

1. Record Nr.	UNINA990002218590403321
Titolo	Methodes actuelles d'expertises employées au laboratoire municipal de Paris et documents sur les matières relatives à l'alimentation / publiés sous la direction de M. André Kling
Pubbl/distr/stampa	Paris, : Dunod, 1921-1923
Descrizione fisica	v. ; 24 cm
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Livello bibliografico	Monografia
Nota di contenuto	1: Produits animaux, conserves, salaisons et produits conservés 3: Boissons et dérivés immédiates 4: Produits végétaux et dérivés 5: Eaux et air 6: Etamage, jouets, matières colorantes, antiseptiques et édulcorants, ...

2. Record Nr.	UNINA9910162770503321
Autore	Knadler Jessie
Titolo	Tart and Sweet : 101 Canning and Pickling Recipes for the Modern Kitchen: a Cookbook
Pubbl/distr/stampa	Gordonsville : , : Potter/Ten Speed/Harmony/Rodale, , 2011 ©2011
ISBN	1-60961-345-7
Edizione	[1st ed.]
Descrizione fisica	1 online resource (276 pages)
Altri autori (Persone)	GearyKelly
Disciplina	664/.0282
Lingua di pubblicazione	Inglese
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Nota di contenuto	Intro -- Contents -- Introduction -- Canning Basics -- Chapter 1: Canning Isn't Rocket Science -- Chapter 2: Water Bath Canning, Step-by-Step -- Chapter 3: Fruit Spreads and Tomatoes -- Chapter 4: A Pickle Primer -- Recipes -- Chapter 5: Winter -- Chapter 6: Spring -- Chapter 7: Summer -- Chapter 8: Autumn -- Ideas and Solutions -- Chapter 9: Can Jam: Can, Drink, and Be Merry -- Chapter 10: Canning Conundrums -- Acknowledgments -- Index.
Sommario/riassunto	Think You Can't Can? Think Again... The craft of canning has undergone a renaissance, attracting celebrity chefs, home cooks, and backyard gardeners alike. Canned and pickled foods have become a cornerstone of the artisanal food movement, providing an opportunity to savor seasonal foods long after harvest and to create bold new flavors. Tart and Sweet by Kelly Geary and Jessie Knadler is the essential canning manual for the 21st century, providing a modern tutorial on small-batch canning accompanied by easy-to-follow photos and instructions as well as more than 101 sweet and savory recipes for preserved fruits and pickled vegetables, including jams, chutneys, marmalades, syrups, relishes, sauces, and salsas. With traditional favorites like canned peaches and bread-and-butter pickles as well as more inventive flavor combinations such as kumquat marmalade and pickled ramps, Tart and Sweet offers endless possibilities for creative preserving. In addition, you'll find recipes and inspiration for using your canned goods in delicious and unique ways, from cocktails to cakes.

Whether you're assembling a plate of pickled hors d'oeuvres, baking with fresh apple butter, or gifting jars of blueberry jam in December, you'll find countless uses for your homemade preserves.
