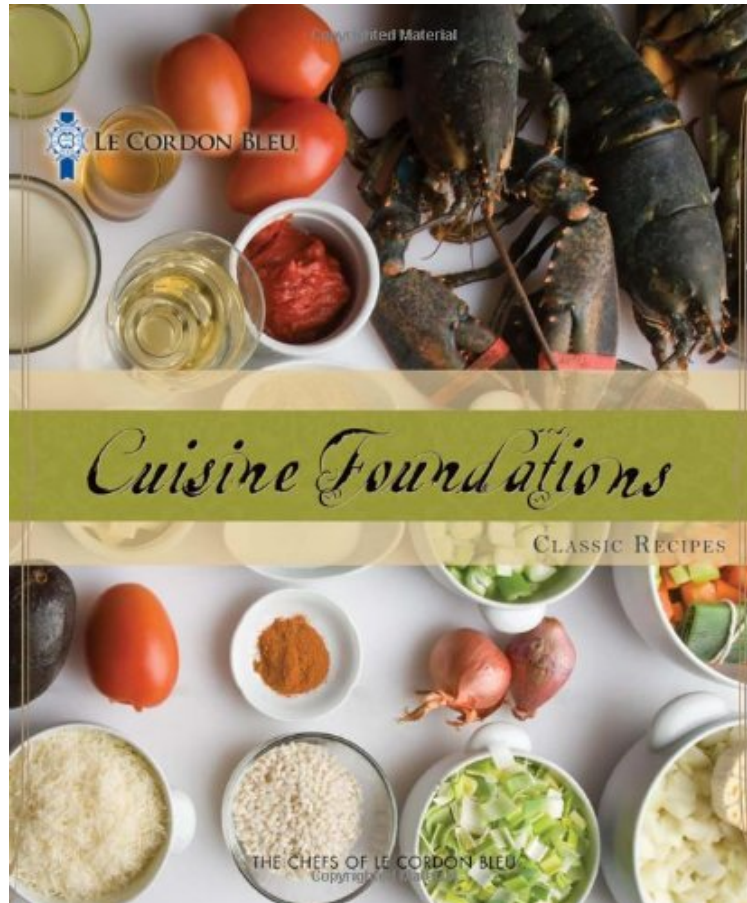


Le Cordon Bleu Cuisine Foundations: Classic Recipes

The Chefs of Le Cordon Bleu
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#451902 in Books Cengage Learning 2010-05-27Ingredients: Example IngredientsOriginal
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The Chefs of Le Cordon Bleu : Le Cordon Bleu Cuisine Foundations: Classic Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Le Cordon Bleu Cuisine Foundations: Classic Recipes:

0 of 0 people found the following review helpful. I love this bookBy jonna oversonI love this book, but get a bit frustrated when a recipe refers me to another recipe book for the first part of the recipe.2 of 3 people found the following review helpful. Great recipes, if you have plenty of time for cooking!By FoodCraftersAn excellent book, lots of traditional "classics" recipes, written with much detail care, but for serious cooks that can spend a few hours in the kitchen.The only problem (or advantage, depends how you look at it) is that this is aimed for professional cooks that have plenty of time, ingredients, and utensils in their hands. If you want to study learn the basics of french cuisine and are ready to invest what it takes, then this is an excellent reference. But be warned that many recipes is written over 1-3 pages (very detailed step-by-step description with the politically correct - french - terms for each procedure). So a solid and generously illustrated reference if you want to learn how real restaurants cook do their trade!If you're an amateur and would like to cook "real serious food" at home, but don't have hours to carefully carve every piece of

vegetable and create many stocks, sauces such, then pick another book. The recipes in this one look delicious, and the book itself is great (lots of photographs, very interesting and relevant text), but I never cooked anything from this book yet (so can't comment on how these taste) simply because it seems that each recipe will take me 3 hours... and I always end up choosing something in another book that looks doable for a weekly dinner. Maybe I'll do a coq au vin for my dad's birthday when I have a long weekend ahead? Maybe... Or when I'll retire? 4 of 5 people found the following review helpful. Systematic and artful approach to French cuisine. By Jaijai PhinyawatThe book, Cuisine Foundations Classic Recipes, is very intuitive with systematic approach to French cuisine. Very convenient with tables and measurement both in US and Metric system. This book is filled with colorful and artistic pictures of each recipe. A great reference book, well worth the money.

Le Cordon Bleu Cuisine Foundations: Classic Recipes is designed to be a reference for food lovers and foodies alike. Founded in Paris in 1895, Le Cordon Bleu has trained several generations of chefs worldwide, including Julia Child, while instilling its unique passion for the art of cuisine. Inside the Book: Sample Recipes Click on an image to download a PDF. Potage Clamart

About the Author Founded in Paris in 1895, Le Cordon Bleu has trained generations of the world's best chefs in Gastronomy, Hospitality, and Management. Today, Le Cordon Bleu delivers its celebrated culinary arts education across the globe.