

A Charcuterie Diary (2017): Are you afraid of charcuterie? Home charcuterie can be quite an intimidating endeavour, a lot can go dangerously wrong. Grab a copy of *A Charcuterie Diary* and fear no more! This wonderfully inspiring book is quite literally a diary written by a pork enthusiast chronicling his four year quest to charcuterie enlightenment. P J starts with a highly informative introduction covering the history, science, necessary equipment and techniques of charcuterie along with some humorous meat centric stories. Then the recipes follow; cured, smoked and poached sausages from all over the globe, pancettas, prosciuttos, rillettes, terrines and even a pig head pie for the brave along with much much more. This diary is an essential charcuterie reference guide. Buy some pink salt, pick up some pork, order this book and become a charcuterie artisan today!

The Cookbook Review (New York)
www.instagram.com/thecookbookreview

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