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The Fishmonger's Apprentice: The Expert's Guide To Selecting, Preparing, And Cooking A World Of Seafood, Taught By The Masters



Synopsis

An ocean of fish and seafood preparation techniques at your fingertips! In *The Fishmonger's Apprentice*, you get insider access to real life fishermen, wholesale markets, fish buyers, chefs, and other sources—far away from the supermarket, and everywhere the fish go well before they make it to the table. This book is a handbook for enjoying fish and seafood—from fishing line to filleting knife and beyond—and gives you instructional content like no other book has before. Inside, you'll find:- Hundreds of full-color, detailed step-by-step photographs teach you filleting, skinning, boning, harvesting roe, shucking oysters, and more- Extensive interviews with seafood experts as they share their old-world, classic skills- Tips on eating and buying more sustainably, using the whole fish, head to tail, and making the most of your local fishmonger—good for foodies and chefs alike- A bonus Online content featuring 12 video tutorials of preparing fish, plus 32 downloadable recipes from master chefs Whether you're a casual cook or devoted epicure, you'll learn new ways to buy, prepare, serve, and savor all types of seafood with *The Fishmonger's Apprentice*!

Book Information

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Customer Reviews

Green, Aliza (text) with Steve Legato (photogs.). *The Fishmonger's Apprentice: The Expert's Guide to Selecting, Preparing, and Cooking a World of Seafood, Taught by the Masters*. Quarry: Quayside. 2011. 208p. photogs. bibliog. index. ISBN 9781592536535. pap. \$24.99 with Online content. COOKING Of foodstuffs, the preparation of seafood from catch to table may be the most unfamiliar to the consumer. James Beard award winner Green (coauthor, *¿Ceviche!*) expands upon her

authoritative and encyclopedic Field Guide to Seafood in a tremendously clear-cut visual guide to choosing, cooking, storing, cleaning, boning, and filleting finfish and other seafood. Close-up pictures and explicitly detailed step-by-step directions are delivered by master fishers, buyers, mongers, and chefs and turn what could've satisfied alone as an excellent technique guide into a buoyant explication of how to respectfully and sustainably navigate an industry marred by pollution, overfishing, and a general lack of product awareness, all of which is frequently reprocessed into skepticism and fear. The accompanying Online content contains downloadable recipes and video versions of the technique how-tos. VERDICT The "fish to fillet" photography may not be for the squeamish or for animal rights advocates (though more humane cooking alternatives for lobsters and crab are offered), but this is an absolutely indispensable technical resource for seafood cooks and aficionados. Highly recommended. - Library Journal

Aliza Green is an award-winning Philadelphia-based author, journalist, and influential chef whose books include *The Butcher's Apprentice* and *Making Artisan Pasta* (Quarry Books, 2012), *The Fishmonger's Apprentice* (Quarry Books, 2010), *Starting with Ingredients: Baking* (Running Press, 2008) and *Starting with Ingredients* (Running Press, 2006), four perennially popular Field Guides to food (Quirk, 2004-2007), *Beans: More than 200 Delicious, Wholesome Recipes from Around the World* (Running Press, 2004) and successful collaborations with renowned chefs Guillermo Pernot and Georges Perrier. A former food columnist for the Philadelphia Inquirer, Philadelphia Daily News, and Cooking Light Magazine, Green is known for her encyclopedic knowledge of every possible ingredient, its history, culture, and use in the kitchen and bakery and for her lively story-telling. Green also leads culinary tours--her next is scheduled for October 2013 to Puglia, Italy, which she calls "land of 1,000-year-old olive trees." Green's books have garnered high praise from critics, readers, and culinary professionals alike, including a James Beard award for "Best Single-Subject Cookbook" in 2001 for *Ceviche!: Seafood, Salads, and Cocktails with a Latino Twist* (Running Press, 2001), which she co-authored with Chef Guillermo Pernot. For more information about Aliza's books and tours or to send her a message, visit her website at <http://www.alizagreen.com>. Steve Legato is a freelance photographer specializing in food, restaurant industry, cookbooks and advertising. His work has been featured in *Art Culinaire*, *The New York Times*, *Food and Wine*, *Wine Spectator*, *Food Arts*, *GQ*, *Departures*, *Wine & Spirits*, *Travel & Leisure*, *Philadelphia Magazine*, *Delaware Today*, *New Jersey Monthly* and *Main Line Today*. He resides just outside of Philadelphia, PA. Visit his website at <http://www.stevelegato.com>.

"The Fishmonger's Apprentice" is very aptly titled. If you ever wondered how to turn any raw fish or shellfish into something ready for the pot, oven, or raw platter, this is the book for you. In something over 200 pages of color photographs, a variety of fish and shellfish are cleaned and butchered with how-to instructions. In between the sections are some interesting commentaries by a variety of persons in the seafood industry, from cooks to real fishmongers to seafood wholesalers to restaurant owners. This book may not be of much interest to the general reader, outside those who need instruction on how to take down a lobster, but the seafood cook may find it invaluable. Recommended.

Takes you right to the skills of a fish market and ways to prepare and judge the quality and freshness as well as to trim it up. Best publication I have seen on this topic. The used book pricing is a screaming deal, compared to retail and the quality sent to me was first rate...

I ordered this for my husband, as he is a chef. He said it is very informative. He would actually rate it 4.5 stars.

Excellent book, laid out well, good usefull info. But does not use local names for fish types.

GREAT

Be forewarned this book is almost completely about cleaning and butchering seafood. Yea, 200 pages with nothing other than all the various techniques to clean a wide variety of different types of seafood. That being said, it's still a pretty handy resource. It has good step by step instructions with photos(not drawings) for each step. Also comes with a dvd which is cool.

Provides a great visual aid for the novice fish fabricator.

great, very useful, easy to follow, colorful, lots of steps, right priced, great for starters and not, concise, very handy and terrific

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