
Read Free Cookbook Laundry French The

Right here, we have countless ebook **Cookbook Laundry French The** and collections to check out. We additionally provide variant types and plus type of the books to browse. The tolerable book, fiction, history, novel, scientific research, as competently as various other sorts of books are readily approachable here.

As this Cookbook Laundry French The, it ends up visceral one of the favored ebook Cookbook Laundry French The collections that we have. This is why you remain in the best website to see the incredible books to have.

KEY=FRENCH - KIRK CAROLYN

The French Laundry Cookbook

Artisan *2014 marks the twentieth anniversary of the acclaimed French Laundry restaurant in the Napa Valley—“the most exciting place to eat in the United States” (The New York Times). The most transformative cookbook of the century celebrates this milestone by showcasing the genius of chef/proprietor Thomas Keller himself. Keller is a wizard, a purist, a man obsessed with getting it right. And this, his first cookbook, is every bit as satisfying as a French Laundry meal itself: a series of small, impeccable, highly refined, intensely focused courses. Most dazzling is how simple Keller’s methods are: squeegeeing the moisture from the skin on fish so it sautéés beautifully; poaching eggs in a deep pot of water for perfect shape; the initial steeping in the shell that makes cooking raw lobster out of the shell a cinch; using vinegar as a flavor enhancer; the repeated washing of bones for stock for the cleanest, clearest tastes. From innovative soup techniques, to the proper way to cook green vegetables, to secrets of great fish cookery, to the creation of breathtaking desserts; from beurre monté to foie gras au torchon, to a wild and thoroughly unexpected take on coffee and doughnuts, The French Laundry Cookbook captures, through recipes, essays, profiles, and extraordinary photography, one of America’s great restaurants, its great chef, and the food that makes both unique. One hundred and fifty superlative recipes are exact recipes from the French Laundry kitchen—no shortcuts have been taken, no critical steps ignored, all have been thoroughly tested in home kitchens. If you can’t get to the French Laundry, you can now re-create at home the very experience Wine Spectator described as “as close to dining perfection as it gets.”*

The French Laundry Cookbook

Hachette UK *IACP Award Winner 2019 marks the twenty-fifth anniversary of the acclaimed French Laundry restaurant in the Napa Valley—“the most exciting place to eat in the United States” (The New York Times). The most transformative cookbook of the century celebrates this milestone by showcasing the genius of chef/proprietor Thomas Keller himself. Keller is a wizard, a purist, a man obsessed with getting it right. And this, his first cookbook, is every bit as satisfying as a French Laundry meal itself: a series of small, impeccable, highly refined, intensely focused courses. Most dazzling is how simple Keller’s methods are: squeegeeing the moisture from the skin on fish so it sautéés beautifully; poaching eggs in a deep pot of water for perfect shape; the initial steeping in the shell that makes cooking raw lobster out of the shell a cinch; using vinegar as a flavor enhancer; the repeated washing of bones for stock for the cleanest, clearest tastes. From innovative soup techniques, to the proper way to cook green vegetables, to secrets of great fish cookery, to the creation of breathtaking desserts; from beurre monté to foie gras au torchon, to a wild and thoroughly unexpected take on coffee and doughnuts, The French Laundry Cookbook captures, through recipes, essays, profiles, and extraordinary photography, one of America’s great restaurants, its great chef, and the food that makes both unique. One hundred and fifty superlative recipes are exact recipes from the French Laundry kitchen—no shortcuts have been taken, no critical steps ignored, all have been thoroughly tested in home kitchens. If you can’t get to the French Laundry, you can now re-create at home the very experience Wine Spectator described as “as close to dining perfection as it gets.”*

The French Laundry Cookbook

Artisan Books *Offers one hundred and fifty recipes from the French Laundry kitchen, including "parmigiano-reggiano crisps with goat cheese mousse", "shrimp with avocado salsa", and "strawberry and champagne terrine"*

The Complete Keller

Artisan Books *Offers recipes from the author’s two restaurants, The French Laundry and Bouchon.*

The French Laundry, Per Se

Artisan *Named a Best Book of 2020 by Publisher’s Weekly Named a Best Cookbook of 2020 by Amazon and Barnes & Noble “Every elegant page projects Keller’s high standard of ‘perfect culinary execution’. . . . This superb work is as much philosophical treatise as gorgeous cookbook.” —Publishers Weekly, STARRED REVIEW Bound by a common philosophy, linked by live video, staffed by a cadre of inventive and skilled chefs, the kitchens of Thomas Keller’s celebrated restaurants—The French Laundry in Yountville, California, and per se, in New York City—are in a relationship unique in the world of fine dining. Ideas bounce back and forth in a dance of creativity, knowledge, innovation, and excellence. It’s a relationship that’s the very embodiment of collaboration, and of the whole being greater than the sum of its parts. And all of it is captured in The French Laundry, Per Se, with meticulously detailed recipes for 70 beloved dishes, including Smoked Sturgeon Rillettes on an Everything Bagel, “The Whole Bird,” Tomato Consommé, Celery Root Pastrami, Steak and Potatoes, Peaches ‘n’ Cream. Just reading these recipes is a master class in the state of the art of cooking today. We learn to use a dehydrator to intensify the flavor and texture of fruits and vegetables. To make the crunchiest coating with a cornstarch-egg white paste and potato flakes. To limit waste in the kitchen by fermenting vegetable trimmings for sauces with an unexpected depth of flavor. And that essential Keller trait, to take a classic and reinvent it: like the French onion soup, with a mushroom essence stock and garnish of braised beef cheeks and Comté mousse, or a classic crème brûlée reimaged as a rich, creamy ice cream with a crispy sugar tuile to mimic the caramelized coating. Throughout, there are 40 recipes for the basics to elevate our home cooking. Some are old standbys, like the best versions of beurre manié and béchamel, others more unusual, including a ramen broth (aka the Super Stock) and a Blue-Ribbon Pickle. And with its notes on technique, stories about farmers and purveyors, and revelatory essays from Thomas Keller—“The Lessons of a Dishwasher,” “Inspiration Versus Influence,” “Patience and Persistence”—The French Laundry, Per Se will change how young chefs, determined home cooks, and dedicated food lovers understand and approach their cooking.*

The Essential Thomas Keller

The French Laundry Cookbook & Ad Hoc at Home

Artisan Books *Brings together the author’s two acclaimed, award-winning cooking tomes--The French Laundry Cookbook and Ad Hoc at Home--into a single slipcased boxed set.*

The French Laundry, Per Se

Hachette UK *The cookbook mold is about to be broken again with a new book (the first since 2012) from America’s most celebrated chef, Thomas Keller—this time focusing on his legendary American fine dining institutions, the French Laundry and Per Se.*

Wildness

An Ode to Newfoundland and Labrador

Phaidon Press A stunning celebration of the bounty of the Atlantic coast, and a dazzling debut monograph from Canada's star chef The first cookbook from acclaimed chef Jeremy Charles takes readers on a journey to Canada's rugged east coast – where wildness has a profound influence on the tasting menu at Charles's acclaimed restaurant, Raymonds, nestled in the historic port at St. John's. The book's more than 160 recipes spotlight the local fare: cod, shellfish, moose, game, wild edibles, and more. Charles has written a story to accompany each recipe, along with essays about the people and landscape that define his remarkable approach to modern coastal cuisine.

The Thomas Keller Bouchon Collection

Artisan Publishers *Bistro food is the food of happiness. The dishes have universal allure, whether it's steak frites or a perfectly roasted chicken, onion soup or beef bourguignon. These are recipes that have endured for centuries, and they find their most perfect representation in the hands of the supremely talented Thomas Keller. And just as Bouchon demonstrated Keller's ability to distill the sublime simplicity of bistro cooking and elevate it beyond what it had ever been before, the #1 New York Times best-seller Bouchon Bakery is filled with baked goods that are a marvel of ingenuity and simplicity. From morning baguettes and almond croissants to fruit tarts and buttery brioche, these most elemental and satisfying of foods are treated with an unmatched degree of precision and creativity. With this exciting new collection, readers are sure to expand their knowledge, enrich their experience, and refine their technique.*

Under Pressure

Cooking Sous Vide

Artisan A revolution in cooking Sous vide is the culinary innovation that has everyone in the food world talking. In this revolutionary new cookbook, Thomas Keller, America's most respected chef, explains why this foolproof technique, which involves cooking at precise temperatures below simmering, yields results that other culinary methods cannot. For the first time, one can achieve short ribs that are meltingly tender even when cooked medium rare. Fish, which has a small window of doneness, is easier to finesse, and shellfish stays succulent no matter how long it's been on the stove. Fruit and vegetables benefit, too, retaining color and flavor while undergoing remarkable transformations in texture. The secret to sous vide is in discovering the precise amount of heat required to achieve the most sublime results. Through years of trial and error, Keller and his chefs de cuisine have blazed the trail to perfection—and they show the way in this collection of never-before-published recipes from his landmark restaurants—The French Laundry in Napa Valley and per se in New York. With an introduction by the eminent food-science writer Harold McGee, and artful photography by Deborah Jones, who photographed Keller's best-selling The French Laundry Cookbook, this book will be a must for every culinary professional and anyone who wants to up the ante and experience food at the highest level.

Ma Gastronomie. Fernand Point

Duckworth Publishing Since its first publication in France in 1969, Fernand Point's 'Ma Gastronomie' has taken its place among the true classics of French gastronomy. It is as celebrated for Point's wise, witty and provocative views on food as for his remarkable, inventive recipes, carefully compiled from his handwritten notes.

The Hairy Bikers' Everyday Winners

100 simple and delicious recipes to fire up your favourites!

Hachette UK *THE FANTASTIC NEW SUNDAY TIMES BESTSELLER. Big flavours. Good ingredients. Uncomplicated food. That's what Si King and Dave Myers, AKA the Hairy Bikers, are known and loved for. Now the kings of comfort, and nation's favourite cooking duo, bring you everyday cooking at its best. For this book, Si and Dave have conducted a survey to ask you, their fans, what you all love to eat at home. You answered in your thousands, sharing so many great ideas for go-to dinners, puddings and bakes. Inspired by these, the Bikers have created 100 new tripled-tested recipes for easy and delicious ways to elevate these everyday family favourites into taste sensations. From hearty roasts to mouth-watering curries, speedy stir-fries to easy-to-cook pastas and pies, and irresistible puds and bakes, EVERYDAY WINNERS is packed full of ideas to make every meal memorable. Enjoy mega-satisfying recipes include Chicken Kiev Pasta Bake, Tex Mex Beef Chilli, Sausage Risotto and Lamb Kofta Vindaloo, or tempting puds like Pineapple & Rum Sticky Toffee Pudding and Cherry & Dark Chocolate Cheesecake. With each dish bursting with the Hairy Bikers' trademark big flavours, these are just some of the many tasty delights in this cracking new cookbook. It's time to mix things up in the kitchen, so get stuck in and add a little Bikers' magic to your cooking - whatever day it is!*

Institut Paul Bocuse Gastronomique

The definitive step-by-step guide to culinary excellence

Hachette UK **** 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. An authoritative, unique reference book, it 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 the essential culinary bible for any serious cook, professional or amateur. The Institut Paul Bocuse is a world-renowned centre of culinary excellence, based in France. Founded by 'Chef of the Century' Paul Bocuse, the school has provided the very best cookery and hospitality education for twenty-five years.*

Eleven Madison Park

The Cookbook

Eleven Madison Park is one of New York City's most popular fine-dining establishments, and one of only a handful to receive four stars from the New York Times. Under the leadership of Executive Chef Daniel Humm and General Manager Will Guidara since 2006, the restaurant has soared to new heights and has become one of the premier dining destinations in the world. "Eleven Madison Park : the cookbook" is a sumptuous tribute to the unforgettable experience of dining in the restaurant, where the latest culinary techniques are married with classical French cuisine. The book features more than 125 sophisticated recipes, arranged by season, adapted for the home cook, and accompanied by stunning full-color photographs by Francesco Tonelli.

Bouchon Bakery

Artisan Winner, IACP Cookbook Award for Food Photography & Styling (2013) #1 New York Times Bestseller Baked goods that are marvels of ingenuity and simplicity from the famed Bouchon Bakery The tastes of childhood have always been a touchstone for Thomas Keller, and in this dazzling amalgam of American and French baked goods, you'll find recipes for the beloved TKOs and Oh Ohs (Keller's takes on Oreos and Hostess's Ho Hos) and all the French classics he fell in love with as a young chef apprenticing in Paris: the baguettes, the macarons, the mille-feuilles, the tartes aux fruits. Co-author Sebastien Rouxel, executive pastry chef for the Thomas Keller Restaurant Group, has spent years refining techniques through trial and error, and every page offers a new lesson: a trick that assures uniformity, a subtlety that makes for a professional finish, a flash of brilliance that heightens flavor and enhances texture. The deft twists, perfectly written recipes, and dazzling photographs make perfection inevitable.

Bouchon

Artisan Thomas Keller, chef/proprietor of Napa Valley's French Laundry, is passionate about bistro cooking. He believes fervently that the real art of cooking lies in elevating to excellence the simplest ingredients; that bistro cooking embodies at once a culinary ethos of generosity, economy, and simplicity; that the techniques at its foundation are profound, and the recipes at its heart have a powerful ability to nourish and please. So enamored is he of this older, more casual type of cooking that he opened the restaurant Bouchon, right next door to the French Laundry, so he could satisfy a craving for a perfectly made quiche, or a gratinéed onion soup, or a simple but irresistible roasted chicken. Now Bouchon, the cookbook, embodies this cuisine in all its sublime simplicity. But let's begin at the real beginning. For Keller, great cooking is all about the virtue of process and attention to detail. Even in the humblest dish, the extra thought is evident, which is why this food tastes so amazing: The onions for the onion soup are caramelized for five hours; lamb cheeks are used for the navarin; basic but essential refinements every step of the way make for the cleanest flavors, the brightest vegetables, the perfect balance—whether of fat to acid for a vinaigrette, of egg to liquid for a custard, of salt to meat for a duck confit. Because versatility as a cook is achieved through learning foundations, Keller and Bouchon executive chef Jeff Cerciello illuminate all the key points of technique along the way: how a two-inch ring makes for a perfect quiche; how to recognize the right hazelnut brown for a brown butter sauce; how far to caramelize sugar for different uses. But learning and refinement aside—oh those recipes! Steamed mussels with saffron, bourride, trout grenobloise with its parsley, lemon, and croutons; steak frites, beef bourguignon, chicken in the pot—all exquisitely crafted. And those immortal desserts: the tarte Tatin, the chocolate mousse, the lemon tart, the profiteroles with chocolate sauce. In Bouchon, you get to experience them in impeccably realized form. This is a book to cherish, with its alluring mix of recipes and the author's knowledge, warmth, and wit: "I find this a hopeful time for the pig," says Keller about our yearning for the flavor that has been bred out of pork. So let your imagination transport you back to the burnished warmth of an old-fashioned French bistro, pull up a stool to the zinc bar or slide into a banquette, and treat yourself to truly great preparations that have not just withstood the vagaries of fashion, but have improved with time. Welcome to Bouchon.

Alinea

Achatz "Debut cookbook from Alinea restaurant in Chicago, with recipes organized by season"--Provided by publisher.

The Complete Robuchon

Knopf Features over eight hundred easy-to-follow, step-by-step recipes that include updated versions of classic French dishes, a variety of regional specialties, and family favorites, all adapted for the home cook and contemporary palate.

Just a French Guy Cooking

Easy Recipes and Kitchen Hacks for Rookies

Hardie Grant Publishing French Guy Cooking is a YouTube sensation with half a million subscribers. A Frenchman living in Paris, Alex loves to demystify cooking by experimenting with food and cooking methods to take the fear factor out of the kitchen. He wants to make cooking fun and accessible, and he charms his viewers with his geeky approach to food. In this, his debut cookbook, he shares 90 of his absolute favourite recipes, some of which feature step-by-step photography - from amazingly tasty toast and pizza ideas all the way to some classic but super-simple French dishes. Along the way, he offers ingenious kitchen hacks - a cheat's guide to wine, five knives you need in your kitchen, the secret to brilliant ramen - so that anyone can throw together great food without any fuss.

Ad Hoc at Home

Artisan Thomas Keller shares family-style recipes that you can make any or every day. In the book every home cook has been waiting for, the revered Thomas Keller turns his imagination to the American comfort foods closest to his heart—flaky biscuits, chicken pot pies, New England clam bakes, and cherry pies so delicious and redolent of childhood that they give Proust's madeleines a run for their money. Keller, whose restaurants The French Laundry in Yountville, California, and Per Se in New York have revolutionized American haute cuisine, is equally adept at turning out simpler fare. In Ad Hoc at Home—a cookbook inspired by the menu of his casual restaurant Ad Hoc in Yountville—he showcases more than 200 recipes for family-style meals. This is Keller at his most playful, serving up such truck-stop classics as Potato Hash with Bacon and Melted Onions and grilled-cheese sandwiches, and heartier fare including beef Stroganoff and roasted spring leg of lamb. In fun, full-color photographs, the great chef gives step-by-step lessons in kitchen basics— here is Keller teaching how to perfectly shape a basic hamburger, truss a chicken, or dress a salad. Best of all, where Keller's previous best-selling cookbooks were for the ambitious advanced cook, Ad Hoc at Home is filled with quicker and easier recipes that will be embraced by both kitchen novices and more experienced cooks who want the ultimate recipes for American comfort-food classics.

Charcuterie: The Craft of Salting, Smoking, and Curing (Revised and Updated)

W. W. Norton & Company This completely revised and updated edition of the bestselling cookbook includes 75 detailed line drawings that guide the reader through curing meats and making sausage, pates and confits and features new recipes and sections to reflect the best equipment available today.

Revolutionary French Cooking

Duncan Baird Publishers This book is a must for all who want to learn the art of great cooking' - James Martin 'French food has undergone a transformation - in this book Daniel shows you how to master contemporary French recipes in your own home' - Heston Blumenthal In Revolutionary French Cooking much loved-chef Daniel Galmiche applies his approachable, easy-to-follow style to the new wave of modern French cuisine. Staying close to the French maxim of starting with quality ingredients and cooking them brilliantly, Daniel shows you how to rejuvenate and energize classic French style with unusual marriages of ingredients and flavours and unexpected twists. The result is over 100 exciting recipes for starters, mains, sides and desserts that are bursting with vibrant tastes, textures and aromas. These recipes are all simple to prepare at home, and throughout the book there are instructive features on the techniques used, such as water baths, which you'll quickly master. This is a book for lovers of heart-warming, beautiful food and a fresh taste of France.

Cookbook Book

Phaidon Press Over 100 of the most beautiful, influential and informative cookbooks of the past 300 years. Compiled by a panel of experts in the fields of art, design, food and photography, Cookbook Book is an opus celebrating cookbooks of all shapes, sizes, languages and culinary traditions. From tried‐and‐true classics such as Larousse Gastronomique and Mastering the Art of French Cooking by Julia Child to surprising quirky choices such as The Mafia Cookbook and The Hawaiian Cookbook, each of these cookbooks has shaped, influenced or revolutionized home‐cooking in its own way. Includes translations and full recipes. The book features stand out, gorgeous photography and is essential for any collector of vintage cookbooks or for those that love food history.

Gabriel Kreuther

The Spirit of Alsace, a Cookbook

Abrams From award-winning chef Gabriel Kreuther, the definitive cookbook on rustic French cooking from Alsace Gabriel Kreuther is the cookbook fans of the James Beard Award-winning chef have long been waiting for. From one of the most respected chefs in the United States, this cookbook showcases the recipes inspired by Kreuther's French-Swiss-German training and refined global style, one that embraces the spirits of both Alsace, his homeland, and of New York City, his adopted home. Sharing his restaurant creations and interpretations of traditional Alsatian dishes, Kreuther will teach the proper techniques for making every dish, whether simple or complex, a success. Recipes include everything from the chef's take on classic Alsatian food like the delicious Flammekueche (or Tarte Flambée) and hearty Baeckeffe (a type of casserole stew) to modern dishes like the flavorful Roasted Button Mushroom Soup served with Toasted Chorizo Raviolis and the decadent Salmon Roe Beggar's Purse garnished with Gold Leaf. Featuring personal stories from the chef's childhood in France and career in New York as well as stunning photography, Gabriel Kreuther is the definitive resource for Alsatian cooking worthy of fine dining.

My French Kitchen

A Book of 120 Treasured Recipes

Harper Collins In My French Kitchen bestselling author Joanne Harris, along with acclaimed food writer Fran Warde, shares her treasured collection of family recipes that has been passed down from generation to generation. All the classics are here: Quiche Lorraine, Moules Marinière, Coq au Vin, and Crème Brûlée, plus an entire chapter devoted to French chocolate, including cakes, meringues, and spiced hot chocolate.

Guy Savoy

Simple French Recipes for the Home Cook

Stewart, Tabori and Chang Offers recipes for simple but flavorful dishes that emphasize seasonal fruits and vegetables and meticulously blended seasonings, in such dishes as lamb stew with spring vegetables, cheese souffle, and Mediterranean quiche.

French Cooking

Classic Recipes and Techniques

Flammarion-Pere Castor Over 200 culinary techniques are demystified in this fully-illustrated and comprehensive guide to French gastronomy. Essentials of French Cooking offers the step-by-step kitchen techniques that are the secret to success. The book opens with a guide to the fundamentals of cooking: knife techniques (chopping, slicing, paring), cooking methods (braising, grilling, frying, steaming, poaching, roasting), sauces and stuffings, eggs, and dough. Each method is explained in text and photographs; 24 are further clarified on the 90-minute DVD that accompanies the book. Organized into courses, 125 classic recipes quiche Lorraine, onion soup, tarte Tatin are simplified for the home chef and provide ample inspiration for mealtime. Each recipe is graded with a three-star rating so that the home chef can gauge its complexity and gradually expand their cooking abilities through experience. Eight recipes from Frances Michelin three-star chefs and culinary artisans offer the ultimate challenge. Cross references throughout to techniques, DVD footage, glossary terms, and complementary recipes make navigation easy. The volume is completed with practical resources: visual dictionaries of basic kitchen equipment; cuts of meat; types of herbs, grains, spices, pasta, dried beans; a glossary; conversion tables; and indexes of the recipes, main ingredients, and culinary techniques. With an introduction by the legendary French chef Paul Bocuse, this impressive volume is an essential guide for novice and established cooks alike.

Never Sleep Again! the Most Dangerous Facts about the French Laundry Cookbook

Lennox In this book, we have hand-picked the most sophisticated, unanticipated, absorbing (if not at times crackpot!), original and musing book reviews of "The French Laundry Cookbook." Don't say we didn't warn you: these reviews are known to shock with their unconventionality or intimacy. Some may be startled by their biting sincerity; others may be spellbound by their unbridled flights of fantasy. Don't buy this book if: 1. You don't have nerves of steel. 2. You expect to get pregnant in the next five minutes. 3. You've heard it all.

In the French Kitchen with Kids

Easy, Everyday Dishes for the Whole Family to Make and Enjoy

Appetite by Random House Shortlisted for the 2019 Taste Canada Awards! From the writer and recipe developer behind eat. live. travel. write comes a new cookbook for parents, children and Francophiles of all ages. Forget the fuss and bring simple, delicious French dishes to your home kitchen with Mardi Michels as your guide. Twice a week during the school year, you'll find Mardi Michels--French teacher and the well-known blogger behind eat. live. travel. write--directing up to a dozen children in her school's science lab as they slice, dice, mix, knead and, most importantly, taste. Whether they're learning to make an authentic ratatouille tian or tackling quiche made with pastry from scratch, Mardi's students can accomplish just about anything in the kitchen once they put their minds to it. In her first book, Mardi shows that French food doesn't have to be complicated. The result is an elegant, approachable cookbook featuring recipes tailored for young chefs and their families. From savory dishes like Omelettes, Croque-Monsieurs or Steak Frites to sweet treats like Profiteroles, Madeleines or Crème Brûlée, readers will find many French classics here. With helpful timetables to plan out baking projects, as well as tips on how to get kids involved in the cooking, this book breaks down any preconceived notion that French cuisine is too fancy or too difficult for kids to master. With Mardi's warm, empowering and encouraging instructions, kids of all ages will be begging to help out in the kitchen every day of the week.

Daniel Boulud's Cafe Boulud Cookbook

Simon and Schuster Presents a selection of recipes that includes classic French dishes, seasonal specialties, ethnic foods, and vegetarian dishes

Great Chefs of France

The Essential Thomas Keller

The French Laundry Cookbook & Ad Hoc at Home

Artisan Books Brings together the author's two acclaimed, award-winning cooking tomes--The French Laundry Cookbook and Ad Hoc at Home--into a single slipcased boxed set.

What's Cooking?

A Cookbook for Kids

Disney Press Kids can be the big cheese in the kitchen with this cookbook of kid-friendly, Ratatouille-inspired recipes. The concealed wire binding allows the book to lie flat for ease of use while preparing such fun dishes as Remy's Famous Omelets and Emile's Sewer Sandwiches. This silly cookbook is sure to please...down to the last crumb!

New French Table

Hachette UK ****FREE SAMPLER**** 'From traditional family feasts to delightful simple snacks, this is a book to make mealtimes special' - Michel Roux Jr Simple family food forms the heart of French gastronomy. In New French Table, mother-and-daughter team Emily and Giselle Roux share a completely fresh take on classic and contemporary recipes, creating a modern bible for today's lifestyle. Drawing upon their experience working in Roux restaurants and fond memories of cooking together, they prove that French food is not only easy and approachable, but light, fresh and bursting with flavour. From the provincial home cooking of the Ardeche to the sweet treats of Brittany, this unique collection of recipes shows how the French kitchen has evolved to suit a modern lifestyle - with delicious recipes for every day; family dinners; lighter soups and salads; new trends; international influences; and big feasts to feed a crowd.

Quay

Food Inspired by Nature

Murdoch Much-anticipated book from culinary genius Peter Gilmore, one of the top 50 chefs in the world. Quay's stunning design and photography perfectly echoes Peter's nature-based philosophy and organic presentation.

30 Minute Mowgli

Fast Easy Indian from the Mowgli Home Kitchen

Nourish Books This is the food that Nisha Katona cooks at home: punchy and delicious Mowgli-style recipes that take you from couch to curry in 30 minutes or less. As at Mowgli, the focus is on food that's big in flavour but also light, healthy and made from accessible ingredients, often just using what's already in your cupboard or fridge. For super usability, the chapters are themed around ingredients: "Poultry", "Meat", "Fish" and "Vegetables", with a desserts chapter as well as one called "Ma, Look Away!" ð for Nisha's favourite pasta dishes. Tantalize your tastebuds with ÖQuick Angry TandooriÖ or ÖYoghurt Coriander TurkeyÖ, ÖGingerbread Lamb SteaksÖ or ÖKeema ToastiesÖ, ÖBengali Fish CurryÖ or ÖIndian Fish Finger SandwichesÖ, ÖBack of the Fridge CurryÖ or ÖMillion Dollar Green DahlÖ. All the recipes are meals that range from light lunches to substantial dinners; all you need to do is accompany them with one of the simple sides suggested in the introduction, which could be rice, noodles, potatoes or a chapati wrap. This is the food that real people want: tasty and nutritious meals to whip up without fuss while juggling work and childcare in an often chaotic working-from-home environment.

The Turkish Cookbook

Phaidon Press The definitive cookbook of hearty, healthy Turkish cuisine, from the leading authority on Turkey's unique food traditions, Musa Dagdeviren, as featured in the Netflix docuseries Chef's Table Vibrant, bold, and aromatic, Turkish food - from grilled meats, salads, and gloriously sweet pastries to home-cooking family staples such as dips, pilafs, and stews - is beloved around the world. This is the first book to so thoroughly showcase the diversity of Turkish food, with 550 recipes for the home cook that celebrate Turkey's remarkable European and Asian culinary heritage - from little-known regional dishes to those that are globally recognized and stand the test of time, be they lamb kofte, chicken kebabs, tahini halva, or pistachio baklava.

Benu

Phaidon Press The first book on San Francisco's three‐Michelin starred restaurant Benu and its chef Corey Lee, hailed by David Chang as one of the best chefs on earth. Since striking out on his own from Thomas Keller's acclaimed French Laundry in 2010, Corey Lee has crafted a unique, James Beard Award‐winning cuisine that seamlessly blends his South Korean heritage with his upbringing in the United States. Benu provides a gorgeously illustrated presentation of the running order of one of Lee's 33‐course tasting menus, providing access to all the drama and pace of Benu's kitchen and dining room. Forewords by Thomas Keller and David Chang are accompanied by additional short prose and photo essays by Lee, detailing the cultural influences, inspirations, and motivations behind his East‐meets‐West approach.

Vegetarian Cooking for Everyone

Ten Speed Press What Julia Child is to French cooking and Marcella Hazan is to Italian cooking, Deborah Madison is to contemporary vegetarian cooking. At Greens restaurant in San Francisco, where she was the founding chef, and in her two acclaimed vegetarian cookbooks, Madison elevated vegetarian cooking to new heights of sophistication, introducing many people to the joy of cooking without meat, whether occasionally or for a lifetime. But after her many years as a teacher and writer, she realized that there was no comprehensive primer for vegetarian cooking, no single book that taught vegetarians basic cooking techniques, how to combine ingredients, and how to present vegetarian dishes with style. Now, in a landmark cookbook that has been six years in the making, Madison teaches readers how to build flavor into vegetable dishes, how to develop vegetable stocks, and how to choose, care for, and cook the many vegetables available to cooks today. *Vegetarian Cooking for Everyone* is the most comprehensive vegetarian cookbook ever published. The 1,400 recipes, which range from appetizers to desserts, are colorful and imaginative as well as familiar and comforting. Madison introduces readers to innovative main course salads; warm and cold soups; vegetable braises and cobblers; golden-crust gratins; Italian favorites like pasta, polenta, pizza, and risotto; savory tarts and galettes; grilled sandwiches and quesadillas; and creative dishes using grains and heirloom beans. At the heart of the book is the A-to-Z vegetable chapter, which describes the unique personalities of readily available vegetables, the sauces and seasonings that best complement them, and the simplest ways to prepare them. "Becoming a Cook" teaches cooking basics, from holding a knife to planning a menu, and "Foundations of Flavor" discusses how to use sauces, herbs, spices, oils, and vinegars to add flavor and character to meatless dishes. In each chapter, the recipes range from those suitable for everyday dining to dishes for special occasions. And through it all, Madison presents a philosophy of cooking that is both practical and inspiring. Despite its focus on meatless cooking, *Vegetarian Cooking for Everyone* is not just for vegetarians: It's for everyone interested in learning how to cook vegetables creatively, healthfully, and passionately. The recipes are remarkably straightforward, using easy-to-find ingredients in inspiring combinations. Some are simple, others more complex, but all are written with an eye toward the seasonality of produce. And Madison's joyful and free-spirited approach to cooking will send you into the kitchen with confidence and enthusiasm. Whether you are a kitchen novice or an experienced cook, this wonderful cookbook has something for everyone. From the Hardcover edition.

The Cooking of Southwest France

Recipes from France's Magnificent Rustic Cuisine

Wiley "An indispensable cookbook." - Jeffrey Steingarten, *Vogue* When Paula Wolfert's *The Cooking of Southwest France* was first published in 1983, it became an instant classic. This award-winning book was praised by critics, chefs, and home cooks alike as the ultimate source of recipes and information about a legendary style of cooking. Wolfert's recipes for cassoulet and confit literally changed the American culinary scene. Confit, now ubiquitous on restaurant menus, was rarely served in the United States before Wolfert presented it. Now, twenty-plus years later, Wolfert has completely revised her groundbreaking book. In this new edition, you'll find sixty additional recipes - thirty totally new recipes, along with thirty updated recipes from Wolfert's other books. Recipes from the original edition have been revised to account for current tastes and newly available ingredients; some have been dropped. You will find superb classic recipes for cassoulet, sauce perigueux, salmon rillettes, and beef daube; new and revised recipes for ragouts, soups, desserts, and more; and, of course, numerous recipes for the most exemplary of all southwest French ingredients - duck - including the traditional method for duck confit plus two new, easier variations. Other recipes include such gems as Chestnut and Cepe Soup With Walnuts, magnificent lusty Oxtail Daube, mouthwatering Steamed Mussels With Ham, Shallots, and Garlic, as well as Poached Chicken Breast, Auvergne-Style, and the simple yet sublime Potatoes Baked in Sea Salt. You'll also find delicious desserts such as Batter Cake With Fresh Pears From the Correze, and Prune and Armagnac Ice Cream. Each recipe incorporates what the French call a *truc*, a unique touch that makes the finished dish truly extraordinary. Evocative new food photographs, including sixteen pages in full color, now accompany the text. Connecting the 200 great recipes is Wolfert's unique vision of Southwest France. In sharply etched scenes peopled by local characters ranging from canny peasant women to world-famous master chefs, she captures the region's living traditions and passion for good food. Gascony, the Perigord, Bordeaux, and the Basque country all come alive in these pages. This revised edition of *The Cooking of Southwest France* is truly another Wolfert classic in its own right.