



Jacques Pépin New Complete Techniques

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Jacques Pépin is universally hailed by professional chefs and home cooks as the grand master of cooking skills and methods. Now, his classic seminal work, "Jacques Pépin's Complete Techniques," is completely revised and updated with more than 2,000 color photographs and 30% new techniques.

Based on Pépin's 1978 and 1979 archetypal works "La Methode "and "La Technique," "Jacques Pépin's" "Complete Techniques" has become a cookbook classic in its own right, selling more than 140,000 copies. Comprehensive and authoritative, "New Complete Techniques" includes more than 600 techniques and methods and 160 recipes that are demonstrated by Pépin in thousand of step-by-step photographs. It is a culinary course on every aspect of classic cooking, from the basics (how to sharpen a knife or peel an onion) and the practical (how to properly bone a chicken) to the whimsical (how to make decorative swans and flowers out of fruits and vegetables) and the complex (how to use an old refrigerator as a smoker for trout).

The time-tested recipes show everyone, from the greenest home cook to the seasoned professional, how to put techniques into practice. This completely revised edition includes thousands of color and black-and-white photographs throughout and is redesigned to make it even easier to follow the step-by-step techniques.

Jacques Pépin New Complete Techniques Details

Date : Published November 13th 2012 by Black Dog & Leventhal

ISBN : 9781579129118

Author : Jacques Pépin

Format : Hardcover 736 pages

Genre : Food and Drink, Cooking, Cookbooks, Food, Nonfiction, Reference

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From Reader Review Jacques Pépin New Complete Techniques for online ebook

Naomi says

Read my full review at: <http://bit.ly/Owx1kG>

IMPORTANT NOTE: I am writing this review from the perspective of unprofessional, home based cooks/bakers. On that note, know anyone who is studying the culinary arts and/or is a professional chef where they are working with slabs of meat, this book is a must purchase with its' layout.

I found for the meat butchering in the US today already butchered meat is readily accessible and most cooks don't need to butcher their own meat. Second, the meat that was depicted in this book is very rare for US cooks. I found the same to be the same with the vegetable recipes. Some of the vegetables might even be difficult for cooks to find.

One other thing that bothered me regarding this cookbook was that it was a step by step instruction guide yet I thought the pictures were grainy and of low quality. I specifically kept this book on my computer to review it for this purpose of viewing the photos. Details could be identified, but I felt the photos for the purpose of the book could have been crisper.

On that note and the reason why this book received 2 stars instead of a lower rating, is the bread and dessert recipes in this book. They were fantastic and ones I am looking forward to making.

Leslie Yambor says

Some cookbooks are wonderful reads. Not just recipes with quick blurb about ingredients or countries of origin. this book has him almost conversing with you and you feel his enjoyment of what he does come through. I didn't pick up any new tips but I revisited what I should be using and confirmed what I do in the kitchen. The recipes are delicious yet for the most part very simple if you give yourself time to enjoy making them.

Darren says

A very thick, heavy tome that might be your reference source of choice. Here master chef Jacques Pepin takes you through perhaps everything you might want to know about cooking but were ashamed to ask? With over 500 techniques explained in detail and 160 recipes to put your learning to the test, do you need anything else?

Like so many books of this genre, often the book's success or not can depend on just how you get on with the book and its style. For review we had been given an incomplete, advanced "proof" which sadly had many parts missing, yet from what we could review there is certainly a large amount of thorough, detailed information on offer. Many of the techniques double up with a recipe, such as hollowing out and stuffing

artichokes, a lot of the basics might appear as common sense and some of the more esoteric items such as how to make a decorative swan from a fruit might have you scratching your head.

Yet there is certainly a method behind any perceived madness. Take peeling the humble onion. Of course you might blunder through doing it, perhaps wasting so much in the process that you'd have a chef questioning your parentage if he or she saw you do that in their kitchen. You might struggle with tearful eyes (and that is before the bad language) to boot. So here in the privacy of your own home you could swallow your pride, discreetly look up something you might be unsure about and then start doing it without any fuss or hassle... oblivious to any family members that you've possibly corrected something you've never really understood before. It can be our little secret...

In all there are several mega chapters to answer hopefully every question you may have - Introduction; Equipment; Basics, Sauces and Stocks; Vegetables; Eggs; Fish and Shellfish; Poultry; Meat; Offal and Charcuterie; Carving; Bread and Pasta; Pastry and Dessert and Presentation.

The style of imparting information in this book is easy on the eye and hopefully brain-friendly. Concise text, helpful pictures and good techniques. There is not a lot more you can ask for. Some of the recipes given might appear simple yet often simplicity is the key. Fried potato balls. Hardly the most complex recipe yet still something that could easily be ruined by a belligerent "I know everything" attitude. At the same time you are learning these culinary hints and tips you can also boost your French language skills as all recipes and tip titles are presented in English and French. Quite why you need to know that "separating eggs" is "séparation des Oeufs" is unclear but this reviewer supposes it can help reinforce terminology and, well, it doesn't hurt to know your oeufs from your bacon.

Some of the recipes are quite intriguing and less common too. such as dandelion salad, so through this book you are getting more than just raw knowledge. Many of the recipes look decisively yummy.

One hopes that this book is rounded off by an excellent index, or indices, and perhaps various reference sources too. Sadly we will never know with this review copy due to the aforementioned partial version we received. Most publishers are not so short-sighted with their review copies. No doubt this publisher has had their reasons, so sadly we cannot give the book as much praise as it might otherwise deserve. The price point is high, even compared to similar works by other authors, but it is still worth a look at a bookstore to see if you have a need for this book and if you can gel with it.

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M M says

A reference book for someone who wants to learn new techniques. Most of the recipes are for a skilled or professional chef. Not for a beginner. I will keep this as a guide, but not an everyday recipe book.

Justin says

There were some pretty nice tips, but much of the information was old hat.
The book was organized well so it was easy to find information you might like.
For example, I was mostly interested in veggie prep and there is a whole section on that.
On the other hand, I was not interested in desserts so I skipped the rather large section devoted to them.

Renia Carsillo says

So many recipes that are completely useless to me...So many recipes and techniques that are invaluable. This is a must-own cookbook for anyone truly serious about their technique, whether your a professional or a home cook.

Diane says

Comprehensive, but the photos were too small and black and white. I think photos in cooking technique books should be clear, large enough to see details and in color.

Lauren says

Enjoyed this a lot. Good recipes.

Sherry says

I was very excited to get this book - I was thinking fantastic, I will learn new cooking techniques, and interesting French cooking. However I was disappointed as most of the basic techniques I already knew and I wasn't really interested in knowing how to eviscerate a chicken. Good if you want to learn these things, it just wasn't what I was expecting which was a more modern version of cooking with fully butchered and cut meat etc.

Ash Ponders says

Sadly over rated, there are a number of techniques presented, but many more are ignored. The holes in Pepin are especially frustrating given his illustrious reputation.

Dan says

Not really a book to read, as it's more reference than anything else. I started out avidly going through each item and quickly realized that the book would be more valuable as a tool when I needed it - it's a series of step-by-step recipes and techniques for classic French cooking, illustrated with photographs at each stage of preparation. I skimmed through the rest of it to see what was there, and know I'll be making use of it many times in the future.

Stuart says

This dude wrote an entire cookbook counseling hours of practice in formative technique. From carving flowers out of tomatoes to breaking down carcasses, Mr. Pepin reiterates that practice and repetition make perfect. Every recipe mentions the use of scraps and trimmings in stocks and other dishes, to avoid food waste. If you want to bring a little of fancy French commercial cooking into your home kitchen, a couple dozen afternoons with this book will get you there.

Shirley E.Ontiveros says

Amazing

If there could only be one cookbook on the planet, this would possibly be it. Chef Pepin is the master. Well written and easy to follow for any level of cook.
