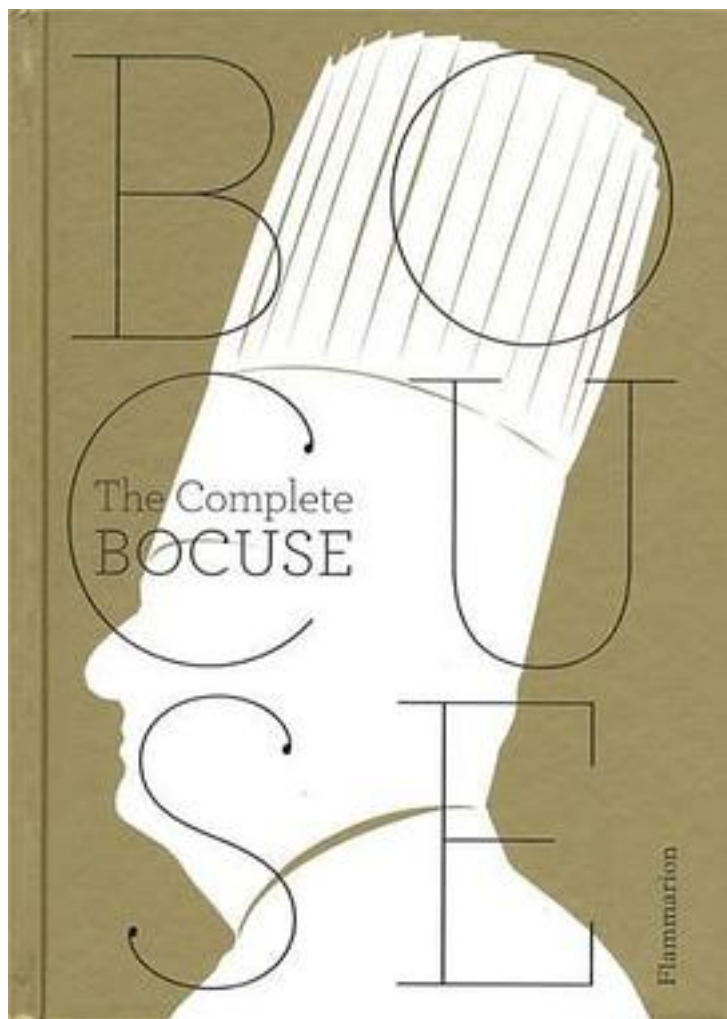


Paul Bocuse: The Complete Recipes



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著者:Bocuse, Paul; Vaillant, Jean-Charles; Trochon, Eric

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The unequivocal reference tome on the full spectrum of twentieth-century French

cooking, interpreted and revised by master chef Paul Bocuse for the home cook. Celebrated chef Paul Bocuse is the authority on classic French cuisine. In this volume, he shares 500 simple, traditional French recipes. Aimed at the beginner but with enough breadth to entice the confident chef, these recipes can be readily prepared at home and emphasize the use of the freshest and simplest ingredients. The book is divided into twenty-two chapters, fourteen covering savory recipes and eight covering sweet recipes, with everything from soups to soufflés, by way of terrines, fish, meat, and vegetables. Practical appendixes include average cooking times for different types of meat, conversion tables, and a glossary of key French culinary terms.

作者介绍:

保罗·博古斯先生，厨师界尊称他为“保罗先生”，媒体盛赞他为“世纪大厨”；他成功打造了白色制服、头顶高帽、手持锅铲的经典厨师形象；现代法国菜之父，法式西餐界泰斗，世界烹饪舞台的指挥家；自1965年以来连续获得米其林三星至高荣耀；被前法国总统勒里·季斯卡·德斯坦授予法国最高的奖章——荣誉骑士团勋章；作为厨艺界第一人，其蜡像进入创立于1882年的法国巴黎格雷万（Grévin）蜡像馆；

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标签

美食

烹饪

英文原版

生活

書

style

PaulBocuse

Food

评论

One of the best cookbooks I've read. It's by Paul Bocuse, but not intimidating, and do not require over fancy equipment. I actually made many dishes from this book.

从大肘子帝国专邮的万圣礼，拿手里还热乎着呢。。闲下来慢慢看

20170321 66 Mushroom Salad。135 Baked Eggs Florentine。177 Baked Cod。186 Sole Meuniere。249 Family-Style Braised Beef。576 Koyglopf Batter。

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书评

784页，好厚，超值啊！
2014年3月主席访问法国里昂时，就去品尝了这位传奇大厨的手艺。
500道菜，还在慢慢学习中，周末让家人也试试我的手艺。
下面是西方媒体对这位“世纪大厨”的评论：《法兰西》杂志
“2012年被美国烹饪协会评为世纪大主厨，被誉为现代法国料理之父。” ...

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