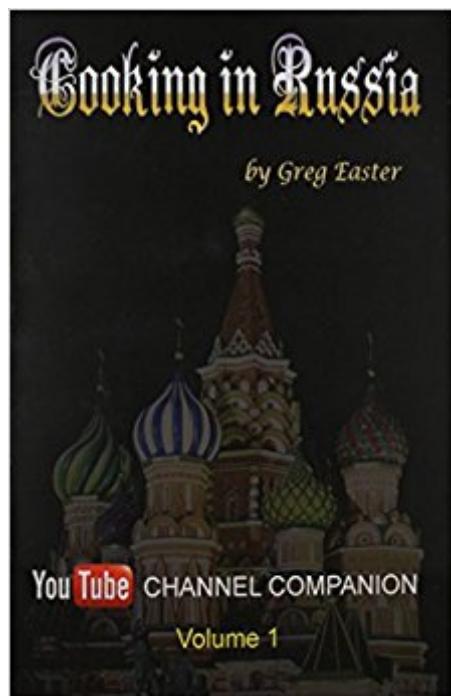


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# Cooking In Russia - YouTube Channel Companion



## **Synopsis**

The author shares over 40 years of his experience with professional tips and trade secrets, as well as a fascinating history of Russian cuisine explained for the first time in English. This is a comprehensive guide to more than 150 instructional cooking videos on YouTube by the author from around the world, as well as additional recipes and methods never before revealed.

## **Book Information**

Paperback: 274 pages

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## **Customer Reviews**

As the headline suggests, Greg Easter's book is more then a cookbook, it is a cooking companion. To address some of the negative reviews, many of the recipes are simply ingredients lists, with his expounding on some tips. First, there are enough stand alone recipes to satisfy this purchase; but since Mr. Easter has already published a video on YouTube, under CookinginRussia, his videos are really great instruction on creating the dish. They are meant to work together. While many of the recipes are ingredient lists, having them in print will save you between 1/2 an hour to 3 hours writing them down from the video itself, and that is if you know some tricks such as capturing the screen page and using Photoshop's text function to create a list you can copy and past into your word processor. Also what I like about the list and the descriptions in his book, is that you have a ready source to explore recipes that might satisfy an urge or hankering, might be something new that guests will enjoy or at least want to try. If you can order on , you can most likely catch his videos on YouTube. But it is much more then that, as there are comparisons between cooking at home to professionally crafted dishes at a restaurant as well, tips on how to get your home cooking to approach that culinary level. There is also theory and practice, tips as well pitfalls to avoid, and

interesting information. You also get the origins of the particular dishes, as well changes some locales made and why that occurred. With Volume 1, you get a great summary of cooking in Russia and how and why their meals evolved the way they have. While this review is for this first volume, I would also recommend Vol. 2 as he brings into various techniques for you to consider, as well Vol. 3, which talks about food chemistry. While very technical about it all, it still allows you to see the interaction that occurs with various foods and flavors, as well shows you how the additions of various ingredients add up to a whole experience that is much bigger then the contributions any single ingredient would add. I am also anticipating the release of Volume 4 which will be about the physics involved in food, and have more of his recipes from his video series. I intend to purchase all of his books for a complete collection. The only other series I decided to collect in full is the Crown International Series, of cookbooks.

Chef Greg Easter doesn't just provide fantastic recipes; he also teaches professional technique. This art has almost been lost in the world of pre-packaged restaurant supplies and canned beef stock. If you're into getting the best possible flavor out of your food and not cutting corners, then get the book and watch his YouTube videos. You will be absolutely amazed at what you can produce and people will tell you that they've never had better tasting food. Photos are Chef Ester's French Onion, "Best Quality" Brown Beef Stock (preparation), and Tefteli.

I'm familiar with Chef Greg Easter from his YouTube Channel. He is, without a doubt, my favorite Chef in terms of actually teaching you what to do and the quality and flavor of his recipes. NO FAILED RECIPES here! Just methodically follow his easy instructions and you are in for a real treat! This book covers what looks like a good portion, if not all, his current videos with additional content which adds to, and enhances your repertoire! The way I see it, you can create a full dining experience for a romantic dinner or a very impressive dinner with friends. I've tried several of his recipes and, all have been delicious. Many are complex yet balanced and always flavorful. Some are mesmerizingly subtle. All are memorable. As mentioned, he teaches highly effective techniques which help ensure success. I've never been more impressed with a Chef than I am with him. I have been cooking for about 50 years. I started in the Family Italian Ristorante and Pizzeria. I am also what some people refer to as a foodie. I have a fairly extensive library of recipes. I can honestly say that in every case, Chef Easter's recipes easily replaced what was my previous favorite. Hell, he even replaced my family Tomato Sauce recipe. (I still love you Nonna!). Definitely check out his YouTube Channel. Combined with this book, you're going to be transformed into a much better cook

and, if desired, one impressive entertainer!

A MUST HAVE companion to CookinginRussia's YouTube channel. If you're looking to cook restaurant quality food at home with no need for a professional cooking background, this is the YouTube channel to follow and book to buy. I can honestly say that Greg Easter changed the way I cook and think about food. Highly recommended.

I have been following Greg now for a few years on Facebook and You Tube. Every single recipe I have tried was outstanding! He puts the TV chefs to shame with his recipes. Some are pretty detailed but well worth the effort!

I have been using Greg Easter's Cooking in Russia, since it arrived in Feb. 2015. Wow I am so impressed. I can't wait for his next publication to be released. I have stepped up my entertaining game to a whole new level. I love the history and the stories. The recipes are easy to follow and you can always go to Greg;s Youtube Channel for more helpful tips and recipes. I love how simple and easy the recipes are to follow. The French Onion Soup is by far the best I've ever made! If you're interested in unique food this is the recipe book to use! I've had repeat request for many of the dishes I've made from this book, so I'm just now ordering a second copy to give as a gift. 2 Thumbs Up!!!

Just okay, nothing special. No photos. I enjoyed his YouTube site better than his books. Mainly just a list of recipes with no explainations.

Greg - it's you who gives me the confidence to cook well. Thanks for publishing this book, it complements the YouTube channel well, full of amazing advice and unique techniques not seen anywhere else. This is not a step by step cookbook you reference for a quick meal, it's a cookbook used to master the art of gastronomy you can apply to everyday food.

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