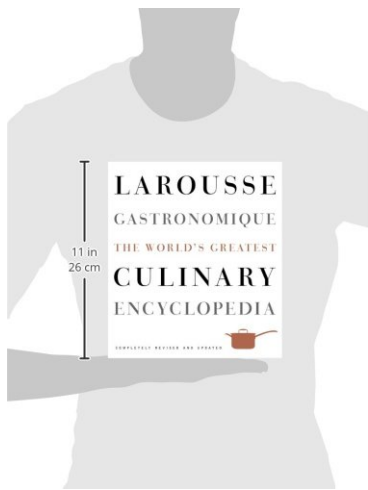


[PDF] Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised And Updated

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Description:

Larousse Gastronomique has been the foremost resource of culinary knowledge since its initial publication in 1938. Long revered for its encyclopedic entries on everything from cooking techniques, ingredients, and recipes to equipment, food histories, and culinary biographies, it is the one book every professional chef and avid home cook must have on his or her kitchen shelf. In fact, Julia Child once wrote, "If I were allowed

only one reference book in my library, *Larousse Gastronomique* would be it, without question."

The culinary landscape has changed dramatically in the last decade, prompting a complete revision of this classic work. *Larousse Gastronomique* has now been updated to add the latest advancements that have forever changed the way we cook, including modern technological methods, such as sous-vide cooking and molecular gastronomy. All-new color ingredient-identification photographs give this edition a fresh, elegant look. And for the first time, *Larousse* features more than 400 reportage photos—candid images of upscale restaurants from around the world—that give behind-the-scenes access into the kitchens where the finest food is created. Dozens of new biographies of people who have made significant contributions to the food world debut in this revision, including such luminaries as Ferran Adrià, Daniel Boulud, Alice Waters, Gaston Lenôtre, Thomas Keller, James Beard, and Julia Child.

With entries arranged in encyclopedic fashion, *Larousse Gastronomique* is not only incredibly user-friendly, but it is also a fantastic read for anyone who loves food. Skip from Roasting to Robert (a classic French sauce), and then to Robiola (the Italian cheese); or go from Sake to Salad—with dozens of recipes—and on to Salamander, a type of oven used in professional kitchens for caramelizing (and named after the legendary fire-resistant animal). An index at the end of the book of all 3,800 recipes for cuisines from around the world makes it easy to find a myriad of preparations for any ingredient (eggs or chicken, for example) or type of dish (such as cakes or sauces).

The unparalleled depth and breadth of information—from the traditional to the cutting-edge—make this newest edition of *Larousse Gastronomique* indispensable for every cook.

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