MasterChef (TM): The Ultimate Cookbook

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You don’t have to be a professional chef to make a gorgeous gourmet meal! MasterChef contestants’ dishes, exquisitely turned out under pressure, prove that any amateur cook can achieve excellence. Let MasterChef (TM): The Ultimate Cookbook help you make the leap from kitchen amateur to culinary master with tips and recipes from the show’s most creative contestants and award-winning judges. Not only will you master the basics—how to season a pan, sharpen your knives, or make the perfect steak rub—but you’ll also learn how to expand your own horizons, whether it’s with an exotic new dish or a fresh take on the perfect filet. Enjoy more than 100 delectable recipes and 50 gorgeous photographs. From tender venison medallions to over-the-top seared lobster with bourbon and shallots, from perfectly crisp pan-fried potatoes to a decadent apple caramel spice cake, these recipes will help broaden your food landscape and perfect your home-cooked classics. With expert wine pairings from restaurateur and New York Times bestselling author Joe Bastianich and a foreword from Graham Elliot, an award-winning chef and Lollapalooza Culinary Director, MasterChef: The Ultimate Cookbook is all you need to take the next step in your own culinary journey.

**Book Information**

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**Customer Reviews**

Masterchef Ultimate Cookbook is a very good cookbook with minimal overlap with Masterchef Cookbook. It is a must buy for fans of the series for sure. The approach is to explain the goal of each dish that the contestant made so the teaching approach is more indirect. There are not specific "Techniques" pages or recipes from the judges. There is also some content spent on what some of
the past contestants are up to. In comparison, Masterchef Cookbook has sections on: Kitchen tools, Kitchen Pantry, Techniques include for chopping onion, poaching an egg, cubing a mango, peeling a mango, segmenting citrus, boiling and poaching an egg, cracking a crab, seeding tomato, toasting spices, cleaning leeks, homemade pasta, perfect pie crust, cooking rice, roasting and cutting a turkey, and making chicken, beef and vegetable broths. There are also recipes from the Masterchef kitchen and not just from the contestants., of course, is excellent. I preordered the book weeks before and got it exactly on Sept 18 as promised.

I have only had this cook book for a day and I am already in love with it! It is written very similar to the way I write my food blog, with more of a "this is what you are trying to accomplish" approach. I love the little technique sections such as how to "fix a broken hollandaise sauce". This is definitely a great cook book for those aspiring to "do it like the pros". I hope to have a few of these dishes up on my food blog, justalittleginger.com very soon. Now I just can’t wait for Christine’s book! If you are like me and very excited for Christine Ha’s book, not slated to be released until the spring :(, then look up her blog theblindcook.com and show her some love!

I bought this as a gift for my boyfriend, it arrived early, fantastic quality, good price, cheaper than buying at a book store. Has some great recipes in it that we’ve tried and loved, they aren’t too complex either. It was definitely a good choice and I’ll be buying products from this seller again.

As a fan it was entertaining, but some of the recipes are so complicated that it makes me think that these were not made by amateur cooks. The ingredients are not so easy for a normal person to get. And some require so many ingredients and most amateurs don’t have the time or energy or resources.

I really enjoyed getting this cookbook. I’m a huge fan of the show and I was excited to see what was in it. I was expecting more practical and easy to do recipes considering all the contestants are "home" cooks. But that aside I did enjoy more than a few of the recipes so far! It has pushed me in the direction of being a more technical cook!

I am a huge fan of the show and so I was very excited to find out they have a cookbook of some of the contestants own recipes. In no time I hope this cook book will help make me feel like a master chef too.
I bought this for our family gift exchange for the coming Christmas. This looks so nice I am wanting to keep it! So, I might be ordering another one. If you’re a fan of the show, this looks really neat.

finally made AJs Dirty Lobster recipe from the cookbook. It was a very involved recipe which had a lot of steps. The first time I tried it I overcooked the lobster when roasting it and charred the shallots. The second time I did it it turned out so unbelievable it made the entire cost of the cookbook WORTH EVERY CENT!! hands down the best lobster dish I have ever had in my entire life! will be cooking more recipes from the cookbook now instead of thinking about it.

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