

<<魚料理烹調秘訣大公開>>

图书基本信息

书名：<<魚料理烹調秘訣大公開>>

13位ISBN编号：9789866890925

10位ISBN编号：9866890929

出版时间：RMB68

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页数：112

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內容概要

魚料理 烹調秘訣大公開 讓你煮魚免緊張 一試ok 增鮮、去腥、切片，一定要會的魚基本
處理 蒸、煮、炸、炒、燴，美味的料理方法 紅燒、慢悶、細燉、煲湯，大廚獨傳的烹調秘訣
超過60道魚料理食譜，Step by step詳細圖解 廚房新手，百戰煮婦必備的食譜書！

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