



hors d'oeuvres



Eric Treuille & Victoria Blashford-Snell

Resumo de Hors D'Oeuvres

From spicy cilantro shrimp to eggplant caviar crostini, this uniquely practical guide includes full-color, step-by-step instructions to ensure successful party food whatever the occasion. AUTHOR BIO: At the age of 13, Eric Treuille began the apprenticeship that led him to master the art of classic French cooking.

Work as a chef has taken him from Paris to London, where he is the director of London's Books for Cooks cooking school. He is the author of DK's Hors d'Oeuvres, Pasta, and Ultimate Bread.

Victoria Blashford-Snell trained at Le Cordon Bleu, and runs a highly successful catering company.

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