



Dry Aged & Co.: Premiumfleisch für Kenner (German Edition)

Tanja Eichhorn, Steffen Eichhorn, Stephan Otto

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Das Trockenreifen - Dry-agen - von Rindfleisch hat eine lange Tradition und erlebt derzeit eine bemerkenswerte Renaissance. Weniger bekannt ist das Verfahren bei Lamm und Schwein, auch wenn die Ergebnisse geschmacklich denen beim Rind in nichts nachstehen.

Wie man dieses außergewöhnliche Fleisch mit dem authentischen, unverwechselbaren Geschmack am besten zubereitet, das zeigen Tanja und Steffen Eichhorn mit ihren kreativen, vielfältigen Rezepten für Grill und Herd. Aber nicht nur dry-aged-Schnitte bekommen ihren kulinarischen Auftritt. Ob Ozaki-Filet oder Miéral Schwarzfederhuhn - die Auswahl der Rezepte rund um die vielfältigsten Premiumfleischprodukte ist ein Höhenflug für verwöhnte Gaumen und Liebhaber exklusiver Genüsse.

Die fundierten Hintergrundinformationen von Fleischsommelier Stephan Otto und die faszinierende Food-Fotografie von Markus Gmeiner begeistern darüber hinaus sicherlich nicht nur bekennende Fleischliebhaber



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