

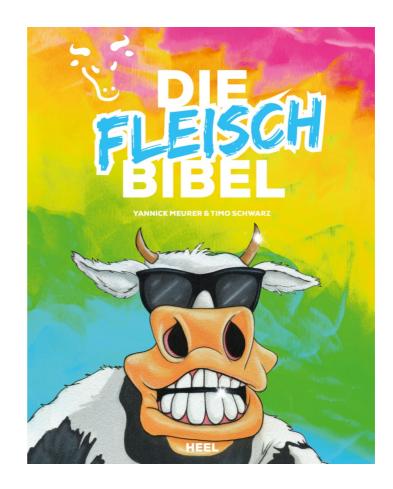


## by Yannick Meurer & Timo Schwarz

## **CONTENT:**

This substantial handbook is written by two meat sommeliers, who share their comprehensive expert knowledge on all things 'meat', from livestock breeding and feeding up to processing and preparation, everything based on appropriate respect for the animals and major care for the production of premium meat.

In close cooperation with one of Germany's leading online meat retailers they further depict the most important cattle and pig breeds, from Angus and Wagyu or Duroc and Meishan pig also to lesser known breeds, explain the quality features of premium meat and supply a vast number of professional cooking and grilling recipes, in order to guarantee a perfect preparation.



## **Rights all available**

## **SPECIFICATIONS:**

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