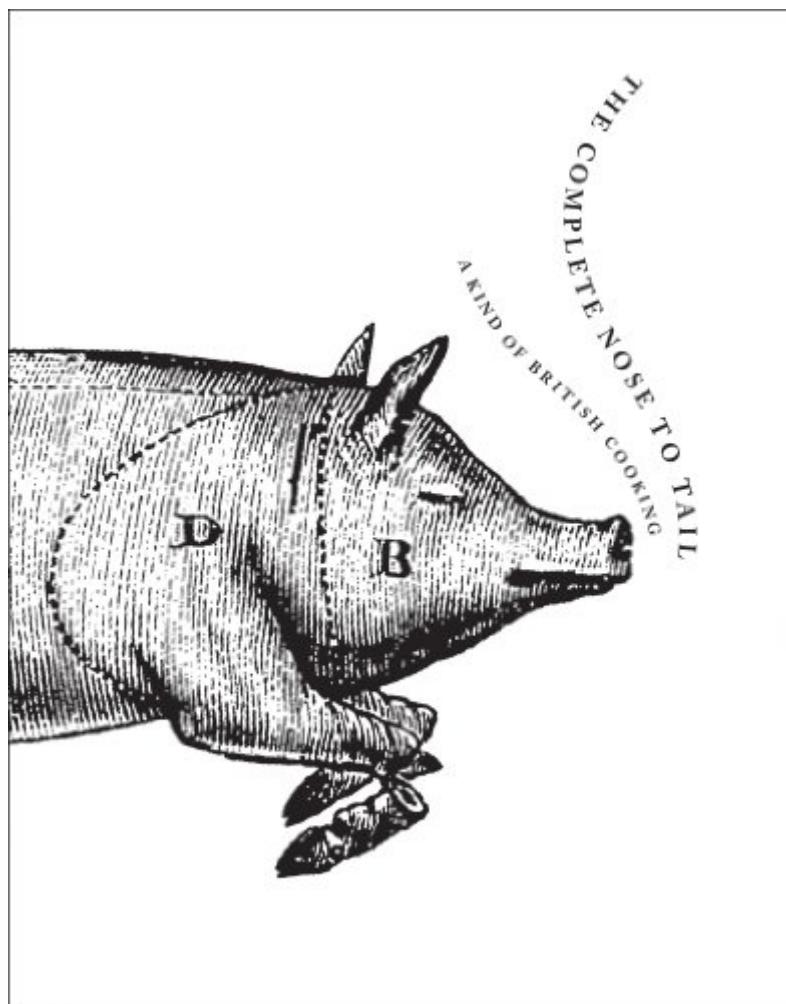


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The Complete Nose To Tail



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 book! The dishes are rich, flavorful, simple, and served family style. His ingredient details are wonderfully articulated. His preparation instructions are more vague, assuming the cook already has a feel for what a medium oven is, and can accept directions to cook until it gives to x degree. Pictured below: 1) Roast Tomatoes and Crottins à p241. Absolutely delicious! There is something so glorious about something so simple being so perfect and special. I followed this to the letter the first time, but the crottins are really pricey here in the states, so I plan to buy really nice fresh goat cheese and cut it into discs myself next time. 2) What a Baked Potato à p235. Holy wow. You make a garlic confit using duck fat, and puree that into a garlicky ducky paste, and blend that into the potato flesh, scoop it back in, and give a twice baking. I cheated and rubbed a smidge of duck fat on the peels so they crisp up. This silenced our kids. 3) Pot Roast Brisket à p146 and Trencher à p299. This is genius and I feel disgusted with myself at all of the years that have passed by without recognizing the possibility of baking a fresh bread the size of your meat for the sole purpose of giving your meat a much more delicious way to rest. Amazing. Really. The recipe calls for strong white flour. The descriptions I've found always mention a higher protein content. King Arthur Flour à p241 bread flour has 12.7% protein, while their Sir Lancelot Flour (killer for bagels) has a 14% protein content. I wonder which is closer. Nice excuse to make it repeatedly. He is clearly most passionate about the dishes using trotter gear. I waited til I could answer the kids, "What's for dinner?" with a smile. Jacques Pepin à p241, and they were satisfied with no further details before setting his snails baked in potatoes before them, and they happily ate them. As soon as I can answer à p241, "Fergus Henderson à p241 without question, I'll proceed. Well, maybe I'll cheat and try out one of his many puddings first. ;)

I bought this as a gift for a friend, and he loves it. If you don't know, this book tells you how to use every part of a pig, nose to tail. All of it. You have to be a little open minded to get into this book.

The recipes will have you asking to cook with certain parts, and you're going to have to go with i and trust that it will turn out tasty.Don't buy this if you're a vegan, but this if you don't like wasting food. Recommended.

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 quirky and delightful book that was given to me as a gift, and was so interesting to the person who gave it to me, I had to get him his own copy! I'm not a brave cook, but he is and while I find the recipes fascinating and would love to try them, he's actually made a few. Very different cook book.

Not for me but my son loved it

All around awesome. Henderson is a sensai.

So many things I never thought about trying and even some personal touches on some classics. Fergus is quite an inspiration.

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.

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