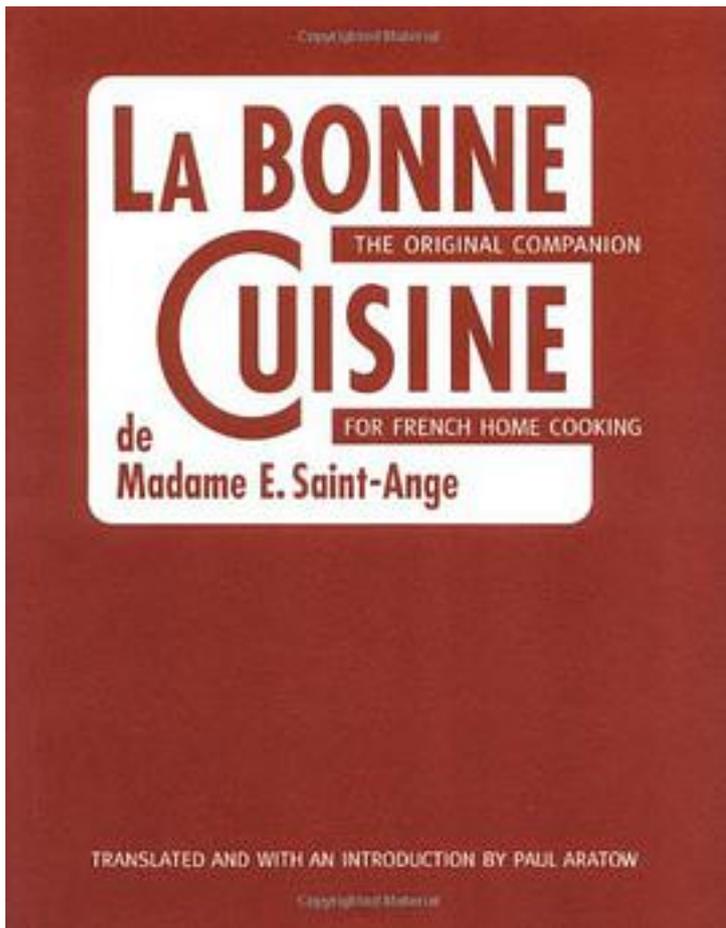


La Bonne Cuisine De Madame E. Saint-Ange



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著者:Saint-Ange, Evelyn

出版者:Ten Speed Pr

出版时间:2005-11

装帧:HRD

isbn:9781580086059

First published in 1927 to educate French housewives in the art of classical cooking, LA BONNE CUISINE DE MADAME E. SAINT-ANGE has since become the bible of French cooking technique, found on every kitchen shelf in France. A housewife and a

professional chef, Madame Evelyn Saint-Ange wrote in a rigorous yet highly instructive and engaging style, explaining in extraordinary detail the proper way to skim a sauce, stuff a chicken, and construct a pâté en croûte.

Though her text has never before been translated into English, Madame Saint-Ange's legacy has lived on through the cooking of internationally renowned chefs like Julia Child and Madeleine Kamman, setting the standard for practical home cooking as well as haute cuisine. In this momentous translation by Chez Panisse cofounder and original chef de cuisine Paul Aratow, Madame Saint-Ange's culinary wisdom is available in English for the first time.

Enveloped in charming intricacies of even the most fundamental cooking techniques are 1,300 authentic French recipes for such classics as Braised Beef, Quiche Lorraine, Cassoulet, and Apricot Soufflé; original illustrations of prepping and cooking techniques; and seasonal menus for every meal of the day. An indispensable culinary encyclopedia and an absorbing historical document, LA BONNE CUISINE DE MADAME E. SAINT-ANGE is the definitive word on French cooking for food lovers, dedicated cooks, culinary professionals, and Francophiles alike.

作者介绍:

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