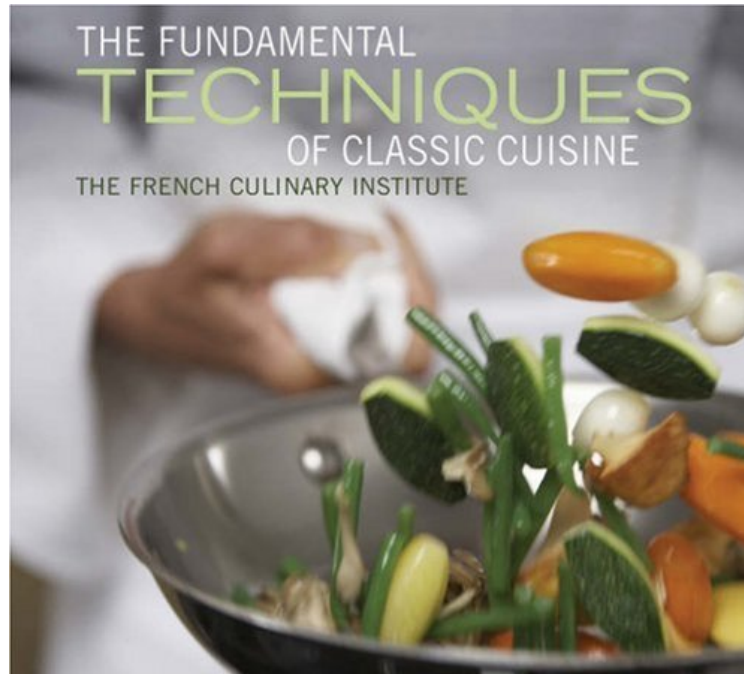


(Download) Fundamental Techniques of Classic Cuisine

Fundamental Techniques of Classic Cuisine

French Culinary Institute

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#622492 in Books Stewart, Tabori and Chang 2007-08-01 Original language: English PDF # 1 9.38 x 1.75 x 10.38l, 5.94 #File Name: 158479478X496 pages | File size: 23.Mb

French Culinary Institute : Fundamental Techniques of Classic Cuisine before purchasing it in order to gauge whether or not it would be worth my time, and all praised Fundamental Techniques of Classic Cuisine:

2 of 2 people found the following review helpful. So Useful! By Catherine E. Burke I checked this book out of the Library and, after renewing it twice (my limit on renewals), I realized that it was a book I absolutely HAD to own. I've been cooking for myself, my friends, and my family for years, and have always gotten rave reviews on my cooking. This book, however, is helping me to take it to the next level. By explaining the basics of how pretty much everything is cooked, it helps you understand exactly why you do certain things in the kitchen, and why they make a difference in your food. I would recommend this both for experienced cooks and for beginners, as its instructions are very clear, and it is organized around teaching you how to cook, from the bottom up (right down to how you properly cut vegetables). Each step is illustrated and outlined, and there are recipes throughout to help you practice the techniques. 5 of 5 people found the following review helpful. Amazing technique book By J. Canfield This is an amazing book to learn technique. It is very well written with a detailed instruction on how to execute cooking techniques. Is also important though that I note that the book is written by the French culinary Institute and as such covers French cooking techniques mainly classical. Some of these classical techniques are saut, braising, poaching, grilling, frying, poele, and Roasting. The book also covers knife cuts and decent detail although if you are looking to learn knife cuts exclusively I would recommend looking into a different book that specializes in covering knife cuts. If you are a home cook looking to purchase this book I would venture to say it will greatly improve your cooking, if you're industry professional than I would venture to say will definitely sharpen your technique. 0 of 0 people found the following review helpful. This book consists of a series of lessons that constitute ... By Robert S. This book consists of a series of

lessons that constitute the first portion of the curriculum at the French Culinary Institute (now International Culinary Center). It contains a wealth of knowledge and clearly written instructions. If one were to work through this book fairly carefully, they would be capable of just about anything one would want to do in an amateur kitchen.

In 1984, Dorothy Cann Hamilton founded The French Culinary Institute with a singular vision: She wanted to create a culinary school that combined classic French techniques with American inventiveness in a fast-paced curriculum. Since then, the FCI has gone on to become one of the most prestigious culinary schools in the world, boasting a list of alumni that includes the likes of Matthew Kenney and Bobby Flay and a faculty of such luminaries as Jacques Pepin, Andrea Immer, and Jacques Torres. But perhaps the greatest achievement of the FCI is its Total Immersion curriculum, in which the classes prepare a student to cook in any type of kitchen for any kind of cuisine. Now, for the first time ever, all the best that the FCI has to offer can be found in a single sumptuous volume. The *Fundamental Techniques of Classic Cuisine* presents the six- and nine-week courses taught at the FCI that cover all 250 basic techniques of French cooking. Along with more than 650 full-color photographs, the book features more than 200 classic recipes as well as new recipes developed by some of the school's most famous graduates. Complete with insider tips and invaluable advice from the FCI, this will be an indispensable addition to the library of serious home cooks everywhere.

About the Author For more than 20 years, The French Culinary Institute in Manhattan has been teaching the fundamentals of Western cuisine through its Total Immersion™ curriculum. With a world-class faculty, a renowned culinary theater, a celebrated student-run restaurant (L'École), and business as well as cooking and wine courses, the FCI is among the leading schools of its kind anywhere. The school is under the direction of deans Jacques Pepin, Alain Sailhac, Andr Soltner, Jacques Torres, Alice Waters, Andrea Robinson, and Alan Richman.