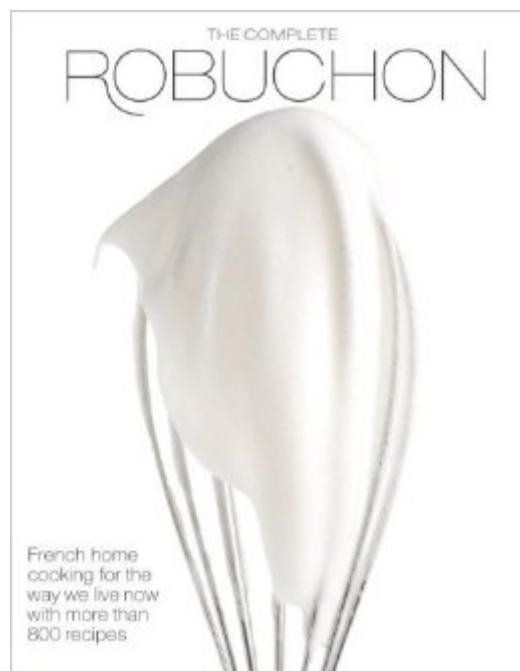


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# The Complete Robuchon



## Synopsis

An incomparable culinary treasury: the definitive guide to French cooking for the way we live now, from the man the Gault Millau guide has proclaimed "œChef of the Century." •Joël Robuchon's restaurant empire stretches from Paris to New York, Las Vegas to Tokyo, London to Hong Kong. He holds more Michelin stars than any other chef. Now this great master gives us his supremely authoritative renditions of virtually the entire French culinary repertoire, adapted for the home cook and the contemporary palate. Here are more than 800 precise, easy-to-follow, step-by-step recipes, including Robuchon's updated versions of great classics "Pot-au-Feu, Sole Meunière, Cherry Custard Tart" as well as dozens of less well-known but equally scrumptious salads, roasts, gratins, and stews. Here, too, are a surprising variety of regional specialties (star turns like Aristide Cousteau's variation on Hare Royale) and such essential favorites as scrambled eggs. Emphasizing quality ingredients and the brilliant but simple marriage of candid flavors "the genius for which he is rightly celebrated" Robuchon encourages the beginner with jargon-free, impeccable instructions in technique, while offering the practiced cook exciting paths for experimentation. The Complete Robuchon is a book to be consulted again and again, a magnificent resource no kitchen should be without.

## Book Information

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## Customer Reviews

My grandfather had a restaurant and cooked Sunday dinners for our family. As soon as I was "on my own" I began to cook, relying on James Beard, Julia Child's "Mastering..." and the great French Chef and New York Times columnist Pierre Franey. Then I discovered "Simply French", Patricia Wells classic presentation of "the cuisine of Joel Robuchon" to English-speaking audiences. That

book has some fantastic recipes and I still use it often. I have been looking forward to meeting this latest addition to the Robuchon oeuvre. First, the book is not a "coffee table" beautiful presentation such as Patricia Wells created. There are no photographs or illustrations. Second, we will not learn any Robuchon "secrets" for making fabulous foods. In the early going the recipes do not show anything new to any cook who is familiar with the basic idiom of French cuisine. However, this book does shine: the dessert section is a spectacular feast of ideas, for example the almond flour pastry crust recipes, paired with a variety of fruit fillings. I like to make waffles and there are two fine recipes for different types and techniques of waffles that I will make again. His strawberry Bavarian mousse is a recipe I am very much looking forward to creating. Robuchon also offers great recipes for using different meats such as rabbit (which is widely available in meat markets here in Texas). Robuchon offers fine recipes featuring various parts of the bunny with peppers, with prunes, with a muscadet sauce and with mustard sauces. Without the aid of Ms.

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