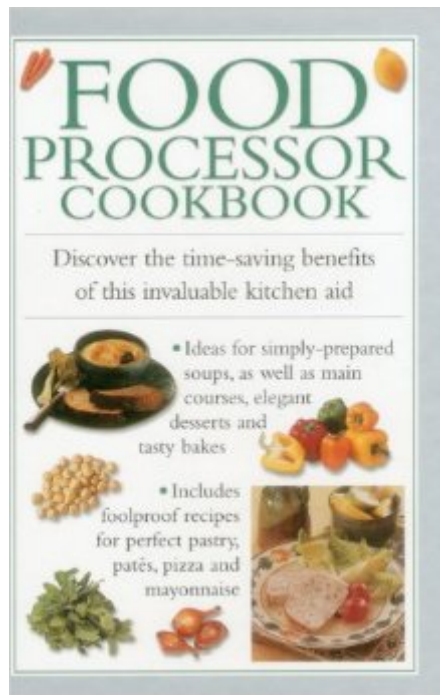


The book was found

Food Processor Cookbook: Discover The Time-saving Benefits Of This Invaluable Kitchen Aid



Synopsis

Make the most of your food processor with ideas for simply prepared soups, as well as main courses, elegant desserts and tasty bakes.

Book Information

Hardcover: 64 pages

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Average Customer Review: 2.5 out of 5 stars Â Â See all reviews Â (11 customer reviews)

Best Sellers Rank: #508,687 in Books (See Top 100 in Books) #17 in Â Books > Cookbooks, Food & Wine > Kitchen Appliances > Food Processors

Customer Reviews

I bought a food processor recently in hopes that I could do a bit more cooking, in particular things that required more chopping and shredding and such, and I'm a real "food processor noob", so I thought I would get a book that encouraged me to learn while making some good healthy food. This book starts out with a small 2-page "techniques" section, which talks about how to use a food processor to puree, pulp, grate, grind and mix a few select things. Then it launches right into the recipes, starting with sauces, soups, dips, and then some main dishes. The book is very small, almost pocket-sized, but it does contain nice pictures. For each recipe, it does contain some instructions on how to utilize the food processor, but the instructions are pretty high level (e.g., "process all the remaining ingredients"). I'll be honest though, the recipes themselves disappoint me. The majority of the recipes are what I would call "foo-fee", things that you've probably never attempted before, and in most cases would not dream of making. And if I was at a restaurant and these things were on the menu, I probably would roll my eyes at them. Things like Jerusalem Artichoke Soup, Chicken Liver Pate, Coriander Ravioli with Pumpkin Filling etc. Interesting things, things that you might attempt once when feeling particularly adventurous or were trying to impress someone, but not something I would make say, every other week. I really wish there were more "meat and potato" kinds of recipes, then the book would be a lot more valuable to me. The other thing is that I would have liked more techniques. The paltry 2 (very small) pages really barely

scratch the surface.

This is an okay book with only a couple of recipes I am interested in. One nice item is the fact that she lists the proper blades or discs to use which is good for a beginner. I guess I'm just a very simple cook and don't stock some of the ingredients that are listed throughout the book in my pantry and probably wouldn't purchase. I will keep the book, as mentioned there are a couple of recipes that I am interested in.

A British publication. Very small book, few recipes, but most disappointing was the lack of detailed instructions on food processor techniques. The short two pages on technique were very general. Anyone with the slightest common sense would already know the information included. A waste of money.

I was disappointed in the type of meals made in the processor. Was looking for more.

It was fancy recipes and not for everyday family meals

Not what I was looking for. Very simplistic.

It's ok very elementary unfortunately

O.K, could be better.

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