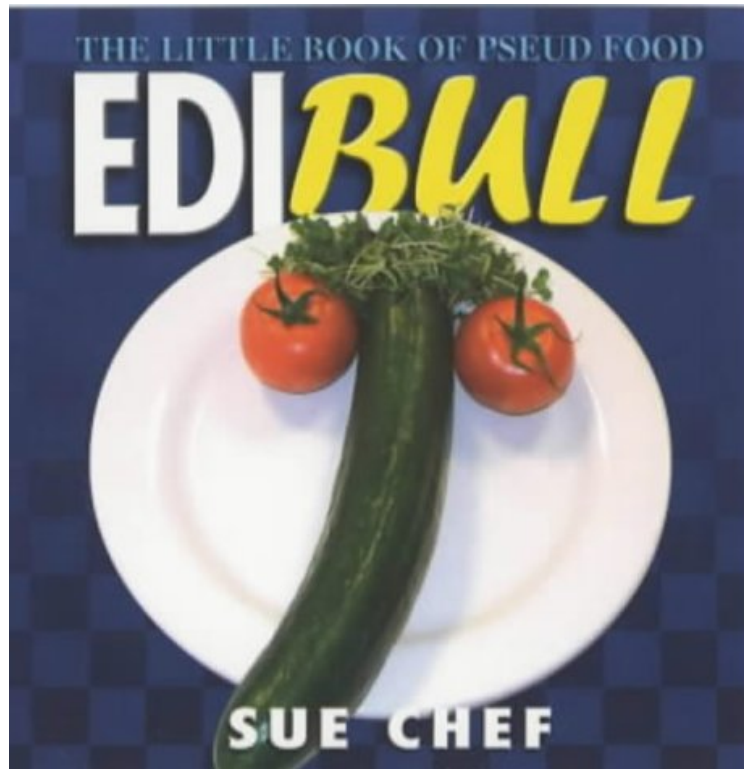


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Edibull: The Little Book of Pseud Food

Sue Chef

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Sue Chef : Edibull: The Little Book of Pseud Food before purchasing it in order to gauge whether or not it would be worth my time, and all praised Edibull: The Little Book of Pseud Food:

If you were to make a list of your top five topics of conversations, eating and dieting are likely to feature prominently. In EDIBULL: THE LITTLE BOOK OF PSEUD FOOD, Sue Chef tucks into our fascination with the world of food from fashionable funghi to (infinitely less tempting) fitness fads. Tossing the exotic fruit coulis and beds of highly bred lettuce aside, Sue Chef presents us with some hilarious and poignant truths about this love of all things edible. * In culinary terms a cow is defined as a steak tartare that is free to leave the restaurant * The rich are embarrassed by their wealth. They feel they have lost touch with their peasant roots. Help them out by serving them peasant roots and charging them a substantial portion of their wealth * To be reputable a salad must contain leaves that no one has heard of. Be the one to discover grass. Or to rediscover lettuce * A filo pastry is a pie with ambition * Escalopes are small steaks. Medallions are small escalopes. Punters know medallions are tiny but they think the animal fought in the war * Bearnaise and hollandaise are French for bacteria. The English equivalent is a bowl of mints by the till