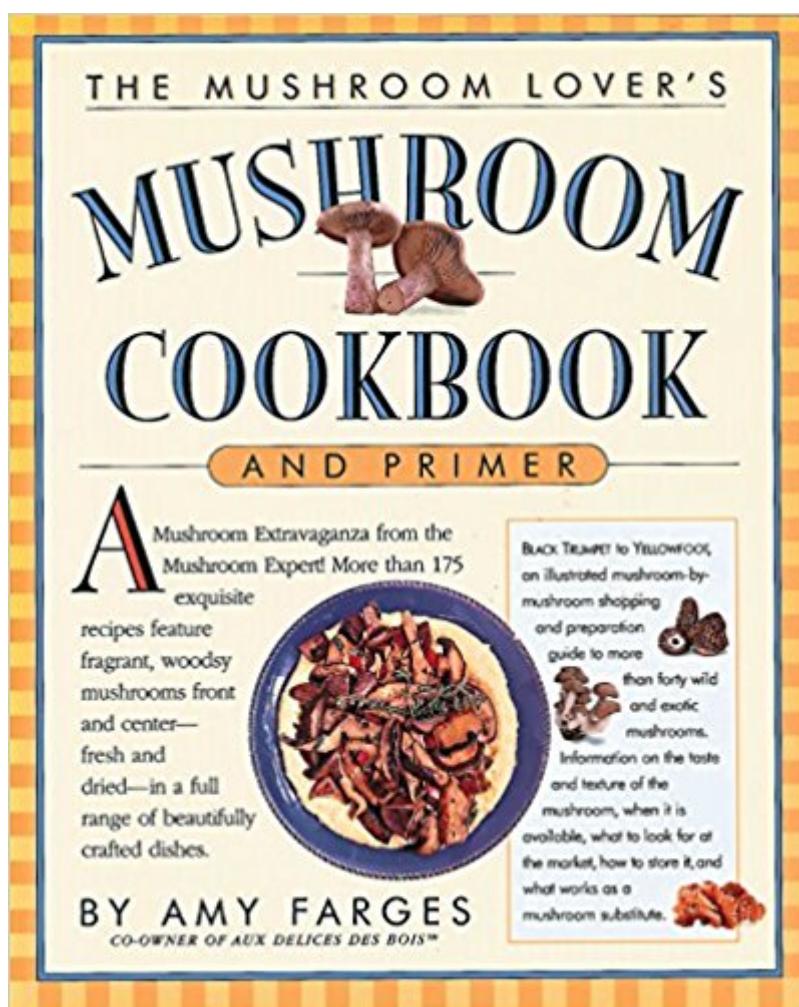


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# The Mushroom Lover's Mushroom Cookbook And Primer



## Synopsis

No one has done more to popularize mushrooms in America than Amy Farges, food writer and co-owner of the national mushroom distributor Aux Delices Des Bois. And now that Ms. Farges made sure mushrooms are available, she shows what to do with them. The Mushroom Cookbook and Primer is an inspiration-a mushroom extravaganza with 175 exquisite yet easy-to-make recipes, plus a Mushroom 101 guide to selecting, storing, cleaning, and cooking, plus a primer with full profiles and photographs of 40 exotic mushrooms. Full of sweet succulence, toothsome crunch, and haunting flavors from earthy to fruity to seafood-like, mushrooms offer the home cook a dazzling range of possibilities. Here are finger foods: Morels with Calvados, Ovoli and Fig Crostini, Wild Mushroom Bruschetta. Lighter offerings: Porcini Carpaccio, Cream of Asparagus Soup with Roasted Cremini, Blewitt and Crab Rolls. Glorious pairings: Risotto with Corn and Chanterelles, Sirloin Steak with Wine Caps, Mustard-coated Lamb Chops with Wild Oysters, Truffled Lobster with Cilantro Butter, Duck and Shiitake Tortillas. And the unexpected: Black Trumpet Biscuits, Portobello and Basil Salsa, Hen of the Wood Ravioli. A dozen fitting mushroomless desserts offer the irresistible finish.

## Book Information

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## Customer Reviews

A Must for Any Mushroom Enthusiast. (Jean Georges Vongerichten) "Amy's book more than illustrates her passion for the 'mighty mushroom,' and will provide any cook with both practical information and culinary inspiration." (Daniel Boulud) Cooking her way through over fifty seasons of

porcinis and portobellos, chanterelles, blewits, and hedgehogs, Amy Farges knows the secret of each wild and cultivated mushroom's affinities, its preferred cooking method, its subtleties of texture, flavor, and even size. And as the co-founder, with her husband, of Aux Delices des Bois and Marche aux Delices, the New York - based mushroom purveyors, she's spent over a dozen years talking mushrooms, handling mushrooms, tasting mushrooms, and swapping mushroom ideas. Distilled here are the best of her recipes and knowledge. It's mushroom heaven.

Amy Farges, along with her husband Thierry, founded and operated the wild mushroom company Aux Delices des Bois for 11 years. Currently they distribute mushrooms through their catalog, Marche aux Delices. A classmate of Steven Raichlen and Susan Herrmann Loomis at La Varenne cooking school in Paris, Ms. Farges has written articles for Fine Cooking, Food & Wine, and Brides magazine. She lives in New York. Christopher Styler has enormous culinary range. He is a chef, cookbook writer, editor, restaurant consultant, and culinary producer of some of PBS-TV's most successful cooking series. He lives in New Jersey.

Whether or not you're going to cook them, this book is packed with interesting information about mushrooms, and the recipes are terrific. Right away you get lots of info, as the inside covers feature pictures of 30 well-known fungi, and the book begins with the chapter Mushrooms 101, about selecting, storing, and preparing various 'shrooms. Subsequent chapters are arranged by course: Finger Foods; Openers; Soups; Salads; Meat Dishes; Poultry recipes; Seafood; lunch and brunch dishes; Grains, Pasta and Potatoes; Breads; Condiments; and (non-mushroom) Desserts. The final chapters cover "The Basics", about making mushroom stock, duxelles, sauce and powders; a mushroom calendar, and a shopping guide, which is terrific -- one page devoted to each of 30+ types, with information about selecting, storing, preparing and cooking. The book concludes with an excellent index. I've tried several recipes and all were very good. In addition to standard recipes like mushroom soup, there are those for more unusual ingredients like venison and sweetbreads, over 175. The font is clean and easy to read, and lots of sidebars supplement the information in each chapter. My only complaint -- no pictures, which I consider a true flaw in a cookbook; however, the comprehensiveness and accessibility of the book mean I will still give this 5 stars. A terrific cookbook and information resource for those interested in our fungal friends.

This book has a wealth of wonderful information in it. As a professional chef, I can't help noticing the details, a slight mistake: demi-glace is never made from chicken. Also, one of the mushrooms listed

has a completely different season here in PA, than in the book. A note of caution, I would not use this as a field guide, it is not comprehensive enough. There is no mention of spore prints or of look-a-like mushrooms. For cooking purposes, this is a great book.

We've only had the cookbook for a short time, and haven't actually used it yet. It comes highly recommended from a friend who has had his copy for a long time and has used it extensively. There do not appear to be many cookbooks on the market devoted to mushrooms and this one is no longer in print. If you really like mushrooms and live in an area, as we do, where wild mushrooms are plentiful, this cookbook is worth getting while copies can still be purchased at a reasonable price.

Excellent

The book was in super great condition, full of interesting recipes and met my expectations for a mushroom cookbook. Came rapidly in the mail, no delay.

This book is terrible. It is organized by courses, rather than by mushroom. So you may have found some chanterelles, look up the index and find that there is only one recipe referenced there. Maybe there are more in the book, but how would you find them. I have never been successful in finding what I needed in this book. Perhaps the recipes are good, who knows? I've never found one.

As a gift this will be music for my daughter's mushroom-loving soul!

A mouth-watering compendium of more than 175 recipes, Amy Farges' *The Mushroom Lover's Mushroom Cookbook And Primer* is enhanced with a "Mushroom 101" guide and an innovative shopping and preparation primer for more than 30 edible fungi. From Crepe Pouches with Shiitakes, Seared Cod with Porcini a la Grecque, and Lamb Broth with Autumn Mushrooms and Pearl Barley, to Mushroom Cornmeal Muffins, and Old-World Polenta, *The Mushroom Lover's Mushroom Cookbook And Primer* offers a cornucopia of delicious eating inspired by common and exotic mushrooms, and eminently suitable both for family meals and special event celebrations.

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