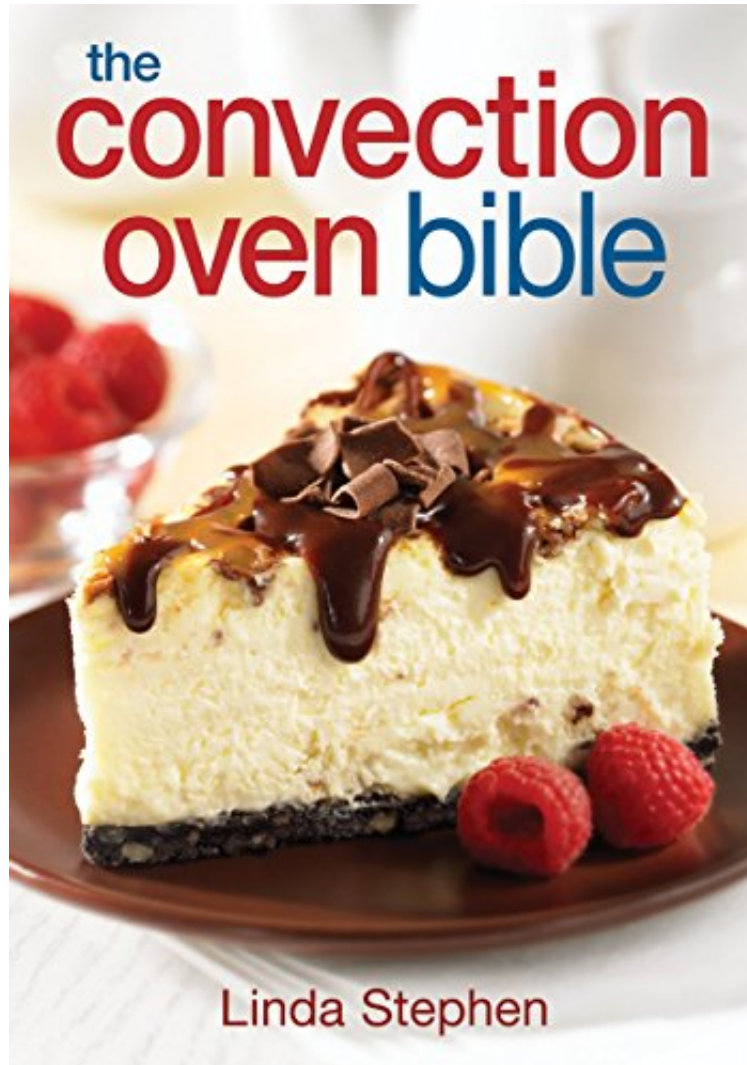


[Download pdf ebook] The Convection Oven Bible

The Convection Oven Bible

Linda Stephen

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Linda Stephen : The Convection Oven Bible before purchasing it in order to gage whether or not it would be worth my time, and all praised The Convection Oven Bible:

0 of 0 people found the following review helpful. RecommendedBy BosMASome reviewers have been unhappy with this cookbook, but I really like it. I especially like that measurements are provided in both the metric system and the U.S. system. The book is clearly organized and provides a variety of recipes I will actually use. (Can't say the same for all cookbooks.) The food photography is excellent. One chapter is dedicated to countertop convection cooking, and the rest seems intended for built-in convection ovens. However, with the explanations about convection cooking at the front of the book, enterprising cooks can make adjustments between countertop and built-ins.One objection I have--

and this is not about this book in particular but many cookbooks. Like many other people, I don't eat meat (I do eat fish, seafood, and dairy). That means many cookbooks have a large number of recipes I won't use. Cooking meat is well suited to convection ovens, so I understand the high number of recipes with meat (and I can make some of those recipes by just leaving out the meat). Nevertheless, for those wanting to write a cookbook, please consider a book about convection cooking for vegetarians. 11 of 11 people found the following review helpful. Excellent Source for Convection Oven Recipes...By delicateflower152 "The Convection Oven Bible" by Linda Stephen is an excellent source for recipes developed specifically for a convection oven. The introductory section provides a nice overview of convection cooking and gives the reader information - for example, the best types of pans to use - which is not included in most manuals accompanying that expensive convection oven. This book may not be appropriate for a beginning cook or someone who prefers quick, junk-type foods. The recipes take advantage of better, fresh ingredients and are a cut above many books aimed at the home cooking audience. Directions for preparing the foods are clear and well ordered. Each recipe included in "The Convection Oven Bible" has the ingredients listed in English measuring units and in metric units. However, the metric unit used primarily is the milliliter. Grams are inconsistently used as a unit of measure in some recipes. Grams may be mixed into an ingredient list where most measurements are listed in milliliters. Recipes I have seen in other books use grams and kilograms as the preferred unit of measure, even for liquids. This method seems more accurate than using milliliters for both dry and wet ingredients. Ingredients used in "The Convection Oven Bible" are often fresh; a few may be difficult to find in some conventional grocery stores. However, the results are well worth the effort it takes to locate these more unusual ingredients. Helpful tips accompany most of the recipes in this book. The tips are usually contained in a vertical box format on the outer edge of the specific page. When a recipe calls for a component that the user must make, instructions for making it are incorporated at the end of the instructions for the titled recipe. There are no informational charts, discussing times and temperatures for general categories of food types. Including these would allow the reader to use, without experimentation as to appropriate time and temperature, personal recipes. "The Convection Oven Bible" is an excellent source for some fine recipes which are specifically developed for a convection oven. However, anyone purchasing this book who is not an experienced cook or who wants to use personal recipes, but needs guidance to adapt them for a convection oven, may be disappointed. It is for these reasons that I rated "The Convection Oven Bible" a 4-star product. 3 of 3 people found the following review helpful. Good manual for convection cooking By Blue Dragonfly This took awhile to get here, but it is worth it. Book is in good shape and will be very useful for my convection toaster oven. Really clear instructions on how to cook with convection which I am new at. I especially love the baking section.

Book annotation not available for this title. Title: The Convection Oven Bible Author: Stephen, Linda Publisher: Firefly Books Ltd Publication Date: 2007/04/13 Number of Pages: 304 Binding Type: PAPERBACK Library of Congress: oc2007082828

Bursting at the binding with spiced-up flavor. ... 289 pages of mouth-watering recipes. (Sue Ade Dodge City Daily Globe 2007-07-04) Bursting at the binding with spiced-up flavor. ... [The book] offers 289 pages of mouth-watering recipes with tips and suggestions that enhance the handful of recipes that are gratuitously included in manuals supplied with convection ovens. The recipes written for the convection oven can be adapted for conventional cooking. (Log Cabin Democrat 2008-07-10)