

On Cooking 5th Edition Answers

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A cooking method that uses radiation from a heat source located above the food. gratiner. A finishing process that browns the top of a food product. roasting. A method that cooks food by surrounding it with hot air. baking. The method used to cook foods with a certain amount of added moisture in the oven, similar to roasting.

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This is a very concise book with over 750 recipes on top of tons of information. I recommend this to anyone who is interested in more than just simply messing around in the kitchen, but for one who really has a passion for cooking. I come back to this book all the time in my cooking (and baking) endeavors.

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