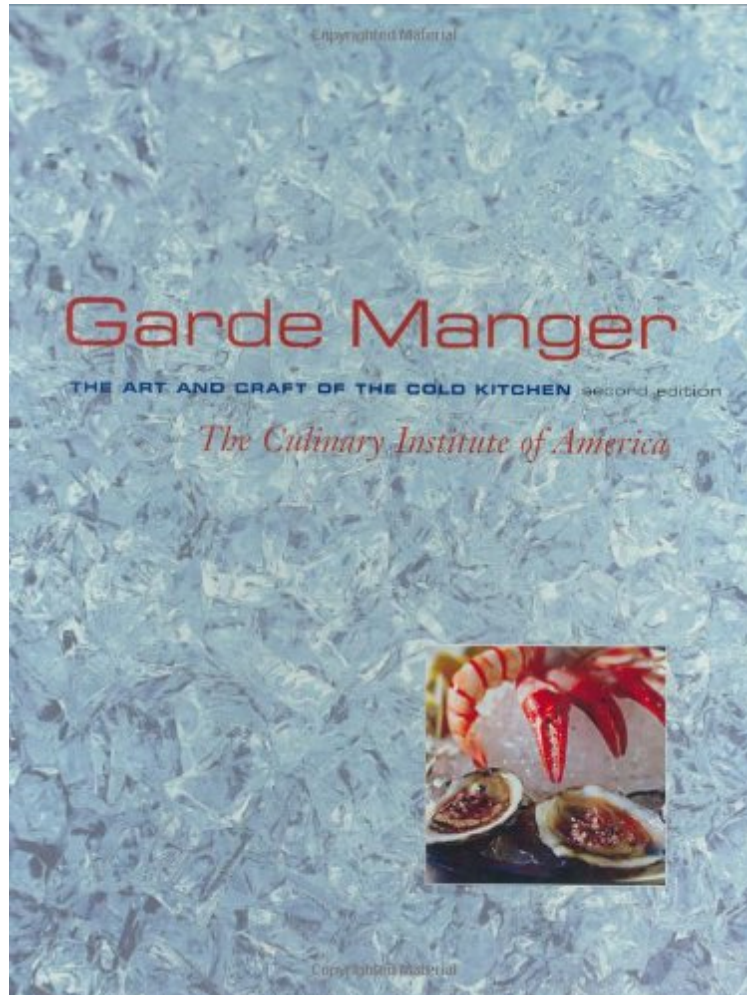


[Download] Garde Manger, The Art and Craft of the Cold Kitchen

Garde Manger, The Art and Craft of the Cold Kitchen

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The Culinary Institute of America (CIA) : Garde Manger, The Art and Craft of the Cold Kitchen before purchasing it in order to gauge whether or not it would be worth my time, and all praised Garde Manger, The Art and Craft of the Cold Kitchen:

0 of 0 people found the following review helpful. Perfect Book
By Brian Wilson I had lost my Garde Manger book and this was recommended by a friend. The condition exceeded my expectations and the content is wonderful. It's a tad out of date as far as today's kitchen is concerned but has all things classic and timeless contained in its pages.
0 of 0 people found the following review helpful. Detailed and useful
By V Starts with the basics and goes on to provide recipes for dishes i've never heard of. Might be a little too involved for a total novice, but an excellent resource for experienced cooks.
0 of 0 people found the following review helpful. One of my favorite books ever
By Suzanne K Parcells One of my favorite books ever. I lent my copy from culinary school and didn't get it back. I was thrilled to find this one.

With nearly 500 inspiring recipes, *Garde Manger* is the most comprehensive reference book available on the subject. Bringing the kitchen-tested wisdom of The Culinary Institute of America's chefs and teachers to the reader, the comprehensive book covers a range of topics, from salads and sandwiches to hors d'oeuvres and appetizers--all the hot and cold food preparation knowledge the skilled garde manger needs. All-new photographs by award-winning photographer Ben Fink show finished dishes and important techniques to help the reader visualize key concepts, from curing salmon and bacon to making and decanting flavored oils.

From the Back Cover "The Culinary Institute of America has done it again. Both contemporary and comprehensive, this is a book no professional should be without. It should be worn-in quickly!" Waldy Malouf Chef/Owner, Beacon Restaurant, Bar Bakery "True to form, The Culinary Institute of America has taken the complex and somewhat elusive discipline of garde manger and presented it in a comprehensive, clear, and very usable reference that pushes the standard of learning far ahead of any other current text on the subject." David Kellaway Executive Chef, Mandalay Bay "The practical approach of *Garde Manger* brings a contemporary perspective to the art and craft of the cold kitchen. It is a valuable asset to any culinarian." Rudy Speckamp Chef/Owner, Rudys 2900 "Garde Manger emphasizes the true art of the cold kitchen and how it is adapted to today's current trends in cuisine. The recipes give the chef a base to build upon and use to express his own creativity in a successful and tasteful manner." Kenneth Juran Executive Chef, Hyatt Grand Express