

DRY AGED & OTHER PREMIUM CUTS

by Tanja & Steffen Eichhorn & Stephan Otto

CONTENT:

Meat lovers are getting excited when it comes to dry-aging, the oldest and most primary way of maturing meat. The beef hangs to dry in a chilled chamber for several weeks. Along the way, natural enzymes start to work on the meat, making its flavour much more intensive and its texture more tender. During the aging process a lot of the meat's juice evaporates which means up to two thirds of the original cut's weight gets lost in the end. This makes dry-aging a rather expensive and therefore very exclusive production process.

Tanja & Steffen Eichhorn and Stephan Otto are all real experts on this subject and are happy to share their profound knowledge and their best recipes on how to dry-age and prepare this top-quality meat. Step-by-step photography shows the process of how a dry aged Loin Strip is prepared. Not only beef but all sorts of meats are featured here, making this the only and most comprehensive book on this subject on the market today. Stephan Otto is a supplier to Gourmet catering companies and fine restaurants, he serves ten from eleven of Germany's chefs owning three Michelin stars.

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