



Institut Paul Bocuse Gastronomique: The definitive step-by-step guide to culinary excellence

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The perfect guide for professional chefs in training and aspiring amateurs, this fully illustrated, comprehensive step-by-step manual covers all aspects of preparing, cooking and serving delicious, high-end food.

This authoritative reference book covers 250 core techniques in extensive, ultra-clear step-by-step photographs. These techniques are then put into practice in 70 classic and contemporary recipes, designed by chefs. With over 1,800 photographs in total, this astonishing reference work is an essential guide for any serious cook, professional or amateur.

Institut Paul Bocuse Gastronomie: The definitive step-by-step guide to culinary excellence Details

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From Reader Review Institut Paul Bocuse Gastronomie: The definitive step-by-step guide to culinary excellence for online ebook

David John Gray says

What a book

This book shows you how to cook like a master and also how to improve
Your knowledge of cooking without trying too hard

Ietrio says

For a volume that big and that expensive this book is incredibly low on information. I'd say choose a theme, say seafood or eggs and cheese, and look for a small, cheap volume.

Justin says

Tends to be a bit repetitive and concerned more about details I don't (I don't need instructions on how to slice each vegetable). That being said, the illustrations are perfect (several pictures per topic) which is exceedingly rare. Lastly, I learned how to properly prepare Artichokes.
