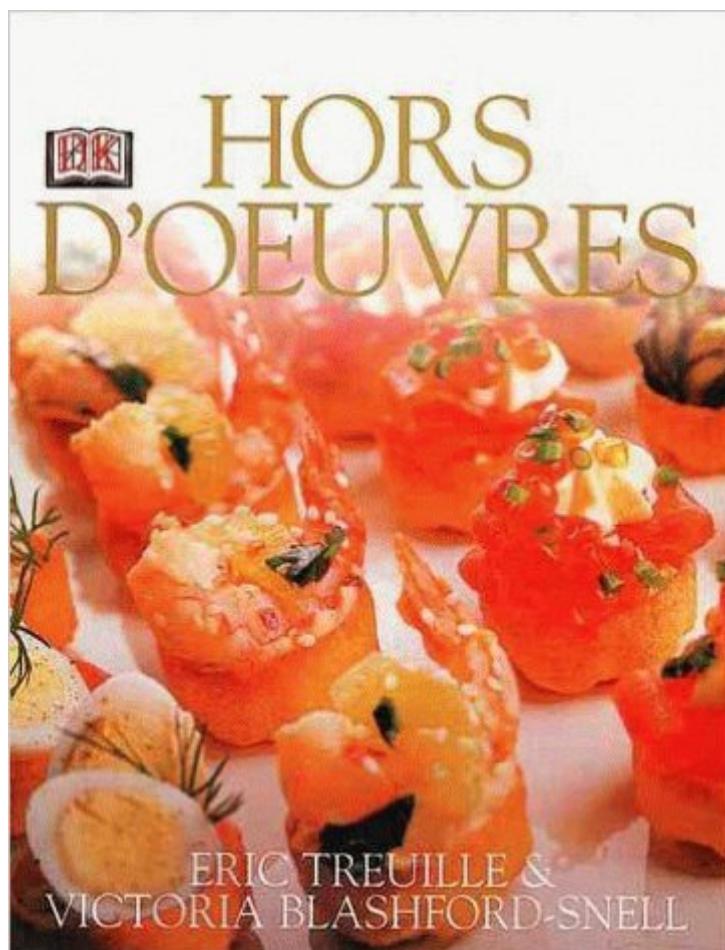


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Hors D'oeuvres



Synopsis

From spicy cilantro shrimp to Eggplant Caviar Crostini, the recipes of masterchef Eric Treuille and professional caterer Victoria Blashford-Snell show how to prepare more than 250 simple yet sensational canapes. Every great party begins with great-tasting appetizers, whether it is an informal gathering of friends and family or an elegant champagne soiree. Illustrated with inviting, actual-size photographs of every recipe, this uniquely practical guide includes full-color, step-by-step instructions and indispensable cooking tips to ensure successful party food whatever the occasion. This foolproof guide places speed and ease at a premium, featuring recipes that can be prepared ahead of time, allowing you to relax and enjoy the party. Organized into five main groups -- nibbles, dips and dippers; tops and bottoms; sticks and skewers; wraps and rolls; stacks and cases -- *Hors d'Oeuvres* includes menu suggestions for a variety of occasions as well as imaginative ideas for stylish presentation and garnishing. Eric and Victoria present a cornucopia of one-bite canapes that update cocktail classics with a twist. Whether prepared as a prelude to another event, or the main event itself, these tiny bites of big flavor are a great way to get the party rolling. The ultimate party cookbook, *Hors d'Oeuvres* is an essential resource for anyone who wants to entertain in style.

Book Information

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Customer Reviews

If you are looking for a book that will literally make your heart beat faster as you contemplate the perfect party, this has to be one of the most intriguing books from a visual perspective. Mini chocolate truffle cakes swirled with chocolate glaze sit across from a full page spread of mini sticky

orange and almond cakes. This book is all about those tasty treats you can't wait to put in your mouth and most of these treats can be consumed greedily in a few bites. We are talking about crunchy sweet and spicy pecans, Swiss cheese allumettes, chocolate biscottini, curry puffs, honey mustard chicken drumettes, cocktail corn cakes with spicy mango salsa, dill pancakes with salmon caviar all ready to give your mouth a burst of flavor. Some of the recipes I was most impressed with were the Broiled Beef Fillet with Salsa Verde on Croutes, the Asparagus Croutes with Lemon Hollandaise and the Tiny Heart Strawberry Shortcakes. Not to mention, the Mini Apple Tatins, Baby Baked Potatoes with Sour Cream and Caviar and Ginger Chicken Cakes with Cilantro Lime Mayonnaise. For summer, you will love making the sticks and skewers. Lemon Chili Shrimp Sticks, Salmon Teriyaki with Ginger Soy Dipping Sauce and Cumin Scented Kofte Brochettes with Minted Yogurt Dip take this book to a whole new level. Are you interested in trying to make your own sushi? Well, here are some classic recipes. Then, they also present soups in cups, sandwiches to die for and mini hamburgers with a recipe for making the mini hamburger buns. So, what about desert? Chocolate Cups with Mango and Mascarpone Cream Citrus Ginger Cream Tarlets Finger sandwiches?

This is an absolutely gorgeous book that you will fall in love with the moment you open it. The recipes are fantastic - none of the tired, same-old, same-old: everything is creative and intriguing. Moreover, there are photos for each recipe, and make-ahead tips are provided to make your life easier. Just looking through this book will inspire you to host a cocktail party as soon as possible! I made five of the recipes for New Year's Eve, and they were all very easy to make - even the ones requiring sauces could be put together rather quickly, sauce and all. And they were all tasty, with the possible exception of the Fennel Marinated Feta and Olive Skewers, which were no great shakes. However, some were almost "too" tasty: the Cumin Scented Kofte Brochettes had *way* too much salt, and too much lemon peel. And the Barbecued Tandoori Shrimp Sticks seemed to have a little too much ginger. It's fairly safe to serve these recipes to your guests without testing them first, but be aware that the seasonings sometimes seem to overwhelm the meat, cheese, or vegetable component, so you might want to go easy. The other problem I noticed was something that other reviewers have remarked on: this book isn't edited as carefully as one would like. The Spinach, Smoked Trout and Herbed Cream Roulade lists not smoked trout as an ingredient, but smoked salmon. Also, in the techniques section, there is a "Cooks' Note" for the Lemon Hollandaise telling you what to do if your hollandaise separates. However, partially through the instructions, the paragraph just ends: "Whisk in the separated" and that's it. One last thing I noticed is not

fundamental, but still annoying: the fennel marinated feta + olive skewers look absolutely nothing like their photo.

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