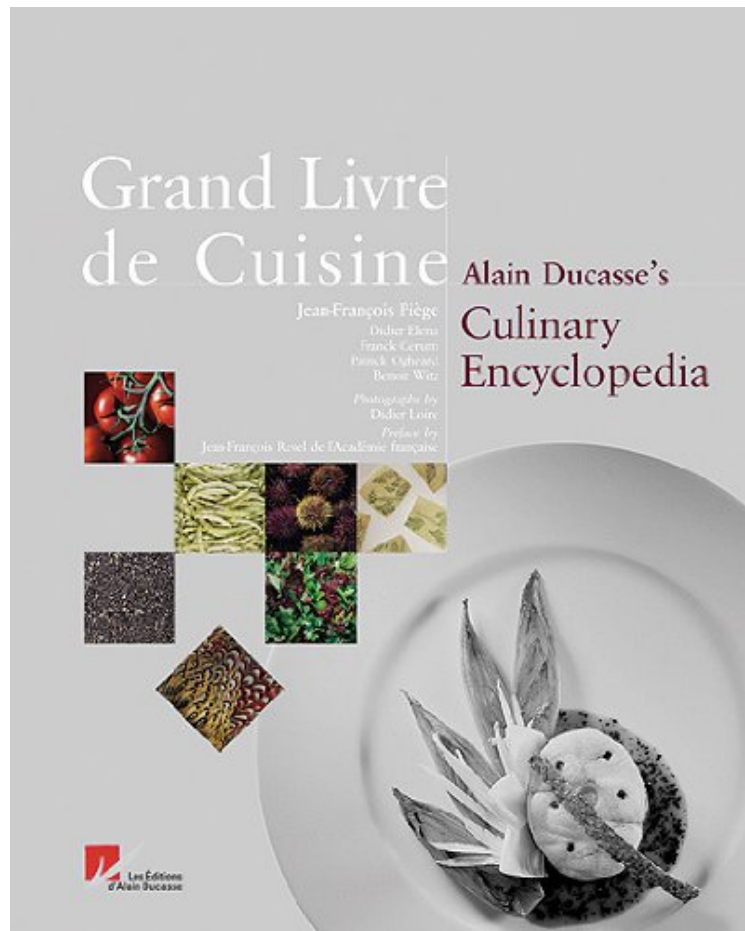


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Grand Livre de Cuisine: Alain Ducasse's Culinary Encyclopedia

Alain Ducasse

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Alain Ducasse : Grand Livre de Cuisine: Alain Ducasse's Culinary Encyclopedia before purchasing it in order to gauge whether or not it would be worth my time, and all praised Grand Livre de Cuisine: Alain Ducasse's Culinary Encyclopedia:

5 of 6 people found the following review helpful. Breathtaking recipes! By Steven Peterson A quotation from the Introduction, written by Jean-Francois Revel, of the Academie Francaise: "By imitating the masters, one cannot of course reach their level of perfection, but one often escapes the routine of one's own banality. You are going to discover the French art, one which has never been so alive, in the following pages. May then and from now on your dream, inspired by Alain Ducasse, direct your hands, as fallible as they may be!" Rather edgy, I think, but probably accurate. First, this is a thousand page volume, genuinely a Culinary Encyclopedia, pulled together by a team of chefs under famed chef, Alain Ducasse. There are some wild elements to it, such as lobster recipes from page 422 through page 491 (almost 70 pages worth of lobster works!). Some nice features at the close of this volume: a glossary of terms, some basic recipes (consomme, stocks, jellies, juices, etc.), serving quantities associated with different dishes,

and a seasonal table of meats, vegetables, fruits. Second, though, it's the recipes that make this book fascinating. Here, I'll say it at the outset. There are some (many, even most) recipes here that I would never try. I'm too impatient and don't know all the skills needed for some of the dishes. Take, for example, Wild Roasted Hare Saddle. The process of preparation and cooking is complex--from cutting up the hare and reserving its lungs, kidneys, heart, etc. Next, each segment of the recipe is complex, with steps one does not usually experience, such as shredding the hare's shoulders with pliers. You create a sauce, with a first and a second thickener, plus a garnish for the finale. I imagine that this would be delicious when eaten, but I get exhausted looking at the process of preparation. However, there are some recipes that seem like they are doable and would be fun and taste good. Acacia Blossom Fritters for one. You begin with a bunch of acacia flowers and then create a fritter batter. Put the acacia flowers in the batter and fry in grapeseed oil. Looks tasty! This is an absolutely massive volume, and even though many recipes won't get into my household's menus, they are enchanting to read. For one thing, I admire the work of the team that would put these dishes together in a restaurant. For another, it makes me appreciate more what goes into the work of a "starred" restaurant. So, even though the bulk of these recipes don't fit my modus operandi of cooking, I will try some and will appreciate what goes into fine dishes more than I ever did before.

0 of 0 people found the following review helpful. Beautifully written By J. Paschal

The encyclopedia, illustrated with 1,000 color photographs, is organized around 100 "basic" ingredients. From acacia to zucchini, they were selected to inspire professional chefs, as well as experienced home cooks. We find the explanations quite easy to follow, and we like the measurements being given both in ounces and grams. What we also appreciate are the "Finish Presentation" instructions, if you follow them, you will certainly get a round of applause from your guests. The great thing about reading through this heavy book--over ten pounds!--which deserves space in your library as well as your kitchen, is that you'll feel, with very little experience, that you can actually succeed in recreating Ducasse's cuisine at home.

48 of 50 people found the following review helpful. A shrunken reprint By musiclover

This book IS what I thought it would be, and it is NOT what I thought it would be. It IS Alain Ducasse's Culinary Encyclopedia, but it is NOT the original version. This is the shrunken version. Literally. The original is large and lush, with beautiful photography and high quality glossy paper. That book measures 12 x 9.4 inches, weighs 12 lbs. and costs a lot of money. This version is 9.6 x 8 inches, is printed on inferior paper, and the photography doesn't reproduce well at that size. It costs a third of what the original does. On the plus side, it IS a complete reprint, which means that exactly the same information is in the book. Every page is exact, just smaller. This type of book (the original, that is) is generally for the collector or professional chef. Any cookbook over a hundred bucks has a pretty rarified market. At the very least, this reprint makes the recipes and the techniques of one of the world's greatest chefs accessible to a wider audience. Just don't expect it to be the big, lush volume you hoped it was. You get what you pay for. Five stars for the information, one star for the presentation, three overall.

A true master class in haute cuisine by a true master

Features 700 recipes with ingredients from anchovies to zucchini

An extensive appendix offers a complete description, including the choosing and buying, of the 100 basic ingredients used in the recipes

World-renowned French chef Alain Ducasse has built a reputation on meticulously selecting and preparing ingredients. Grand Livre de Cuisine: Alain Ducasse's Culinary Encyclopedia brought his 25 years of culinary expertise to kitchens nationwide when it hit bookshelves two years ago. Now, with the release of the first paperback edition, this comprehensive culinary resource has become enticingly affordable for professional chefs and experienced home cooks alike.

Featuring 700 recipes culled from the best of French and Mediterranean cuisine, and more than 1,000 photographs and original drawings, Grand Livre de Cuisine is an invaluable tool for reviewing or perfecting one's knowledge of culinary fundamentals. The recipes, organized alphabetically by main ingredient from a thin-crust anchovy tart to zucchini blossom fritters are clear and concise, with a special emphasis on finish and presentation. The book also includes a glossary of 100 basic ingredients, as well as a primer on recipes such as stocks and sauces.

As proprietor of four first-rate restaurants and founder of a professional-level cooking school, Ducasse is a natural teacher who can demystify the most complex of recipes. In writing Grand Livre de Cuisine, he has created an impressive guide to appreciating and practicing the art of French cooking. It is sure to teach and inspire cooks of every level.

About the Author

ALAIN DUCASSE is the celebrated chef of four renowned restaurants: Le Louis XV in Monaco, Restaurant Plaza Athene in Paris, Alain Ducasse at the Essex House in New York, and Beige in Tokyo. In 25 years as a prominent chef, he has also become successful as an educator and publisher. Ducasse lives in Paris.