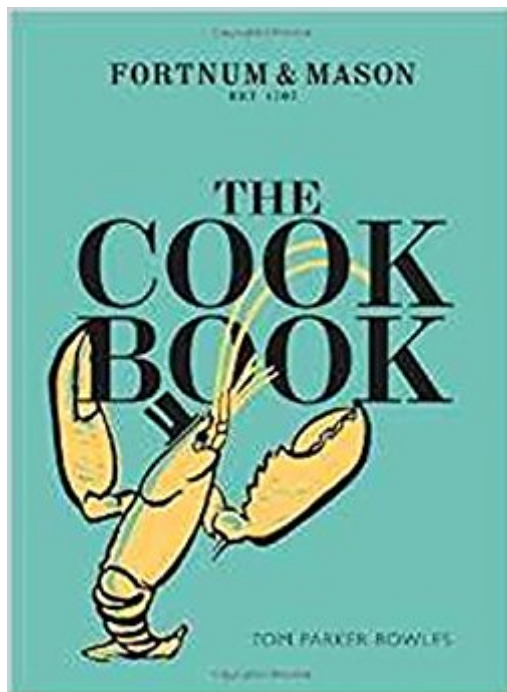


The book was found

The Cook Book: Fortnum & Mason



Synopsis

Sunday Times Bestseller! It's a national icon, a British institution, the finest grocer of them all. Fortnum & Mason is a store that has fuelled the tide of British history, fed the appetites of kings and queens, maharajahs and czars, emperors, dukes and divas alike. Fortnum & Mason is a constantly evolving, hugely successful modern enterprise, one that respects its magnificent history while looking forward into the 21st century. The first Fortnum & Mason's cook book does the same, appealing to the modern reader and cook, whilst never forgetting the past. A contemporary, accessible recipe book that combines superb recipes and expert advice on ingredients, The Cook Book: Fortnum & Mason shines a light on the history of the best British cuisine, with delicious, contemporary Modern British dishes.

Book Information

Hardcover: 304 pages

Publisher: Fourth Estate (October 6, 2016)

Language: English

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Product Dimensions: 8 x 1.2 x 10.5 inches

Shipping Weight: 3.1 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 6 customer reviews

Best Sellers Rank: #105,910 in Books (See Top 100 in Books) #20 in Books > Cookbooks, Food & Wine > Regional & International > European > English, Scottish & Welsh #128 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > History

Customer Reviews

"This book, with its lovely colour illustrations taken from old Fortnum's direct marketing booklets, is undiluted nostalgic celebration" Rose Prince "Some of my earliest food memories are of Fortnum & Mason" | So, understandably, the Fortnum's Cook Book has a strong nostalgic appeal for me, but a cookery book cannot survive on sentimentality alone, and I have insulted the book's elegance already, besmirching it with hideously garish post-it notes" Nigella Lawson "A beautiful new cookbook" Clerkenwell Boy "It's a beauty!" Gizzi Erskine "(A) luxurious banquet offered in this lovely book. It is the perfect Christmas present for 2016" Bread and Oysters "At last, an English cookbook of which to be proud" | Tom Parker Bowles is a breezy writer with no pretensions, which makes this a most enjoyable read. An excellent

present for a chapâ™ Country Life

Tom Parker Bowles is a food writer and broadcaster, and author of five books including *E is for Eating: An Alphabet of Greed*, the award-winning *Full English: A Journey Through the British and Their Food* and *Letâ™s Eat: Recipes From My Kitchen Notebook*. He is also Restaurant Critic for *The Mail on Sunday*, and Food Editor of *Esquire*. He lives in London with his wife and two children.

I ordered this while standing in Fortnum and Mason in London. Much cheaper to have it shipped to me at home than pay for it in pounds and bring it home. It's a nice book with a lot of very uncomplicated recipes, both traditional and modern. Usually there are just a few 'keepers' in any given cookbook, but this one definitely has more than the average. The scone recipe is spot on. The stories about the food and history of the store are fun to read as well.

It was exactly as I expected. Many new & different recipes. However, finding all the ingredients for some of the recipes may be difficult outside a very large city or unless they are available on the Internet. All-in-all a great source of recipes!

If you are looking for a nice British cuisine cook book, this is for you. The recipes are a bit involved and require ingredient not readily found at the regular supermarket but with some creative substitution, you can make something unique and delicious. Also, be prepared to convert grams to ounces and Celsius to Fahrenheit.

I was so excited to see this book available on when I got home from a recent trip to London and Fortnum's. I saw the beautiful display of these cookbooks in Fortnum & Mason's after enjoying afternoon tea there. Our bags were already hitting their 50 pound limits and with regret, I had to walk away from this attractive, artistic, and entertaining cookbook. Since we got home, we have been able to replicate the Coronation Chicken Salad that we enjoyed there. Next on our list is the Welsh Rarebit. There are interesting tidbits of history, amusing narratives, artwork, lovely photographs of the food, and plenty of recipes.

dinging a book because of the paper is absurd. That is all they wrote no other comments on what was wrong with the paper. Keep your absurd comments to yourself. How about reviewing the actual content of the book. I was just to upset to let this go.

I was disappointed in the quality of the paper.

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The Cook Book: Fortnum & Mason Tea at Fortnum & Mason Mason Meets a Mason Bee: An Educational Encounter with a Pollinator Mason Jars for Extreme Preppers, Vol.2: A Beginner's Guide to Using Mason Jars to Prepare for Emergency Situations Best Mason Jar Salad Recipes: 25 Mason Jar Salads for On-The-Go The Mason Jar Dessert Cookbook (Mason Jar Cookbook) Cook's Illustrated Meat Book: The Game-Changing Guide That Teaches You How to Cook Meat and Poultry with 425 Bulletproof Recipes Delmonico Cook Book: How to Buy Food, How to Cook It, and How to Serve It (Cooking in America) Easy and Delicious Korean Cookbook: 40 Delicious Recipes for the Home Cook (Cook Book) How to Cook Without a Book: Recipes and Techniques Every Cook Should Know by Heart Mr. Food Test Kitchen Cook it Slow, Cook it Fast: More Than 150 Easy Recipes For Your Slow Cooker and Pressure Cooker The Gray Cook Lecture Compendium: A Collection of Gray Cook Lectures Teens Cook: How to Cook What You Want to Eat Employee Number 2: The Story of John Cook and Cook's Pest Control Cook It in Cast Iron: Kitchen-Tested Recipes for the One Pan That Does It All (Cook's Country) Keep Calm and Cook with Prosecco: 40 Sparkling Wine Recipes for Home Entertaining - Cook to Impress without the Stress How to Cook Everything Fast: A Better Way to Cook Great Food Christmas Cook It in a Cup!: Meals and Treats Kids Can Cook in Silicone Cups Thanksgiving: How to Cook It Well: How to Cook It Well

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