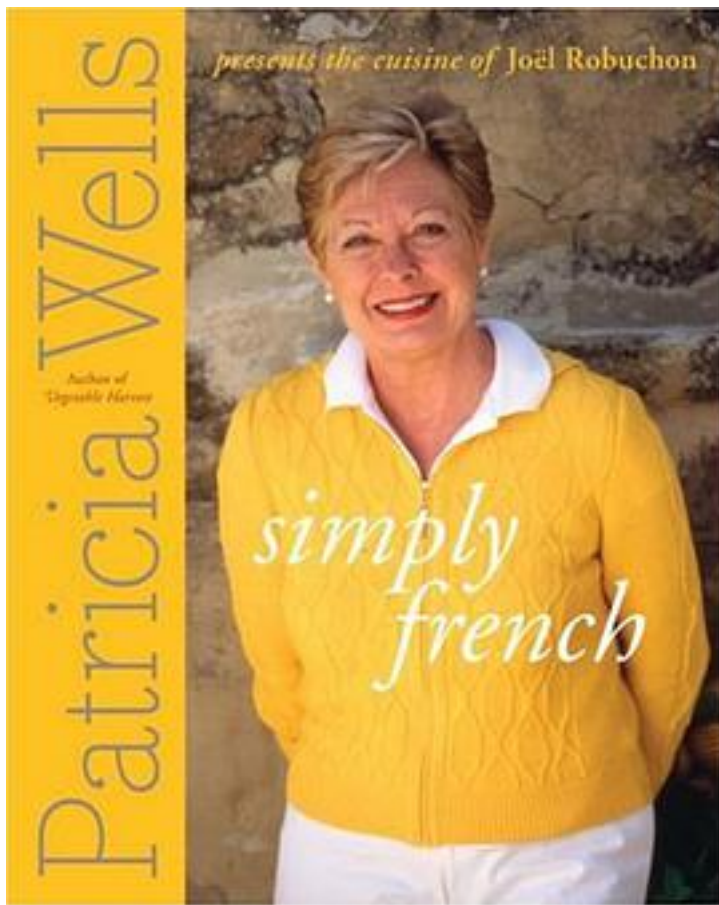


Simply French



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How can a good cook become a great cook? It's all in the details Becoming a Good Cook Means Learning Principles that Will Last

You a Lifetime in the Kitchen; With Simply French,

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Knowing when to season and how Appreciating the simple process of reducing a sauce Allowing meats and poultry to rest so they release maximum flavor The simple art of straining a sauce for a refined condensed flavor Knowing why dried herbs are no substitute for fresh In Simply French acclaimed food critic and best-selling author of Trattoria Patricia Wells works side by side with award-winning French chef Joel Robuchon to distill the best of the French table for the American cook. Among the 125 exciting recipes youll find in Simply French are Potatoes "Chanteduc," a perfect Roast Chicken, Beef Tenderloin Roasted in Herb-Infused Salt Crust, Marbleized Chocolate Wafers, and Cinnamon-Chocolate Mousse.

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