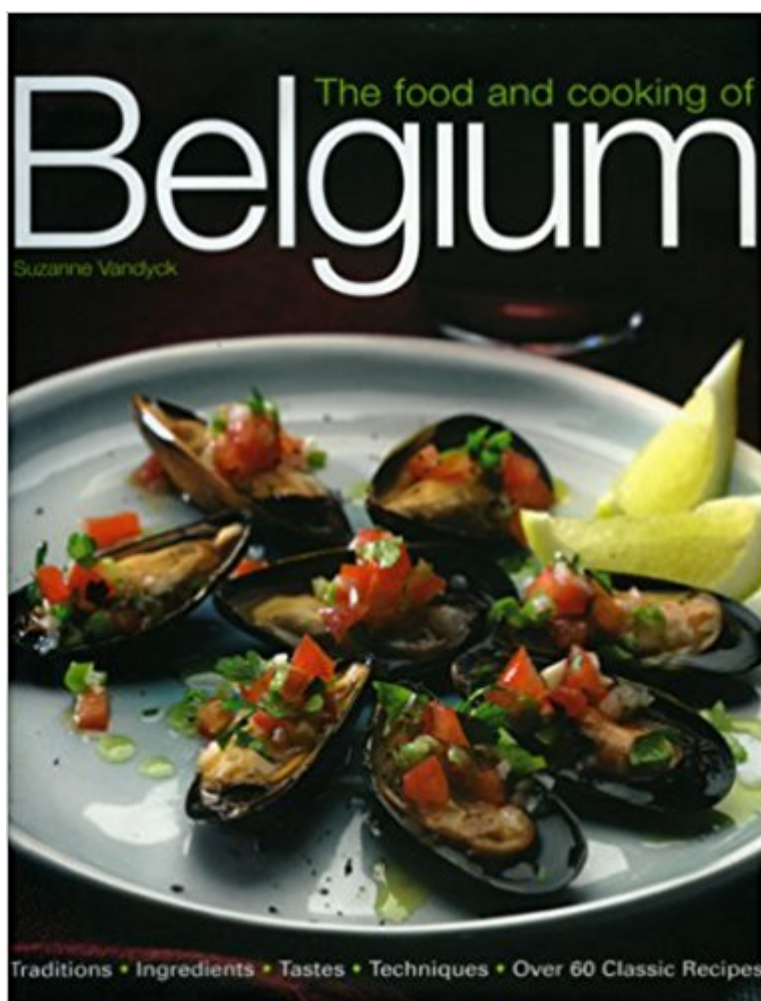


The book was found

The Food And Cooking Of Belgium: Traditions Ingredients Tastes Techniques Over 60 Classic Recipes



Synopsis

Strongly influenced by its proximity to southern France, yet retaining rustic, homely traits from its medieval past, Belgian cuisine combines haute cuisine and fine ingredients with comfort food and substantial portions.

Book Information

Series: The Food and Cooking of

Hardcover: 128 pages

Publisher: Lorenz Books (September 24, 2008)

Language: English

ISBN-10: 1903141540

ISBN-13: 978-1903141540

Product Dimensions: 9.4 x 0.6 x 11.4 inches

Shipping Weight: 2.1 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 11 customer reviews

Best Sellers Rank: #1,314,473 in Books (See Top 100 in Books) #68 in [Books > Cookbooks, Food & Wine > Regional & International > European > Polish](#) #151 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Northwest](#)

Customer Reviews

I really love this cookbook. I spent a couple of hours pouring over the available cookbooks on Belgian cuisine and this one best captured the essence of the culinary scene I experienced during my travels to Brussels and Bruges. Full color pictures, detailed expose on the culinary culture of Belgium, and recipes that are easy to follow and taste great. So far my favorites include mussels et frites, herbed crepes with cheese (I also serve with fresh fruit), and the recipe for rabbit stewed with cherries.

Gave this as a gift to my Mom, who is from Belgium, and she has been raving about it since then. It's not just a collection of recipes (though there are both French and Flemish recipes, including many of the standards of Belgian cuisine here) but more a celebration of a food culture including ways for YOU to enjoy that culture. Most every new little restaurant in my area have been offering frites and mussels recently, so there's something about Belgian cooking in the air right now. And of course, there's Belgian beer to go along with the food.

I am Belgian and love this book. I used it a lot to cook for 12 family members over Christmas. I suggested this book for my brother and sister-in-law who loves to cook. It's a great cookbook with excellent belgian (Flemish and Walloon) recipes.

The Belgian cuisine is a hidden gem for most people. This cookbook lets you discover all the great things Belgian food has to offer. The recipes are easy to follow, not too difficult and all deliver great results. I use it regularly!

Wonderful recipes. Clearly written. Beautiful photos showing presentation and processes. Love it.

Great book to read as we prepare to move over to brussels, Belgium.

Came in almost new condition. My daughter is going to Belgium and wanted to try some food before she goes. Haven't had time yet to try, but great pictures and detailed instructions.

have not yet had a chance to make any of the recipes but it looks like it has some great ones. am anxious to try some of the recipes to see how they stack up to the food i had on a trip to belgium

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

The Food and Cooking of Belgium: Traditions Ingredients Tastes Techniques Over 60 Classic Recipes The Food and Cooking of Poland: Traditions, Ingredients, Tastes, Techniques: Over 60 Classic Recipes Danish Food & Cooking: Traditions Ingredients Tastes Techniques Over 60 Classic Recipes The Food and Cooking of Peru: Traditions, Ingredients, Tastes and Techniques in 60 Classic Recipes The Food and Cooking of Colombia & Venezuela: Traditions, ingredients, tastes, techniques, 65 classic recipes Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Vietnamese Food & Cooking: Discover the exotic culture, traditions and ingredients of Vietnamese and Cambodian cuisine with over 150-authentic step-by-step recipes and over 750 photographs The Food & Cooking of Cambodia: Over 60 authentic classic recipes from an undiscovered cuisine, shown step-by-step in over 250 stunning photographs; ... using ingredients, equipment and techniques The Peruvian Kitchen: Traditions, Ingredients, Tastes, and Techniques in 100 Delicious Recipes Japanese Cooking, the Traditions, Techniques, Ingredients and Recipes The Complete Book Of Turkish Cooking: All The Ingredients, Techniques And Traditions Of An Ancient Cuisine Filipino Cooking: for beginners - Basic Filipino

Recipes - Philippines Food 101 (Filipino Cooking - Filipino Food - Filipino Meals - Filipino Recipes- Pinoy food) Peruvian Cookbook: The Best Ingredients, Tastes, and Recipes of Peru (Global Citizen Guide Book 2) Cast Iron Recipes Cookbook: 50 Most Delicious of Cast Iron Recipes (Cast Iron Recipes, Cast Iron Cookbook, Cast Iron Cooking, Cast Iron Cooking Recipes): ... Recipes (Easy Recipes Cookbook Book 2) VIETNAMESE VEGETARIAN FOOD - OUR FAMILY VEGETARIAN RECIPES: VEGETARIAN FOOD RECIPES FROM OUR VIETNAMESE HOME - VEGETARIAN FOOD RECIPES VEGAN RECIPES ASIAN ... RECIPES ASIAN VEGAN SERIES Book 1) Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Southern Cooking: for beginners - Simple Southern Food Recipes - Old South Recipes (Southern Food - Southern Meals - Southern Recipes - Soul Food - American Cuisine Book 1) Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Babushka: Russian Recipes from a Real Russian Grandma: Real Russian Food & Ukrainian Food (Russian food, Russian recipes, Ukrainian food, Polish recipes)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)