

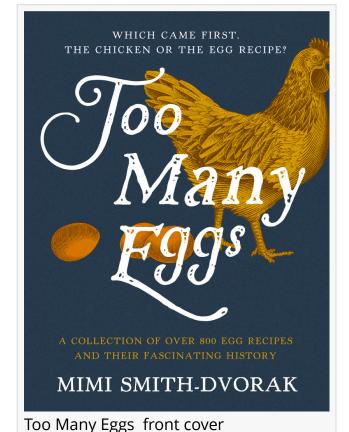
## New Cookbook "Too Many Eggs" by Mimi Smith-Dvorak

*The Most Comprehensive Book on Egg Cookery Ever Written* 

RODEO, CALIFORNIA, UNITED STATES, February 5, 2024 /EINPresswire.com/ -- In a culinary world where eggs reign supreme, Mimi Smith-Dvorak's first cookbook, "<u>Too Many Eggs</u>" emerges as the ultimate compendium of egg-based recipes. This culinary tome spans an impressive 742 pages and boasts over 800 recipes from around the globe.

Too Many Eggs as a celebration of the versatile egg in all its glory. From classic breakfast dishes to decadent cocktails, this book leaves no egg-shaped stone unturned. These recipes highlight and focus on tested and traditional recipes with ingredients that include multiple eggs. It is also ripe with the stories and folklore behind the recipes.

Unlike modern cookbooks filled with glossy food photography, Too Many Eggs embraces a classical



ed with glossy food

aesthetic, featuring exquisite historical woodcuts, illustrations, and lithographs.

About the Author:

"

This book is unlike any single-subject cookbook I have ever seen. It is a very different cookbook in that it exudes passion about eggs." *Hubert Keller, World Renowned French Chef*  Mimi Smith-Dvorak is a culinary historian, researcher, cookbook collector, and recipe addict. Over the course of a decade, she delved into the world of eggs. Each page of Too Many Eggs is a treasure trove of culinary history, inspiration, and amazing recipes.

Key Features:

• Over 800 egg-based recipes from around the world

- Rich storytelling and folklore behind each recipe
- Exquisite historical illustrations and woodcuts

• A solution for chicken owners when faced with the challenge of excess eggs

Availability:

Too Many Eggs is now available on the Publishers House website <u>www.gateviewpublishing.com</u>, Amazon, and available to order from all major book retailers.

## About the Publisher:

The mission at <u>Gateview Publishing</u> is to connect people with high-quality books on a diverse range of subjects, across many genres. More importantly, give readers the ability to download a free .PDF of the book, or purchase an attractive, quality bound copy.

Our books are accessible to everyone, regardless of financial circumstances. With the digital formats, readers can enjoy our books anytime, anywhere, and on any device.

At Gateview Publishing, knowledge knows no boundaries. For media inquiries, please contact: hello@gateviewpublishing.com For more information, please visit <u>www.toomanyeggs.com</u> or contact hello@toomanyeggs.com

Jae Dvorak Gateview Publishing hello@gateviewpublishing.com Visit us on social media: Facebook Twitter Instagram

## Jable of Contents

f oreword		
Introduction		
Chapter 1	Hard-Boiled: Deviled, Stuffed, Coated, Creamed and Sweet 1	
Chapter 2	Coddled, Steamed, Poached, and Soft-Boiled	
Chapter 3	Fried Eggs	
Chapter 4	Scrambled Eggs. Scrambles and Migas	
Chapter 5	Omelets: Savory, Sweet, Tamago, and Egg Foo Yong $\ldots127$	
Chapter 6	Frittatas, Tortillas Españolas, and Iranian Kookoos159	
Chapter 7	French Toast and Variations: Sweet and Savory	
Chapter 8	Bread Pudding and Strata: Savory and Sweet	
Chapter 9	Baked and Shirred, Casseroles and Kugel Egg Casserole233	
Chapter 10	Crepes, Breton Galettes, Blintzes, and Fried Custards $\dots .251$	
Chapter 11	Quiches, Custard Pies and Cheeseeake	
Chapter 12	Flans and Custards: Savory and Sweet	
Chapter 13	Soufflé: Savory and Sweet, and Meringues	

## Table of Contents page 1

Chapter	14	Mayonnaise and Variations
Chapter	15	Sauces, Salad Dressings, and Dessert Sauces
Chapter	16	Egg Soups
Chapter	17	Egg Sandwiches
Chapter	18	Eggs with Pasta, Rice, and Other Starchy Edibles 565
Chapter	19	Eggs in Pastry, Biscuits and Bread
Chapter	20	Cakes and Breads
Chapter	21	Choux Pastry, Beignet, and Yorkshire Pudding
Chapter	22	Egg Drinks
Chapter	23	Pickled and Preserved Eggs

Table of Contents page 2

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information. © 1995-2024 Newsmatics Inc. All Right Reserved.