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Larousse Gastronomique is the world's classic culinary reference book. Larousse is known and loved for its authoritative and comprehensive collection of recipes. Here, it is brought up to date in an attractive edition containing over 900 new colour and black and white photographs. All chapters have been read and edited by field specialists, and 85 biographies of chefs have been added.

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Larousse Gastronomique, is without doubt one of the most famous cookbooks of all time: one of those must-haves that plays a role in the historical-culinary training of every chef or aspiring chef. It's a comprehensive body of work that has classified and collected all the classic dishes in a single volume.

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Larousse Gastronomique (pronounced [la.ʁus gas.tʁɔ.nɔ.mik]) is an encyclopedia of gastronomy. The majority of the book is about French cuisine, and contains recipes for French dishes and cooking techniques. The first edition included few non-French dishes and ingredients; later editions include many more.

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The Best of French Cooking, Larousse 1978 Hardcover Beautiful color photos of all the recipes. Used = Very Good Condition This listing is for cookbook only.

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Larousse Gastronomique has been the foremost resource of culinary knowledge since its initial publication in 1938. Long revered for its encyclopedic entries on everything from cooking techniques, ingredients, and recipes to equipment, food histories, and culinary biographies, it is the one book every professional chef and avid home cook must have on his or her kitchen shelf.

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Vintage Larousse Gastronomique 1961 Encyclopedia of Food Wine and Cooking by Prosper Montagne Published by Paul Hamlyn London The book was originally published by Éditions Larousse in Paris in 1938. in French. In 1961 it was released in English. It mainly covers French cooking and techniques. Hard

This resource offers an index of classic and modern cooking techniques, tools of the trade, and recipes; four-color ingredient glossaries; culinary histories/biographies of the greatest chefs; full-color photos, including over four hundred behind-the-scenes images of upscale restaurants; and more.

Larousse Gastronomique is the world's classic culinary reference book, with over 35,000 copies sold in the UK alone. Larousse is known and loved for its authoritative and comprehensive collection of recipes. Here it is brought up to date for 2009 in an attractive edition containing over 900 new colour and black and white photographs. All chapters have been read and edited by field specialists, and 85 biographies of chefs have been added. Entries have also been regrouped for increased accessibility. Originally created by Prosper Montagnè and published in 1938, this essential addition to any kitchen has withstood the test of time and become an invaluable source of information for every enthusiastic cook. Without the exaggeration and extravagant distractions of many of today's cookery titles, New Larousse Gastronomique contains recipes, tips, cooking styles and origins for almost every dish in history.

Brings together ideas and instructions for preparing an assortment of culinary delights from the provincial kitchens of France and more than fifty other countries

Larousse Patisserie and Baking is the complete guide from the authoritative French cookery brand Larousse. It covers all

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aspects of baking - from simple everyday cakes and desserts to special occasion show-stoppers. There are more than 200 recipes included, with everything from a quick-mix yoghurt cake to salted caramel tarts and a spectacular mixed berry millefeuille. Special features on baking for children, lighter recipes and quick bakes, among many others, provide a wealth of ideas. More than 30 extremely detailed step-by-step technique sections ensure your bakes are perfect every time. The book also includes workshops on perfecting different types of pastry, handling chocolate, cooking jam and much more, demonstrated in clear, expert photography. This is everything you need to know about pastry, patisserie and baking from the cookery experts Larousse.

The classic authoritative guide to French cooking contains over a thousand recipes for all occasions, a guide to French wines, and advice on French table settings

Step-by-step home baking recipes from France's foremost culinary resource, Larousse, and Parisian master baker Éric Kayser. The Larousse Book of Bread features more than 80 home baking recipes for breads and pastries from two of France's most trusted authorities. From traditional Boule and Cob and specialty Ryes and Multigrains, to gluten-free Organic Sour Doughs and Spelts and sweet Brioches, Kayser's easy-to-follow recipes feature detailed instructions and step-by-step photography. No matter if you are creating quick and simple Farmhouse Breads or gourmet treats like Croissants and Viennese Chocolate Bread, with its unique structure and a comprehensive guide to techniques, ingredients and equipment, The Larousse Book of Bread is the ideal baking resource for both home cooks and professionals.

Larousse Gastronomique, the world's classic culinary reference book, is known worldwide for its authoritative and comprehensive collection of recipes. Originally created by Prosper Montagné and published in 1938, this essential addition to any kitchen has withstood the test of time and become an invaluable source of information for every enthusiastic cook and serious gastronome alike. Without the exaggeration and extravagant distractions of many of today's cookery titles, New Concise Larousse Gastronomique contains recipes, tips, cooking styles and origins for almost every dish in history. Developments in appliances, nutrition and culinary knowledge are all included. Packed with fascinating and tips, this concise edition remains faithful to Prosper Montagné's original ideal: that a culinary panorama of the present day and a history of gastronomy could be created as a single work of reference.

The ultimate guide to classical cuisine, now updated for the era of food processors and microwaves, completely freshly illustrated in full color and Americanized by the renowned author of Tastings. Over 900 full-color photographs and 70 black-and-white illustrations.

Anyone can cook in the French manner anywhere, wrote Mesdames Beck, Bertholle, and Child, with the right instruction.

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And here is the book that, for forty years, has been teaching Americans how. Mastering the Art of French Cooking is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. This beautiful book, with more than one hundred instructive illustrations, is revolutionary in its approach because: It leads the cook infallibly from the buying and handling of raw ingredients, through each essential step of a recipe, to the final creation of a delicate confection. It breaks down the classic cuisine into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of recipes; the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations bound to increase anyone's culinary repertoire.

With *Think Like a Chef*, Tom Colicchio has created a new kind of cookbook. Rather than list a series of restaurant recipes, he uses simple steps to deconstruct a chef's creative process, making it easily available to any home cook. He starts with techniques: What's roasting, for example, and how do you do it in the oven or on top of the stove? He also gets you comfortable with braising, sautéing, and making stocks and sauces. Next he introduces simple "ingredients" -- roasted tomatoes, say, or braised artichokes -- and tells you how to use them in a variety of ways. So those easy roasted tomatoes may be turned into anything from a vinaigrette to a caramelized tomato tart, with many delicious options in between. In a section called *Trilogies*, Tom takes three ingredients and puts them together to make one dish that's quick and other dishes that are increasingly more involved. As Tom says, "Juxtaposed in interesting ways, these ingredients prove that the whole can be greater than the sum of their parts," and you'll agree once you've tasted the Ragout of Asparagus, Morels, and Ramps or the Baked Free-Form "Ravioli" -- both dishes made with the same trilogy of ingredients. The final section of the book offers simple recipes for components -- from zucchini with lemon thyme to roasted endive with whole spices to boulangerie potatoes -- that can be used in endless combinations. Written in Tom's warm and friendly voice and illustrated with glorious photographs of finished dishes, *Think Like a Chef* will bring out the master chef in all of us.

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