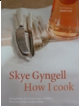
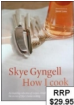
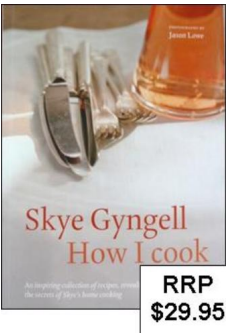


How I Cook by Skye Gyngell



Perfect to give our Dads the edge in the kitchen. This beautiful book reveals how to delight others through simple dishes with ease, generosity and a little finesse. How I Cook is a book that should find a place on every cook's bookshelf.

Rating: Not Rated Yet

Price:

Variant price modifier:

Base price with tax:

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Description

An inspiring collection of recipes, revealing the secrets of Skye's home cooking!
The cheapest we can find Elsewhere is \$22.95

Skye is Australian-born and has worked as a chef in Sydney, Paris and London. Following her huge success as head chef at Michelin-starred Petersham Nurseries, Skye opened her London restaurant, Spring, at Somerset House.

This beautiful book reveals how to delight others through simple dishes with ease, generosity and a little finesse. *How I Cook* is a book that should find a place on every cook's bookshelf.

Discover the pleasure of cooking for family and friends as bestselling author; Skye Gyngell shares her secrets and techniques to what make her dishes so special. Turning her attention to the joy of home cooking,

Skye will show you how to cook for others with over 100 delicious, easy recipes. From breakfast to Sunday lunch, alfresco dining to afternoon tea, simple weekday suppers, dinner parties to celebrations, there are dishes for everyday and special occasions. The ingredients are easy to source and strongly influenced by the seasons, making each dish flavourful and straightforward to make. Including traditional recipes from breakfast pancakes, through to hearty pies, rustic roasts and classic cakes, all with an inventive twist.

The layering of flavour through all the recipes is inspiring and typifies the way Skye cooks.

Skye is an established food writer, having written regularly for Vogue and The Independent on Sunday for several years.

256 amazing pages – book Measures 22 x 16 x 2.7.

A Treasure of a Book - Perfect for our Dads!