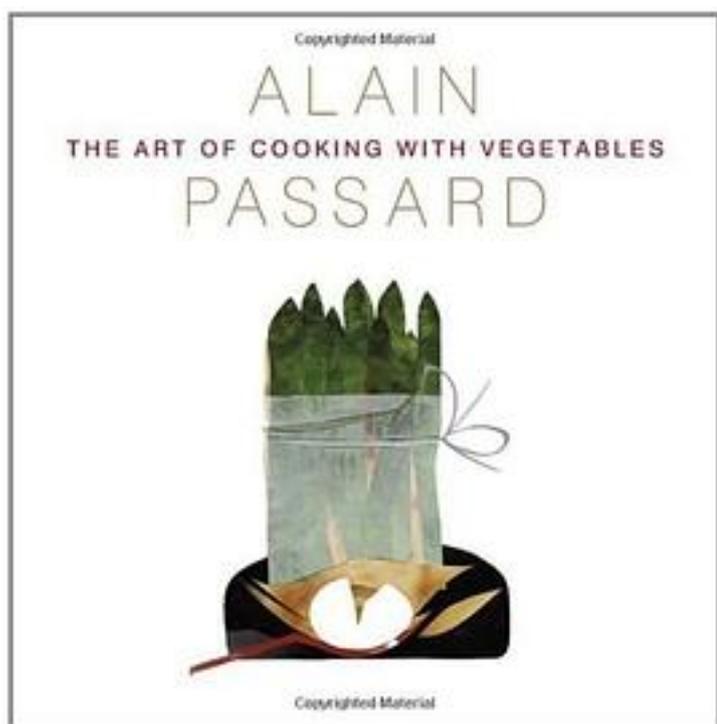


# The Art of Cooking with Vegetables



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Alain Passard is chef who astonished the food world in 2001 by removing red meat from his three-Michelin-starred Paris restaurant L'Arpege, and dedicating himself to cooking with vegetables, supplied exclusively from his own organic farm. Today L'Arpege is widely acknowledged as one of the world's great restaurants, while its visionary owner has inspired a new generation of chefs. Here is a collection of forty-eight wonderful recipes illustrated with Alain Passard's own joyful collages. Ranging through the year, the recipes include: \* Asparagus, pear, lemon and sorrel in April and May \* Peas, pink grapefruit, almond and thyme in July and August \* Beetroot, blackberry, sage and lavender in September and October \* Red potatoes, red chicory,

sage, lemon and nutmeg in December and January. The Art of Cooking with Vegetables is made up of unexpected combinations, complex flavours created with a few simple elements, a passion for fresh and seasonal ingredients. Simple, and simply perfect.

作者介绍:

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标签

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评论

非常美，Alain Passard水平也没问题，但是这本不怎么实用啊.....

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书评

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