

# Garde Manger, Study Guide

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著者:The Culinary Institute of America

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The leading guide to the professional kitchen's cold food station, now fully revised and updated Garde Manger is one of the most important courses culinary students take--and it's often the first kitchen station that a new chef will encounter. This definitive guide has been thoroughly revised to reflect the latest garde manger trends, techniques, and flavors, including new information on topics such as brining ratios, fermented sausages, micro greens, artisanal American cheeses, tapas menus, "action" buffet stations, and ice carving. With over 540 recipes, including 100 created new for this edition, and more than 340 all-new photographs illustrating step-by-step techniques and finished dishes, this new edition of Garde Manger is an indispensable reference for culinary students and working chefs everywhere.

作者介绍:

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