

[PDF] Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised And Updated

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Books Details:

Title: Larousse Gastronomique: The W
Author: Librairie Larousse
Released: 2009-10-13
Language:
Pages: 1216
ISBN: 0307464911
ISBN13: 978-0307464910
ASIN: 0307464911

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Description:

From Larousse Gastronomique is a classic reference source. First published in 1938, it concentrated

on traditional French cooking. This completely revised and updated edition recognizes the many changes that have occurred in the culinary world. It has a broader focus, with information about foods, culinary techniques, and chefs from across the globe. The alphabetical entries range in length from a few sentences to several pages. They cover types of food (Apples, Locusts); cooking techniques (Braising, Grilling); famous chefs (Auguste Escoffier, Alice Waters); culinary jobs (Maître d'hôtel, Sommelier); countries (China, Greece); and tools of the trade (Knife, Saucepan). Flashy new culinary techniques such as *écume* and molecular gastronomy are covered, too. The book contains more than 3,800 recipes attached to related articles—15 apple recipes, 8 ways to prepare eel, and 2 versions of cassoulet, to name a few. Also in this edition are color photographs of ingredients so that users can see varieties of spices, fruits, and vegetables as well as cooking techniques such as opening a scallop or stuffing fish or poultry. Some 400 candid black-and-white photographs of restaurants from all over the world depict the daily work in the kitchens. General and recipe indexes make it easy for users to find what they need. This is an essential resource for most library reference collections as well as a wonderful book to browse. --Barbara Bibel

Review "*Larousse Gastronomique* is clearly the best cooking encyclopedia ever, but I also love to open it anywhere and just read. The descriptions are clear and the recipes are easy to follow. Anyone who thinks French cooking is daunting will be forever changed by this book."
—Ina Garten

"*Larousse* has a place of honor on every cookbook shelf in America."
—Martha Stewart

"It is critical to have a sound understanding of traditional culinary principles before attempting to push boundaries in cuisine. *Larousse Gastronomique* helps me execute the progressive cooking we do at Alinea."
—Grant Achatz

"The bible of cooking. The all-time argument ender. Early in my cooking career, I wielded my *Larousse* like a weapon and it never let me down."
—Anthony Bourdain

"*Larousse Gastronomique* has always been the first and last word on classic European techniques and recipes. I love that it has expanded its reach to cover world cuisines and modern culinary innovations, making it more indispensable than ever."
—Marcus Samuelsson

"The history of food has never had a better biographer. Required reading for anyone who eats."
—Dan Barber

"Young chefs, famous chefs, home cooks, and everyone who loves food and cooking—we all depend on *Larousse Gastronomique*. It is the only culinary encyclopedia that is always up-to-date."
—Daniel Boulud

"You can't go into the chef's office of any serious kitchen and not see a copy of *Larousse*. A must-have for professional and home cooks alike."
—David Chang

"The *Larousse* is the first place I look when I need to clarify a cooking question. The greatest reference book, it is a fascinating read."
—Jacques Pépin

"Larousse is an invaluable tool for any cook. I've used this great resource all throughout my cooking career, and of course I look forward to the new edition. New information and knowledge are always welcome."

—Thomas Keller

"Larousse Gastronomique is a veritable dictionary of cooking terms for the French kitchen. If a chef were allowed only one book, this would have to be it."

—Mario Batali

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