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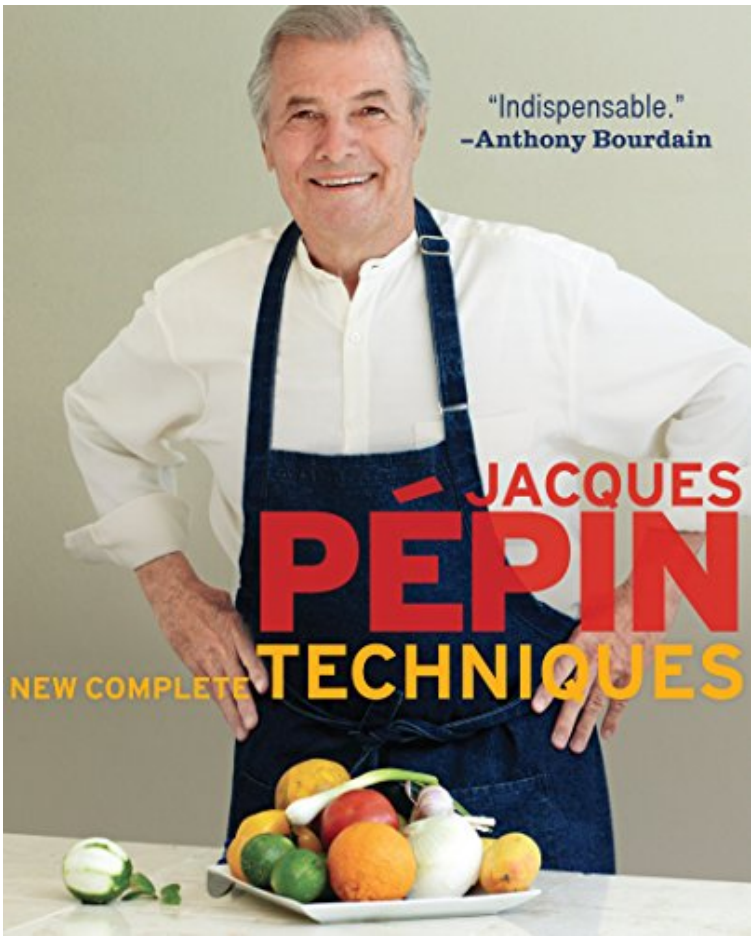

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Description :

Prsentation de l'diteurThe cooking guide Anthony Bourdain hails as indispensable, with methods from a James Beard Awardwinning chef, TV star, and New York Timesbestselling author. For decades, Jacques Ppin has set the standard for culinary greatness and mastery of French cuisineever since his seminal works on kitchen how-tos, La Mthode and La Technique, hit the shelves in the seventies. Now Ppin revisits the works that made him a household name in a completely revised and updated edition of his classic book. Filled with thousands of photographs demonstrating techniques; new advice and tips; and hundreds of recipes ranging from simple to sublime, this is the must-have manual for any kitchen aficionado. Ppin offers step-by-step instructions on every aspect of cooking, including: learning basics, such as how to use knives correctly and how to cut a flawless julienne;conquering classic recipes, such as crpes suzette and hollandaise sauce;creating whimsical and elegant decorations, such as olive rabbits and tomato flowers;tackling inventive ways of becoming a culinary superstar, such as turning an old refrigerator into a makeshift smoker;and much more. No matter the recipe or skill, Ppin has time-tested instructions on how to do it like

the prosand Jacques Ppin New Complete Techniques brings all of the master chefs secrets into one easy-to-use guide, guaranteed to please any palate, wow any guest, and turn any home cook into a gastronomic expert.