

Mastering The Art Of French

Simone Beck

Mastering the Art of French Cooking, Volume 1 Julia Child, Louisette Bertholle, Simone Beck, 1983-09-12 NEW YORK TIMES BESTSELLER • The definitive cookbook on French cuisine for American readers: What a cookbook should be: packed with sumptuous recipes, detailed instructions, and precise line drawings. Some of the instructions look daunting, but as Child herself says in the introduction, 'If you can read, you can cook.' —Entertainment Weekly "I only wish that I had written it myself." —James Beard Featuring 524 delicious recipes and over 100 instructive illustrations to guide readers every step of the way, Mastering the Art of French Cooking offers something for everyone, from seasoned experts to beginners who love good food and long to reproduce the savory delights of French cuisine. Julia Child, Simone Beck, and Louisette Bertholle break down the classic foods of France into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of dishes—from historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. Throughout, the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations—bound to increase anyone's culinary repertoire. "Julia has slowly but surely altered our way of thinking about food. She has taken the fear out of the term 'haute cuisine.' She has increased gastronomic awareness a thousandfold by stressing the importance of good foundation and technique, and she has elevated our consciousness to the refined pleasures of dining. —Thomas Keller, *The French Laundry*

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goose, from peasant ragoûts to royal Napoleons, recipes are written with the same detail, exactness, and clarity that are the soul of *Mastering the Art of French Cooking*.

Mastering the Art of French Cooking Julia Child, Louise Bertholle, Simone Beck, 1988

Mastering the Art of French Cooking Volumes 1 & 2. Julia Child, 2011-03-01 From historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas, this beautiful book, with more than 100 instructive illustrations leads the cook infallibly through each essential step of a recipe to its final creation.

Mastering the Art of French Cooking Julia Child, 1975

Mastering the Art of French Cooking Simone Beck, 1964

Mastering the Art of French Cooking Julia Child, Simone Beck, Louise Bertholle,

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Mastering the Art of French Cooking Julia Child, Simone Beck, Louise Bertholle, 2011-03 No Marketing Blurb

Mastering the Art of French Cooking Alfred A. Knopf, 1961

Mastering the Art of French Cooking, Volume I Julia Child, Louise Bertholle, Simone Beck, 2001-10-16 NEW YORK TIMES BEST SELLER • For sixty years, this has been the definitive cookbook on French cuisine for American readers. It deserves a place of honor in every kitchen. What a cookbook should be: packed with sumptuous recipes, detailed instructions, and precise line drawings. Some of the instructions look daunting, but as Child herself says in the introduction, 'If you can read, you can cook.' —Entertainment Weekly "I only wish that I had written it myself." —James Beard Featuring 524 delicious recipes and over 100 instructive illustrations to guide readers every step of the way, *Mastering the Art of French Cooking* offers something for everyone, from seasoned experts to beginners who love good food and long to reproduce the savory delights of French cuisine. Julia Child, Simone Beck, and Louise Bertholle break down the classic

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Mastering the Art of French Cooking, Volume 1 Julia Child, Louise Bertholle, Simone Beck, 2011-10-05 NEW YORK TIMES BESTSELLER • The definitive cookbook on French cuisine for American readers: What a cookbook should be: packed with sumptuous recipes, detailed instructions, and precise line drawings. Some of the instructions look daunting, but as Child herself says in the introduction, ‘If you can read, you can cook.’ —Entertainment Weekly “I only wish that I had written it myself.” —James Beard Featuring 524 delicious recipes and over 100 instructive illustrations to guide readers every step of the way, *Mastering the Art of French Cooking* offers something for everyone, from seasoned experts to beginners who love good food and long to reproduce the savory delights of French cuisine. Julia Child, Simone Beck, and Louise Bertholle break down the classic foods of France into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of dishes—from historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. Throughout, the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations—bound to increase anyone’s culinary repertoire. “Julia has slowly but surely altered our way of thinking about food. She has taken the fear out of the term ‘haute cuisine.’ She has increased gastronomic awareness a thousandfold by stressing the importance of good foundation and technique, and she has elevated our consciousness to the refined pleasures of dining. —Thomas Keller, *The French Laundry*

Mastering the Art of French Cooking, Volume 2: a Cookbook (Updated) (Mastering the Art of French Cooking #2) Julia Child, 1970-10-12

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Mastering the Art of French Cooking Slipcase Julia Child, Louisette Bertholle, 2010-03-29 This fabulous slipcase contains books 1 & 2. 'This isn't just any cookery book. This is *Mastering the Art of French Cooking* and it's a book that is a statement, not of culinary intent, but of aspiration, a commitment to a certain sort of good life, a certain sort of world-view; a votive object implying taste and appetite and a little je ne sais quoi. Julia Child's books are a triumph, and also a trophy.' AA GILL, *The Times* This is the classic guide to French cooking with over 2000 clear authentic and delicious recipes for everything from Bouef Bourguignon to the perfect croissant. Bon appetit!

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