food prepared following this book elevates the feel of any party.

It's a nice book and it's from a trusted brand: Culinary Institute of America. However, coming from a trusted brand, I didn't expect it to repeat several of it's photographs in the same book. I won't mind having no pictures in a cookbook - those are my go-to books. CIA might as well just have inserted fewer or no pictures at all. First time I saw this on any book. As a product of CIA, it's a turn-off for me.

Purchased as a gift for a friend that loves to entertain - I couldn't have chosen a better gift. She was so excited that we had to pause in gift opening for her to scan the book! I can hardly wait until New Years to get to try some of the ones she picked out to try. She had recently made a trip to the Culinary Institute in LA and had such a great time that I thought it would be a good gift. She said she has been wanting to have this book ever since the trip...so I guess it was perfect. Everything in it sounded yummy!!

This is a very well written book by the culinary institute which can be an excellent help in coming up with some impressive ideas for your next party. The book is divided into 8 chapters starting with an introduction to hors d'oeuvres , basic principles, plating and serving guidelines etc. In the following chapters, the book covers dips (hummus, babba ganoush and more), salsas, toppings,

stuffed, filled and rolled hors d'oeuvres, terrines, skewers, fondue, cheeses and a few hors d'oeuvres desserts. The recipes are well written and range from very easy to moderately difficult for the home cook, and most of the ingredients you will have no problem finding. Many but not all of the recipes are accompanied by nice photos. I am charging the book with one star for its lack of originality. I was a bit disappointed that few of the recipes within got me really excited finding most of them lacking in inspiration and imagination. Not much that I haven't seen before!

If you are wanting to throw some great holiday parties or get together this is the book to have. You will be able to really give your guest the wow factor with a little work. The best thing is that it's homemade. Forget nasty, freezer burned, bland, items in the grocery store made with fillers and ingredients you can't pronounce. Stick to make it at home, have great flavor, style and presentation and use this book. All your guest will ask "did you make this?"

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