

JULIA CHILD
MASTERING THE ART
OF
French Cooking

The Essential Cooking Classics

VOLUME ONE
with LOUISETTE BERTHOLLE
and SIMONE BECK

VOLUME TWO
with SIMONE BECK

MASTERING
THE ART
OF
French
Cooking
Vol. I
CHILD
&
BERTHOLLE
&
BECK
Alfred A. Knopf

MASTERING
THE ART
OF
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Vol. II
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Resumo de Mastering the Art of French Cooking, Volume 1 & 2: The Essential Cooking Classics

The perfect gift for any follower of Julia Child—and any lover of French food. This boxed set brings together *Mastering the Art of French Cooking*, first published in 1961, and its sequel, *Mastering the Art of French Cooking, Volume Two*, published in 1970. Volume One is the classic cookbook, in its entirety—524 recipes.

“Anyone can cook in the French manner anywhere,” wrote Mesdames Beck, Bertholle, and Child, “with the right instruction.” And here is the book that, for nearly fifty years, has been teaching Americans how. *Mastering the Art of French Cooking* is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas.

The techniques learned in this beautiful book, with more than one hundred instructive illustrations, can be applied to recipes in all other French cookbooks, making them infinitely usable. In compiling the secrets of famous Cordon Bleu chefs, the authors produced a magnificent volume that continues to have a place of honor in American kitchens. Volume Two is the sequel to the great cooking classic—with 257 additional recipes.

Following the publication of the celebrated Volume One, Julia Child and Simone Beck continued to search out and sample new recipes among the classic dishes and regional specialties of France—cooking, conferring, tasting, revising, perfecting.

Out of their discoveries they made, for Volume Two, a brilliant selection of precisely those recipes that not only add to the repertory but, above all, bring the reader to a new level of mastery of the art of French cooking. Each of these recipes is worked out step-by-step, with the clarity and precision that are the essence of the first volume.

Five times as many drawings as in Volume One make the clear instructions even more so. Perhaps the most remarkable achievement of this volume is that it will make Americans actually more expert than their French contemporaries in two supreme areas of cookery: baking and charcuterie.

In France one can turn to the local bakery for fresh and expertly baked bread, or to neighborhood charcuterie for pâtés and terrines and sausages. Here, most of us have no choice but to create them for ourselves. Bon appétit!

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