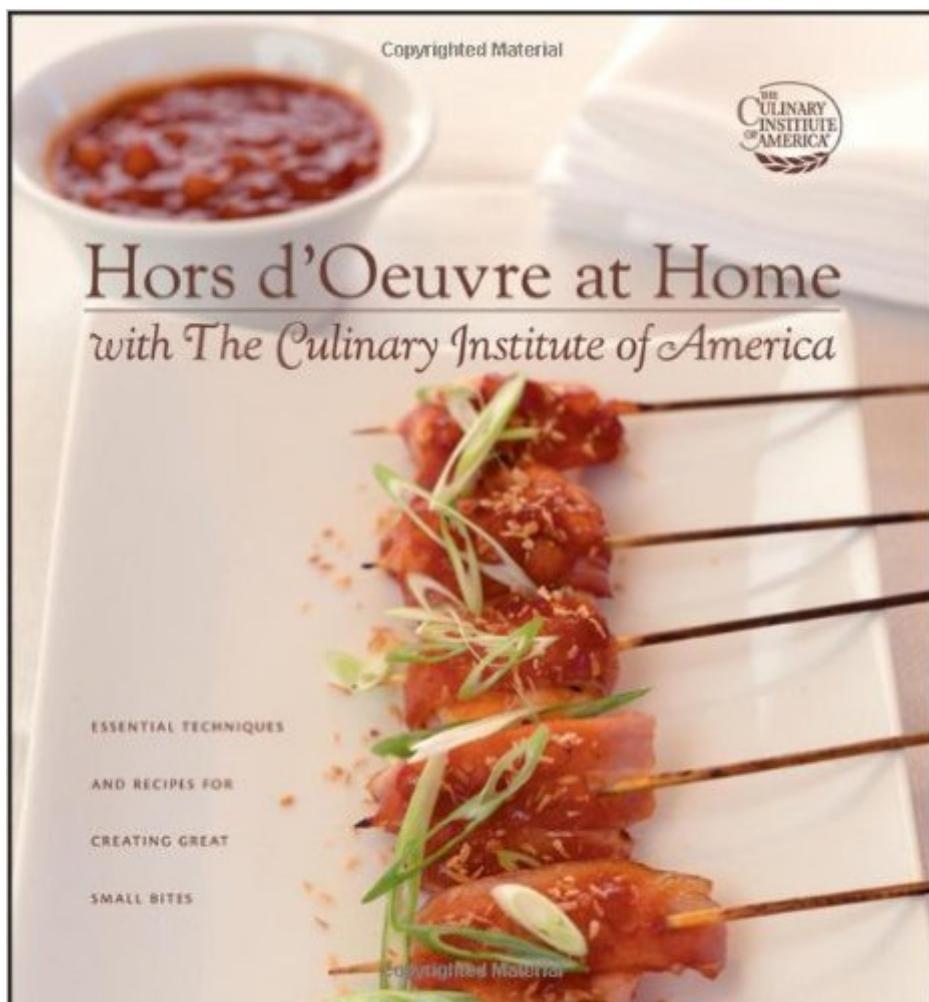


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Hors D'Oeuvre At Home With The Culinary Institute Of America



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

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Customer Reviews

Overall, I've been very pleased with the CIA books, and *Hors d'Oeuvre at Home* is no exception. There's a nice mix of easy and more complex menus, most of which are more aimed at being great cocktail or tapas party food. Great section on tea sandwiches for the afternoon tea junkies among us. Enjoy!

I was hesitant about buying this book - thought it might be too fancy - I like making new and exotic things - but no one in my family likes raw oysters with lime chili something or the other...this I would say there are less than 5 recipes I wouldn't try because of family/friends dislikes - everything else

looks incredible and works for "fancy" parties and having a few friends over for a movie. Great, great book - I'm very happy with my purchase.

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 it's 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 havn't seen before!

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.

I expected so much more from this book! There are so few photos, and the ones they do have are duplicated! There is only one recipe on each page and some of them are so unbelievably basic, it's silly. There is no information on making ahead, which busy cooks are always interested.

Interested in making hors d'oeuvres purchase - The Professional Chef's Art of Garde Manger. It was written by Chef Frederic Sonnenschmidt, CMC and Culinary Dean at the CIA, and John Nicolas. The 'Art' has a similar feel as the Joy of Cooking and has only a small glossy section of pictures but

this book trumps the CIA Hors book three times over. Just because the book has a fancy backer doesn't always mean it is worth it. The pictures are very nice and appealing and I guess for a casual cook the book would be fine.

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.

If you are wanting to throw some great holiday parties or get togethers 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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