

[Read free] Classic French Cooking (Time Life Foods of the World series)

Classic French Cooking (Time Life Foods of the World series)

photos Craig Claiborne Pierre Franey

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#1303764 in Books Time Life Books 1978Ingredients: Example IngredientsFormat: IllustratedPDF # 1 #File Name: 0809400472208 pages | File size: 30.Mb

photos Craig Claiborne Pierre Franey : Classic French Cooking (Time Life Foods of the World series) before purchasing it in order to gage whether or not it would be worth my time, and all praised Classic French Cooking (Time Life Foods of the World series):

2 of 2 people found the following review helpful. This book is a wonderful read, and visuallyBy P. D. SmithThis book is a wonderful read, and visually, very stunning representations of a bygone era in cooking. Lots of ideas, and lots of recipes, requiring skill and diligence but nothing the committed home cook can't do (as long as he or she can obtain the ingredients - e.g., foie gras and truffles are represented heavily, and the easier things - e.g., venison, quail, pheasant, etc.).The only disappointment - and this isn't unexpected, frankly, given the age of the book - is that the book mentions an accompanying recipe booklet, which was missing here. The recipe index at the book counts numerous recipes that are only included in the booklet, so it would have been nice and I am on the hunt. Craig Blaibourne and his collaborators, Pierre Franey and Jacques Pepin, along with many others (Julia Child, of course; Andre Soltner come immediately to mind) - heralds of a grande cuisine brought more broadly to our shores.0 of 0 people found the following review helpful. Not messing aroundBy Dylan KnappWhen Robin Williams was cast as Peter Pan in the film Hook, he was given fencing instructions for the role. After some training he got a little full of himself and tried to get fancy with the instructor, who promptly disarmed the actor and left him feeling chagrined. This cookbook is that instructor and you will be Robin Williams, except covered in flecks of onion, about to microwave a Hot Pocket, and not as extremely wealthy or universally beloved.The food is incredible but very complex and pulls no punches. If you're an average cook like me, you will...struggle. If you think you're not an average cook, this book will help you

find out whether or not that self assessment is accurate. The book Cuisine of Provincial France in the same series is much more approachable, but this one is spectacular. It's worth the intimidation. 0 of 1 people found the following review helpful. Good buy! By Nichole Weatherwax Came in condition expected, great purchase, fast shipping!

The True Joy of Cooking as Seen by a Professional Chef