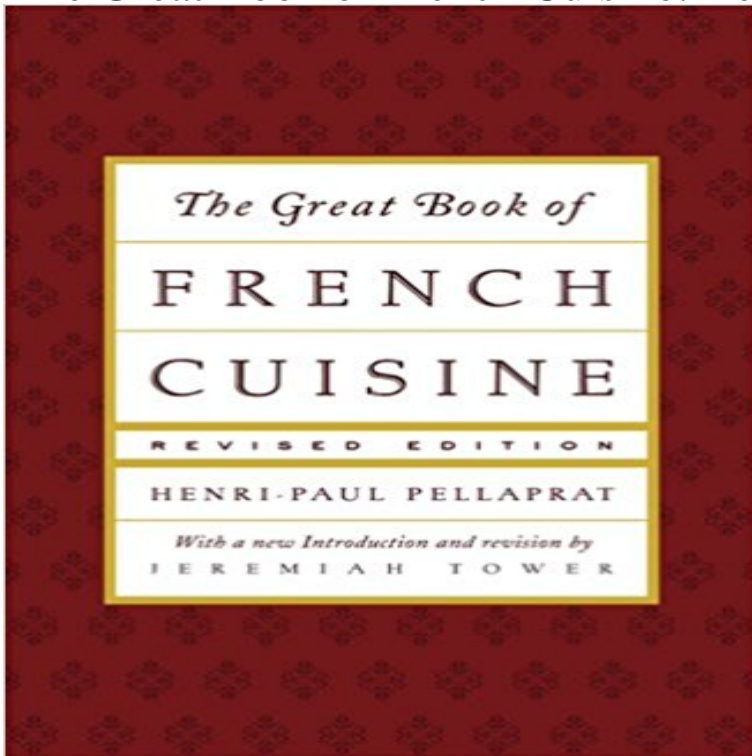


The Great Book of French Cuisine: Revised Edition



Henri-Paul Pellaprat and Jeremiah Tower, master chefs of the nineteenth and twentieth centuries, have created a reference cookbook that will shape great chefs and great cooking in the twenty-first century. The English language edition of Pellaprats landmark cookbook, *L'Art Culinaire Moderne*, when first published by Vendome in 1982, was hailed as the most comprehensive, authoritative, and up-to-date book on French cooking and gastronomy ever written. Now, after a complete revision and updating by the James Beard award-winning chef Jeremiah Tower, Pellaprats legendary recipes are again available in a handsome and accessible new edition. Henri-Paul Pellaprat was the first chef to give the vast subject of French cuisine a logical and comprehensive underpinning by offering a complete education in the four basic subdivisions of French cooking, *la haute cuisine*, *la cuisine bourgeoise*, *la cuisine regionale*, and *la cuisine impromptue*, the inspired cooking that creates memorable dishes with easily available ingredients. Pellaprat and Tower have selected 2,000 recipes covering every aspect of gastronomy from sauces, soups, fish, grillades, and salads, to souffles, cakes, and traditional French desserts. This new edition includes more than 600 easy-to-follow techniques and timesaving tips, and a complete lexicon of French cooking terms. Unparalleled in its scope and the authenticity of its information, *The Great Book of French Cuisine* remains a definitive work, the perfect reference for both amateurs and professional chefs, to be treasured and consulted throughout a lifetime of cooking.

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