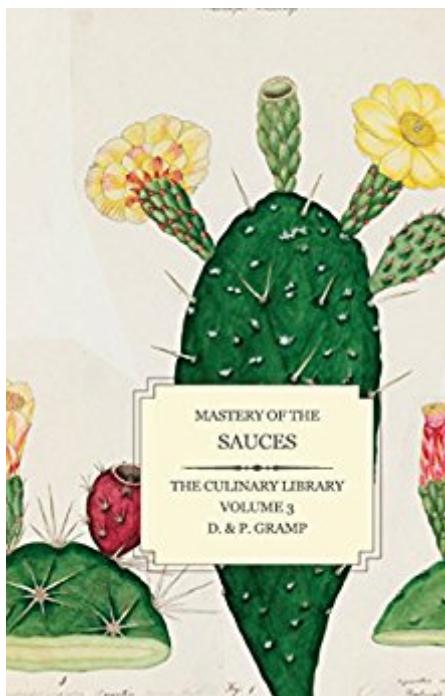


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Mastery Of The SAUCES (The Culinary Library Book 3)



Synopsis

In the 1970s, 1980s and 1990s Nouvelle cuisine replaced the Haute and Classic cuisine movements with cream and butter replacing meat stocks and rich sauces. Broths, deglazed pans, simple vinaigrettes and sweet and savory purees made sauces lighter and more delicate, under-and-around embracers rather than over-the-top smotherers. Artistic smears across Michelin-starred plates arrived and the Fusion movement gave us dipping sauces before Molecular Gastronomy offered us foams, gels and dehydrated soils as sauce replacements. Volume 3 of The Culinary Library, with over 300 recipes, embraces all of these saucy characters, even the quirky ones. For beginners and professional cooks who want to know everything about the world of sauce making this is the ultimate reference and cookbook. Trained at The Cordon Bleu and Elizabeth Russells in London and working as a professional chef in Mayfair and as a food lecturer and demonstrator, lends both the weigh of practical and professional experience to this work. The subject of Sauces can be intimidating to cooks but the clear and concise explanations, descriptions and recipes delivers hundreds of classic and modern sauces to your kitchen. More than 300 recipes for sauces ranging from the 5 classic French mother sauces and their derivatives to Asian sauces, dessert sauces, modern sauces, salsas, chutneys, curries, chipotle creams, coconut mint raitas and molecular gastronomy foams and soils to mention but a few. The extensive sauce pairing and recipe chapters help cooks use the sauces to their greatest advantage, partnering meat, fish, chicken, vegetables, pastas, and desserts. Mastery of the Sauces is timeless reference and cookbook essential in any kitchen.

Book Information

File Size: 2630 KB

Print Length: 315 pages

Simultaneous Device Usage: Unlimited

Publisher: Createspace; 1 edition (June 17, 2015)

Publication Date: June 17, 2015

Sold by: Digital Services LLC

Language: English

ASIN: B00ZYQK4MY

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #147,569 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #20
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Customer Reviews

Great resource. One of the most extensive books on Sauces I have come across!

Great little book with a lot of recipes for different sauces easy to follow. I also got the vol.1 mortar and pestle and also like it but I think this one is better due to more content. If you are a foodie and like to experiment with food this book will get you on your way to try different old and new.

Intresting

I love this book. It is clear, concise, helpful and organized. As a home cook it is a great tool to have everything in one place. I recommend it. I haven't found any flaws yet.

This book has every sauce known to mankind in it and a good description of its origin and use. If it's not in this book you don't need it.

good

A wonderful little book that has every sauce you can ever think of. The classics section is comprehensive and I believe the author is French trained so the recipes are reliable as well. Can't wait to try the salted caramel soil or the miso glazed eggplant. Inspiring to get in the kitchen and start cooking!

There are a lot of sauce books on the market but this book has every sauce recipe you could ever think of. I didn't miss the glossy pictures, I'm a busy mum so only need recipes that work. I will

definitely be recommending this book to my friends.

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