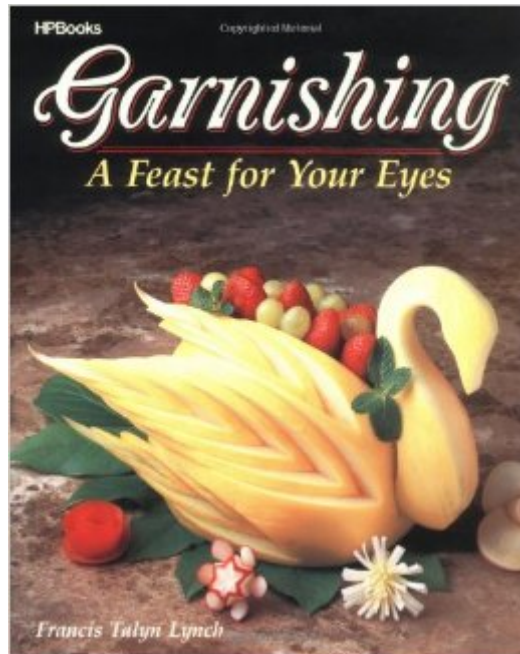


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# Garnishing: A Feast For Your Eyes



## Synopsis

A professional chef shares his secrets for creating exciting, attractive garnishes and food sculptures. Covers all aspects of formal food presentation, including how to draw, sculpt and build with fruit and vegetables, lay out a buffet table, arrange food on platters, chocolate artistry and more. Full-color photographs.

## Book Information

Paperback: 144 pages

Publisher: HP Books (January 1, 1987)

Language: English

ISBN-10: 0895864762

ISBN-13: 978-0895864765

Product Dimensions: 8 x 0.3 x 10 inches

Shipping Weight: 14.4 ounces

Average Customer Review: 4.2 out of 5 stars [See all reviews](#) (58 customer reviews)

Best Sellers Rank: #529,295 in Books (See Top 100 in Books) #66 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Garnishes](#)

## Customer Reviews

Want to be the hit of the party? Buy this book! Everyone remembers the food after a party and this book will help you create memorable food art. Francis has shared his secrets and ideas to make an ordinary presentation an extraordinary presentation. With a few fruits or vegetables and some simple and creative cuts, this wonderful book can make you look like a culinary artist. Francis gives great directions with color photos of the finished projects. At first I thought there is no way I can carve a swan, but I just did what he said and voila - I created a beautiful centerpiece on my first attempt. I never fail to get oohs and ahhs over the swans (and other garnishes) I make. I've given my copy(ies) of this book to people that have shown that they would like to do the same things. If you want to add some pizzazz to the table - BUY THIS BOOK!

I found that this book is very helpful for the novice/trainee in buffet garnishing. It has been of great help for me in training my staff in our hotel. The templates are a great aid for those that are somewhat artistically talented and have a natural ability to translate a picture to the actual food product in the practice of garnishing.

I have this book and have found it to be one of the best I have encountered. The book is easy to read and understand. It comes illustrated with easy instructions to follow. As an amateur cook I like to experiment with these types of things. The first time I used this book to do a vegetable tray I got nothing but great compliments on the garnishes. This book makes the hard looking things simple to do. Well worth the price

Not near enough illustrations of the how-to-do process and the items shown are not ones I would like especially.

You don't have to be a sculptor. You don't have to buy special instruments. Pick up one apple. Have a sharp knife. You will have a swan done in a few minutes.

This book has a color photo of the finished item garnished with illustrations on how to do it and written instructions. There are lots of fun ideas for holidays and special occasions. The cabbage Christmas Tree & Pineapple Christmas Tree are fun. For Easter there are Eggheads, Chicks & Bunnies as well as a Jicama Bunny that you can do. My personal favorite is the Daikon & Pineapple Palm Tree! This is a good book on the basics to get you started creating some fun food decorations. Enjoy! :)

Easy to follow and understand, this book is a valuable tool for anyone who wants to add an artistic flair to their food preparation. The pictures are beautiful, full color photographs with step by step instructions to fully explain each decoration from beginning to end.

This is great guide for anyone wanting to add some zest and visual appeal to the usually dull serving of food. Written by a professional, even cooks with no garnishing experience can create gorgeous decorations, presentations and centerpieces. This book is also great for parties and holidays. Taste is only one part of a memorable meal or buffet, attractiveness also counts! With the help of the many pictures found in this book, family and guests will swear that you were trained by a master decorator!

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