



The Herbfarm Cookbook

By Jerry Traunfeld

Scribner. Hardcover. Condition: New. 448 pages. Dimensions: 10.1in. x 7.0in. x 1.4in. Not so long ago, parsley was the only fresh herb available to most American cooks. Today, bunches of fresh oregano and rosemary can be found in nearly every supermarket, basil and mint grow abundantly in backyards from coast to coast, and garden centers offer pots of edible geraniums and lemon thyme. But once these herbs reach the kitchen, the inevitable question arises: Now what do I do with them? Here, at last, is the first truly comprehensive cookbook to cover all aspects of growing, handling, and cooking with fresh herbs. Jerry Traunfeld grew up cooking and gardening in Maryland, but it wasn't until the 1980s, after he had graduated from the California Culinary Academy and was working at Jeremiah Towers Stars restaurant in San Francisco, that he began testing the amazing potential of herb cuisine. For the past decade, Jerry Traunfeld has been chef at The Herbfarm, an enchanted restaurant surrounded by kitchen gardens and tucked into the rainy foothills of the Cascade Mountains, east of Seattle. His brilliant nine-course herb-inspired menus have made reservations at the Herbfarm among the most coveted in the country. Eager to reveal his...

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Reviews

Extensive information for book fans. It is written in basic words and never hard to understand. It is extremely difficult to leave it before concluding, once you begin to read the book.

-- *Otis Wisoky*

This publication is great. It is full of wisdom and knowledge You will not really feel monotony at any time of the time (that's what catalogs are for relating to when you ask me).

-- *Dr. Everett Dicki DDS*