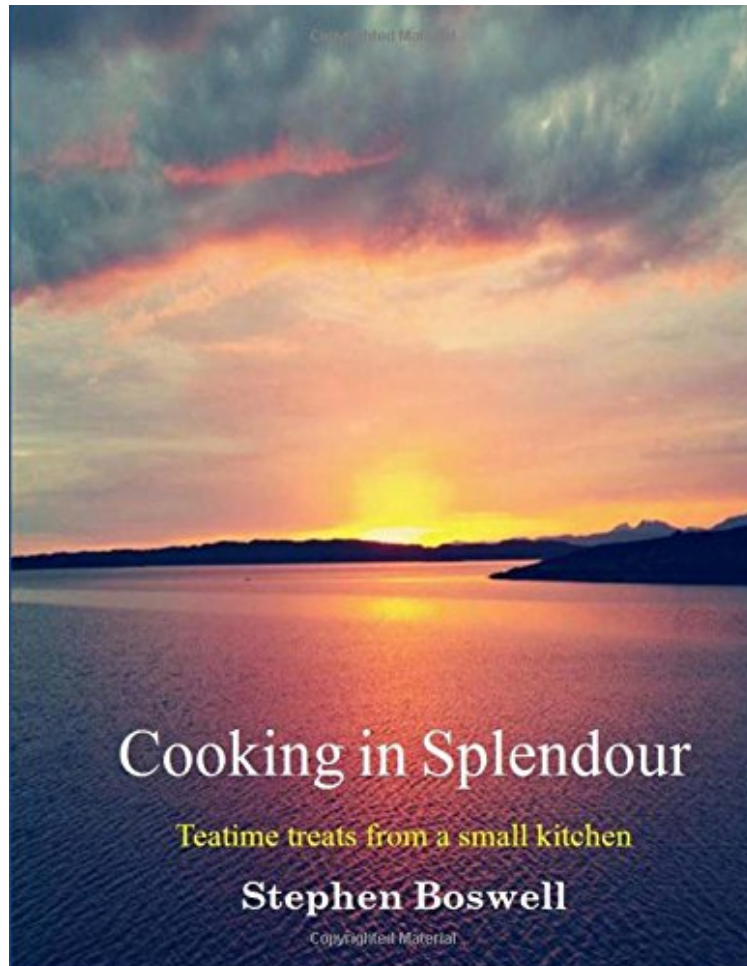


(Download) Cooking in Splendour: Home baking and sweet treats from a small kitchen

Cooking in Splendour: Home baking and sweet treats from a small kitchen

Stephen Boswell

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Stephen Boswell : Cooking in Splendour: Home baking and sweet treats from a small kitchen before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking in Splendour: Home baking and sweet treats from a small kitchen:

0 of 0 people found the following review helpful. Awesome recipes from a working chef who always delights his guestsBy j t axlineSailed with Steve, loved (!!!) every morsel, so we knew the book would be filled with absolutely yummy recipes that would be relatively easy to produce given that he had to daily turn out 4 meals-worth of them daily, single-handedly, in a kitchen the size of a decent broom-closed. So buy this book for its awesomely flavorful and beautiful food. But if you live in the colonies be aware that Steve forgot to include the addendum "for our American friends" and you may be scratching your head about some ingredient or function. Don't let that stop you,

though - the end result is worth it.

home baking from a small kitchen

About the Author I am a self-taught chef from Scotland. My recipes are tried and tested using basic household equipment and cookers and are easily made with only the most basic cooking skills. They allow anyone to entertain family or friends to a high standard. I am a family man and experiment on my long suffering wife and children with any new flavours i come up with. I have five children. All of them can cook and three of them are professional chefs, the youngest boy has been a chef on Iron Chef UK. My youngest daughter looks as though she could soon beat him though. I have taught many young chefs and at least one of them is at Michelin standards and a few are not far behind.