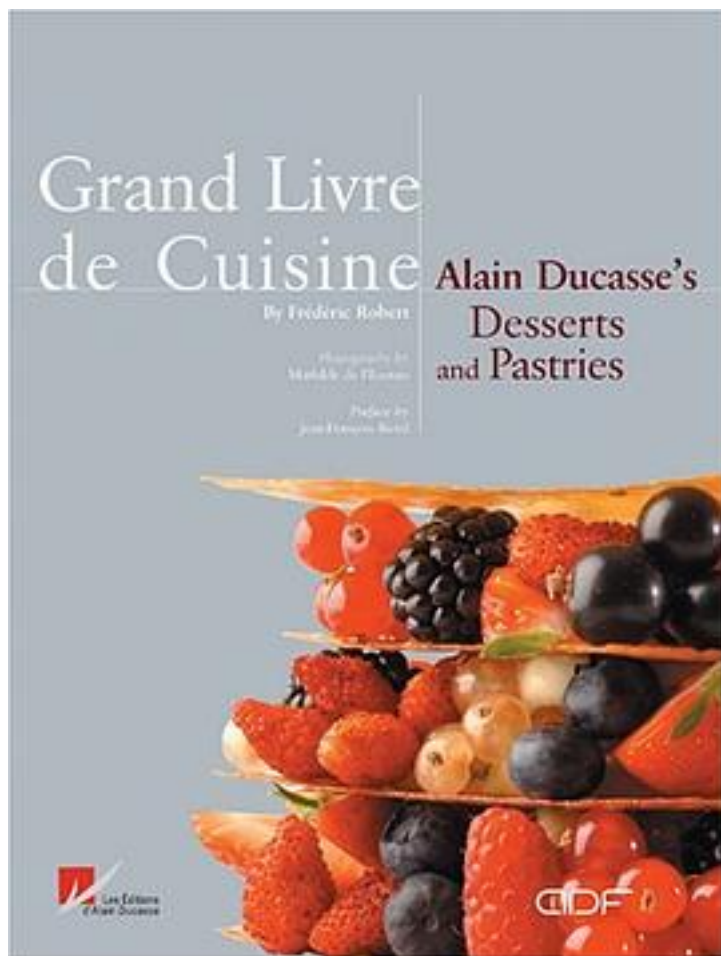


Grand Livre de Cuisine



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A true master class in haute cuisine by a true master

Features 700 recipes with ingredients from anchovies to zucchini

An extensive appendix offers a complete description, including the choosing and buying, of the 100 basic ingredients used in the recipes

World-renowned French chef Alain Ducasse has built a reputation on meticulously selecting and preparing ingredients. Grand Livre de Cuisine: Alain Ducasse's Culinary Encyclopedia brought his 25 years of culinary expertise to kitchens nationwide when it hit bookshelves two years ago. Now, with the release of the first paperback edition, this comprehensive culinary resource has become enticingly affordable for professional chefs and experienced home cooks alike.

Featuring 700 recipes culled from the best of French and Mediterranean cuisine, and more than 1,000 photographs and original drawings, Grand Livre de Cuisine is an invaluable tool for reviewing or perfecting one's knowledge of culinary fundamentals. The recipes, organized alphabetically by main ingredient—from a thin-crust anchovy tart to zucchini blossom fritters—are clear and concise, with a special emphasis on finish and presentation. The book also includes a glossary of 100 basic ingredients, as well as a primer on recipes such as stocks and sauces.

As proprietor of four first-rate restaurants and founder of a professional-level cooking school, Ducasse is a natural teacher who can demystify the most complex of recipes. In writing Grand Livre de Cuisine, he has created an impressive guide to appreciating and practicing the art of French cooking. It is sure to teach and inspire cooks of every level.

作者介绍:

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