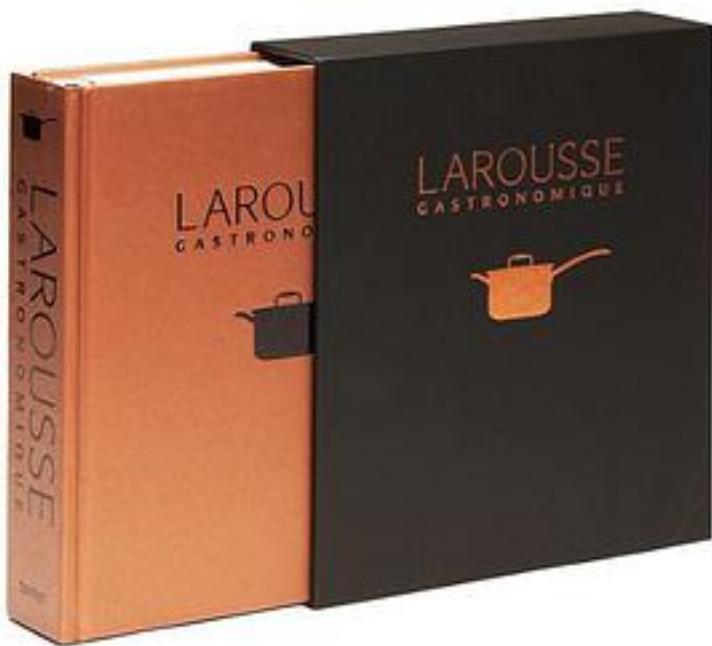


New Larousse Gastronomique



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Larousse Gastronomique, the world's classic culinary reference book, is known for its authoritative and comprehensive collection of recipes. Here it is brought up to date for 2009 in an attractive edition containing over 900 new colour and black and white photographs. All chapters have been read and edited by field specialists, and 85 biographies of chefs have been added. Entries have also been regrouped for increased accessibility. Originally created by Prosper Montagne and published in 1938, this essential addition to any kitchen has withstood the test of time and become an invaluable source of information for every enthusiastic cook. Without the exaggeration and extravagant distractions of many of today's cookery titles, New Larousse Gastronomique contains recipes, tips, cooking styles and origins for almost every dish in history.

作者介绍:

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EQUIPMENT; TABLE ARTS; CULINARY TECHNIQUES AND VOCABULARY; HOW TO STORE AND PRESERVE FOOD; CHEMICAL AND MOLECULAR GASTRONOMY; NUTRITION; RULES; MEAT, CURED MEAT AND POULTRY; FISH, SHELLFISH AND CRUSTACEANS; FRUIT AND VEGETABLES; GROCERY; SPICES; AROMATIC HERBS; CREAM AND EGGS; BAKERY; PATISSERIE AND SWEETS; CHOCOLATE; NON ALCOHOLIC DRINKS; COCKTAILS AND ALCOHOL; WINE AND WINE MAKING; FRENCH REGIONS; FOREIGN COUNTRIES: EUROPE FOREIGN COUNTRIES: NON-EUROPEAN

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