



Le Cordon Bleu



Complete Cooking Techniques

THIS INDISPENSABLE REFERENCE DEMONSTRATES
OVER 700 ILLUSTRATED TECHNIQUES
WITH 2,000 PHOTOGRAPHS AND 200 RECIPES

Resumo de Le Cordon Bleu's Complete Cooking Techniques: The Indispensable Reference Demonstrates Over 700 Illustrated Techniques with 2,000 Photos and 200 Recipe

With this exceptional opus, over 100 years of unparalleled experience and expertise are put at the fingertips of every home cook using the same hands-on approach promoted in practical classes at Le Cordon Bleu's institutes.

This indispensable and unique reference work teaches essential preparation and cooking skills and professional tricks-of-the-trade, with over 700 cooking techniques shown in more than 2,000 color images. Whatever the interest -- providing family-pleasing everyday fare or mastering a top chef's recipe, or even attempting to re-create a dish from a restaurant menu -- Le Cordon Bleu Complete Cooking Techniques will enable people to cook what they want with success.

Its hundreds of illustrated techniques are invaluable kitchen aids, as are the many integral recipes. Cooks interested in ethnic cuisines, readers of chef inspired, ingredient-led, or occasion-oriented cookbooks, as well as devotees of simple home cooking will turn to this book again and again and wonder how they ever cooked without it.

Le Cordon Bleu Complete Cooking Techniques is destined to become a classic kitchen reference.

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