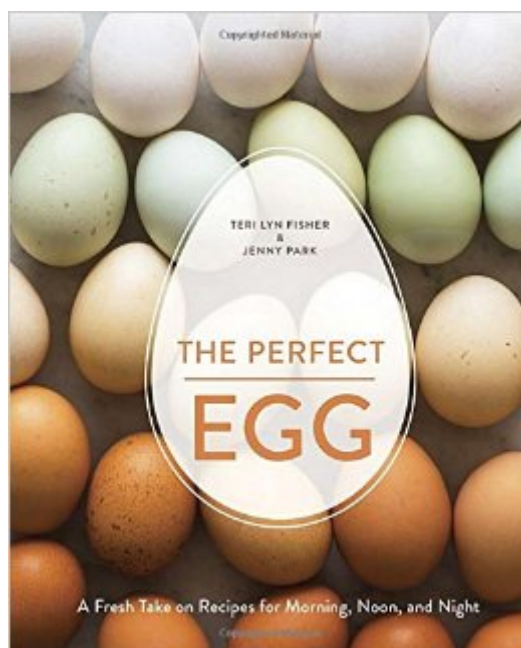


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# The Perfect Egg: A Fresh Take On Recipes For Morning, Noon, And Night



## Synopsis

A cookbook all about eggs, with 70 diverse recipes for meals, snacks, and desserts, from the team behind the beloved food blog *Spoon Fork Bacon*. Eggs are one of the world's super-star foods: inexpensive, protein-rich, versatile, and easily renewable. Every culture has its own take on eggs "for breakfast, lunch, and dinner" and *The Perfect Egg* features a dazzling, delicious variety of globally influenced dishes. From Blackberry Stuffed Croissant French Toast to Hot and Sour Soup, and from Poached Yolk-Stuffed Ravioli to Creamy Lemon Curd Tart, the more than seventy recipes in *The Perfect Egg* offer a fresh, unique, and modern take on the most humble of foods.

## Book Information

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Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (39 customer reviews)

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## Customer Reviews

This cookbook is fabulous! I have to say that I am absolutely thrilled with "The Perfect Egg" by Teri Lyn Fisher and Jenny Park. First let's start with the fact that the book itself is done just beautifully. The pages are on nice thick high quality paper that makes the pictures look great. I love the cover and the first pages inside, it was very cleverly done (I won't spoil it for you). I almost feel bad that it is a cook book because I know as I follow these recipes it will start to look like all of my other cookbooks, stained and splattered but I am really looking forward to trying these unique recipes. Teri and Jenny have put together a book that gives you lots of information about eggs and recipes that are not just eggs and a side to go with them but recipes that incorporate eggs and make them the star in different ways. I have learned that my hens are laying medium and large eggs and my

seabrights lay small eggs. I also now know that I am raising free range chickens and I may actually have A A graded eggs. I am going to start with making mayonnaise, aioli, and egg butter (I know, who knew there was such a thing? But it sounds really good-I'll let you know.). There are recipes for every meal of the day including snacks and desserts. The one I really can't wait to make is the Croque-Madame it just sounds like everything good in life, ham, eggs, gravy, and Gruyere cheese. How can you go wrong? Then for desert I am going to try and make vanilla bean semifreddo bars, I'll let you know how they turn out. I was happy to see that their instructions for their recipes were very easy to understand and I love how they tell you how to store the food after it is made and they also let you know how long you can safely keep things refrigerated.

This cook book pleasantly surprised me. I had no idea eggs could be the star ingredient in so many amazing mouthwatering dishes. I found these authors approach to the topic of eggs very efficient. They start with sharing All About Eggs. I found this most helpful because buying eggs has become as complicated as buying milk. There are so many kinds. Often times I don't understand the labels on the egg containers. These authors help readers realize the difference between AA " A " B " Peewee " Small " Med " etc. and other information on the box. I appreciated the section on Decoding Egg Cartons too! Again great job of informing the reader to the difference between Cage-Free. Free Range and other terms. Then the two page beautiful color spread of the several different types of eggs used in cooking. All the way from Quail, to Ostrich and everything in-between. I found the Anatomy of an Egg section most fascinating. I didn't know an egg had so many parts! Grin! Then the authors start with cooking Techniques under the section titled Eggs 101 Basics and how to handle and store eggs " great stuff. Then the recipes start with Sauces and Condiments section. I'd love to try to make my own Mayo, Egg Butter and Hollandaise Sauce. The next section is Pasta Dough and then a chapter on Breads. I'd like to try the Brioche Buns, Challah and Soft Pretzels, they looked yummy. Next section was Morning recipes. Oh, I think I want to try them all. But top on the list are the Egg Clouds, Eggs Benedict, 9 different types of quiche; 9 different kinds of pancakes and 9 different Freitas recipes. Then there are Snacks. Some of my top favorites to try are Corn and Green Onion Fritters with Bacon-Honey Drizzle; Parmesan Popcorn Puffs and 9 different kinds of Deviled eggs.

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