

H. TITLE INFORMATION

FISH!

by Karsten "Ted" Aschenbrandt

CONTENT:

Many people have been waiting for a follow-up title of our most successful books on STEAK and BBQ – here it comes. Our next volume is dedicated to fish 'only', it's full of insider tips and tricks and features new and surprising ways to prepare fish on the grill.

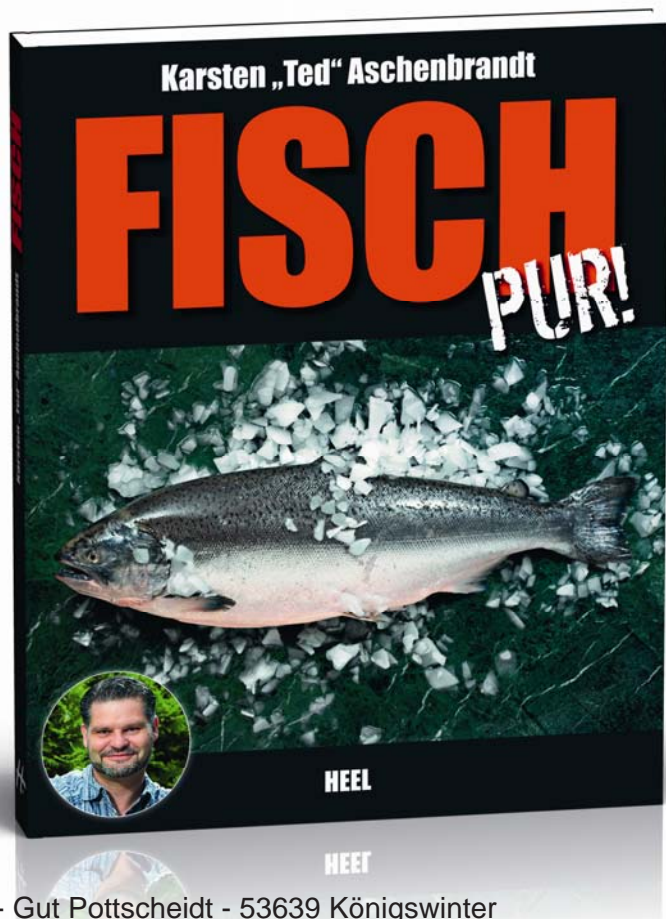
The author Karsten "Ted" Aschenbrandt, a well-known BBQ expert, shares his knowledge on product science, followed by detailed instructions on storing, cleaning, scaling, filleting and dressing the fish. Furthermore he has created a wealth of astonishingly clever but simple and contemporary recipes that include high-flavor ingredients to accent the intrinsic characteristic of each individual fish rather than mask it's particular taste.

Besides grilling the author also highlights other ways of preparing fish such as poaching, sautéing, frying or smoking. Especially commissioned photography and a modern and stylish layout will help this book walk off the shelves in no time!

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SPECIFICATIONS:

- 128 pages
- approx. 150 full colour photographs
- softcover
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