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The Complete Nose To Tail



Synopsis

The Complete Nose to Tail is an exhilarating compendium that brings together maverick chef Fergus Henderson's two acclaimed cookbooks "Whole Beast and Beyond Nose to Tail." Adventurous palates as well as some of the most famous names in the food world "including Mario Batali, Anthony Bourdain, Jamie Oliver, and Daniel Boulud" flock to Fergus Henderson's London restaurant, St. John, to indulge in his culinary artistry. A conscientious and resourceful chef who lives by the motto "Nose to Tail," Henderson advocates using everything that is possibly edible of fowl, beast, and fish, creating dishes that fuse high sophistication with a strong tradition of rustic thriftiness. The Complete Nose to Tail presents Henderson's complete culinary oeuvre: recipes that offer a unique and delicious eating experience. Both refined and curious eaters can enjoy a taste of the wild side with such dishes as Pig's Trotter Stuffed with Potato, Rabbit Wrapped in Fennel and Bacon, and Roast Bone Marrow and Parsley Salad, as well as sumptuous familiar fare, including Deviled Crab; Smoked Haddock, Mustard, and Saffron; and Green Beans, Shallots, Garlic, and Anchovies. There are desserts, too: sublime puddings, such as the St. John Eccles Cakes, and the timeless favorite Chocolate Ice Cream.

Book Information

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Customer Reviews

I love this cookbook, not only are the recipes that I have tried delicious, they are also good inspiration (from a techniques standpoint) for other experimentation in the kitchen. I wish some of the ingredients were a little easier to obtain (where I live) so I could try more recipes!***** One note, hopefully the EDITOR reads this, please be careful making the bread recipes!!!! There is a major

mistake listing Celsius temperature in place of Fahrenheit!! It should be 41 degrees Celsius, not Fahrenheit for activating yeast. The correct temp in Fahrenheit is around 100 degrees (not ice water i.e. 41 degrees in Fahrenheit), every other bread recipe including the original "Nose to Tail" (I have both books) uses blood temp. Also yeast is not listed as an ingredient in either sourdough recipe, it should be!!! *****

I bought it as a Christmas gift for my daughter and she liked it very much. She took some time and went thru the book and shared some of the interesting pics with me. It was sold as used, but it was in very good shape and was well received by the end user. Even if she never tries any of the recipes, I am OK with that, as I bought it mostly as an unusual type of gift. Mission accomplished and as I like to say, "Worth the price of admission." Paul sends

My boyfriend loved it! Hes always looking for good recipes for ALL of the animal parts...and I do mean ALL. This book is easy to read, has clear instructions and explanations about what you're making (plus some tasty tips). Even though my palette isn't quite as adventurous, this makes it easy to cook for my other half. Definitely recommended for those "outside of the box" consumers. Also shipped really fast, and was packaged nicely in a padded box.

A beautiful book with great, simple recipes you've come to expect from Henderson. If you have Nose to Tail parts 1 & 2, you may already have all the recipes in this book, but I still recommend getting this edition.

I've eaten at St. John before, but I wasn't prepared for the beauty within this cookbook. Fergus returned the western world to the forgotten concept nose-to-tail eating, but he did so out of a playful respect for the pig.

Just amazing. Everything is completely doable. And it just keeps you in awe with the pictures and knowledge it holds.

I love this book. It's not for everyone but I love the nose to tail concept, use everything. Good photos and pictures. I'm looking forward to getting on to many of the recipes in the book.

Cannot ask for a better book to read and cook by. Man is a geniusâ €.

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