



Delia's Complete Cookery Course

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Delia is renowned for her tried-and-tested, foolproof recipes. *The Complete Cookery Course* is the book that has taken pride of place in kitchens for over 30 years. It's a cookbook that you will return to again and again, including recipes for all-time classics like Taramasalata, Boeuf Bourguignon, Gratin Dauphinois and Rich Bread and Butter Pudding. As clear and comprehensive as ever, Delia's recipes are suitable for beginners as well as more experienced cooks, providing you with all you need for a lifetime of cooking and eating well.

To celebrate the 30th anniversary of the first publication of the omnibus edition and sales of over 6 million copies across all editions, *Delia's Complete Cookery Course* has been re-issued with a fresh, new jacket.

Delia's Complete Cookery Course Details

Date : Published March 5th 1992 by BBC Books (first published October 1st 1982)

ISBN : 9780563362494

Author : Delia Smith

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From Reader Review Delia's Complete Cookery Course for online ebook

RosieJo says

The classic cookery book for our age. What I love about Delia is that her recipes always work, and she's a cook not a chef so no fancy terminology, wacky cooking methods or ingredients from the slopes of obscure mountain ranges. Just simple great tasting food. A must for all home cooks :)

Sheena Lambert says

Whereas I would recommend the Ballymaloe Complete Cookery Course as the perfect gift for the more experienced cook, Delia's Complete Cookery Course is really the perfect housewarming gift for the newbie cook - it would be a lovely wedding gift for example. I got mine from my beloved aunt, and I know I will have it, and refer to it, as long as I have a kitchen to cook in. It teaches all the basics, and whereas some of the recipes (and ingredients) in my edition are definitely dated, the basics are still solid. Having this book on your stand is almost like having your Mum standing beside you, guiding your hand with her experience.

Kate says

The cooking bible as far as I'm concerned, I use it all the time. A lot of the recipes are adaptable although it doesn't always come across like that, but lots of useful basic info such as how long to cook different types of meat/fish for, and lots of good everyday recipes.

Sophia says

A solid reference/recipe book. At the beginning of each section Delia educates the reader with the technical aspects of making pastry, cooking eggs (Delia suggests you weigh your eggs in order to cook them to your liking), meats and so forth.

You know that Delia has triple-tested all her recipes so you are in safe hands.

My favourite recipes include her: apple sauce (for savoury dishes), her variations for fruit crumbles and the lemon surprise pudding.

Mags says

got click happy on Delia and clicked the non-illustrated one.
The illustrated one is the one I have and it's my bible.
If I want to know how to do, well anything really, this is the first place I look.

Rosminah says

This is a great reference guide for basic cooking, centric to British cuisine. It was a gift from an English friend who knew I was looking for a good Victoria Sponge recipe.

I would say that I like Delia's how to cook series, but this is good because it's compacted down into one book. And I have enough books as it is.

Karen says

I've been cooking for over forty years and I'm proud to say that Delia Smith has been with me every step of the way. I'm now on my second copy of this book as I could no longer prise the pages of my 1980's edition apart as they were stuck together with several different food groups!

Wanderlust says

Almost every time i am unsure of what to make for dinner i look in my fridge and then i look in this book. I did this just over an hour ago and decide on Roast Chicken & stuffing served with potatoes boulangere.

I was given this book by my mother when i first left home, it has helped me countless times since then. I honestly credit half of my cooking skills to Delia. I wouldn't have even a speck of kitchen confidence if i had not read this book.

Here's to you Delia, thank you for making me a better housewife :)

I would recommend this to everyone! I think it is a fantastic leaving home gift & i will be giving a copy to my children when they go :)

Heather says

The cornerstone of anyone's cookery book shelf, well anyone that grew up in the era when Butterflies was on tv?! I got this for my 15th birthday and of all the cookery books I have read, has proved the most useful, perhaps not adventurous, but useful all the same!

12barbluez says

actually i have the hardback and its lost its cover cos i use it so much. but a great book with all the basics plus some more adventurous recipes. if you only could have one cookbook on your desert island this would be it..... provided there was a kitchen and piped gas on the island that is.

David says

The comprehensive reference book for food enthusiasts. This woman is the British expert of long standing and her recipes are not faddish and are simple to follow. She even tells you how to boil an egg. I picked up a lot of tips like sticking a fork into jacket potatoes to puncture them, drenching them in olive oil then rubbing rock salt into the skin, before skewering them on metal blades to get the heat into the middle before putting them in the oven.

Maggie says

I absolutely love Delia! I was never really interested in cooking - thanks to Delia I can make fab cakes, she makes it all so easy. You can forget your Jamie Oliver's, Gordon Ramsey's etc - Delia any day! She deserves 10 stars!

June Fletcher says

This has got to be my favourite recipe book. Having never learned to cook from my mother and going to a school where domestic science was not a school subject I did never learned to cook properly. I happened to watch one of her "How to Cook" series and was riveted. I managed to get someone to bring me a copy of this book from the U.K. and it is a constant source of reference. I would like to own a copy of the TV video series but have not been able to do so. She showed exactly how things are made and you got a close up of what they should look like.

Rebecca says

This book is quite literally the taste of my mum's home cooking. She learnt to cook from it when first married and while the recipes aren't the most fashionable today they are very reliable and to me very nostalgic. The recipes are so easy to follow and there are so many of them! As an added bonus, ingredients that were a bit exotic when Delia wrote this are now totally everyday, so there aren't any maddening chases for ingredients... infact you might not even need to go out shopping because we always seem to have pretty much all the ingredients at home. Go Delia!

Becca Watt says

The woman is a cookery goddess. I have never ever followed a Delia recipe that has gone wrong- my personal fave's are the banoffee cheesecake and minestrone soup. She does the classics so well and has a modern twist on some old favourites.

