

# RATIO: THE SIMPLE CODES BEHIND THE CRAFT OF EVERYDAY COOKING

Michael Ruhlman's groundbreaking New York Times bestseller takes us to the very "truth" of cooking: it is not about recipes but rather about basic ratios and fundamental techniques that makes all food come together, simply. When you know a culinary ratio, it's not like knowing a single recipe, it's instantly knowing a thousand. Why spend time sorting through the millions of cookie recipes available in books, magazines, and on the Internet? Isn't it easier just to remember 1-2-3? That's the ratio of ingredients that always...



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### Ratio: The Simple Codes Behind the Craft of Everyday Cooking

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## Peek Inside the Book

I believe it's a cook's moral obligation to add more butter given the chance. Michael Ruhlman, Ratio: The Simple Codes Behind the Craft of Everyday Cooking

Old-Fashioned Pound Cake (Creaming Method) Michael Ruhlman, Ratio: The Simple Codes Behind the Craft of Everyday Cooking

## Reader's Opinions

Michael Ruhlman illuminates the mysteries behind all of those fancy french words you see on menus of fine dining establishments in this book. Pte choux? Hollandaise? Mousseline? Bread? It's really just a matter of understanding simple ratios of ingredients. Ruhlman hammers the ease of which one can master the list of french cuisine - elimination -