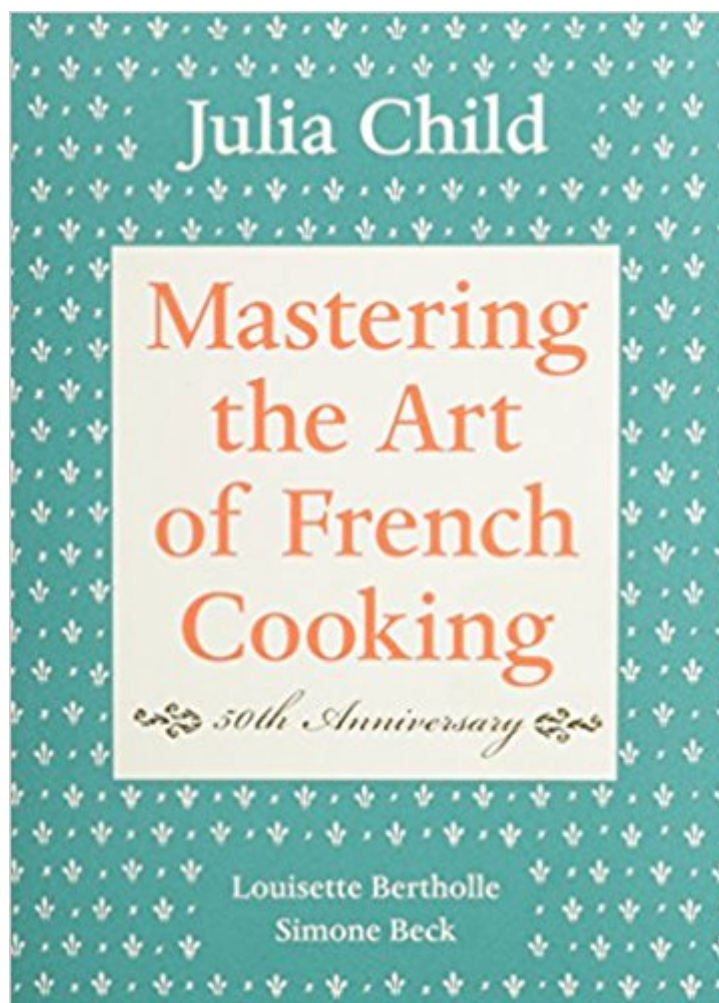




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# Mastering The Art Of French Cooking, Vol. 1



## Synopsis

This is the classic cookbook, in its entiretyâall 524 recipes. âAnyone can cook in the French manner anywhere,âwrote Mesdames Beck, Bertholle, and Child, âwith the right instruction.â And here is the book that, for more than forty years, has been teaching Americans how. Mastering the Art of French Cooking is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. This beautiful book, with more than 100 instructive illustrations, is revolutionary in its approach because: âit leads the cook infallibly from the buying and handling of raw ingredients, through each essential step of a recipe, to the final creation of a delicate confection; âit breaks down the classic cuisine into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of recipes; the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborationsâbound to increase anyoneâs culinary repertoire; âit adapts classical techniques, wherever possible, to modern American conveniences; âit shows Americans how to buy products, from any supermarket in the United States, that reproduce the exact taste and texture of the French ingredients, for example, equivalent meat cuts, the right beans for a cassoulet, or the appropriate fish and seafood for a bouillabaisse; âit offers suggestions for just the right accompaniment to each dish, including proper wines. Since there has never been a book as instructive and as workable as Mastering the Art of French Cooking, the techniques learned here can be applied to recipes in all other French cookbooks, making them infinitely more usable. In compiling the secrets of famous cordons bleus, the authors have produced a magnificent volume that is sure to find the place of honor in every kitchen in America. Bon appÃ©tit!

## Book Information

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## Customer Reviews

This is the classic cookbook, in its entiretyâall 524 recipes. âAnyone can cook in the French manner anywhere,â wrote Mesdames Beck, Bertholle, and Child, âwith the right instruction.â And here is the book that, for more than forty years, has been teaching Americans how. Mastering the Art of French Cooking is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. This beautiful book, with more than 100 instructive illustrations, is revolutionary in its approach because: â it leads the cook infallibly from the buying and handling of raw ingredients, through each essential step of a recipe, to the final creation of a delicate confection; â it breaks down the classic cuisine into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of recipes; the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborationsâbound to increase anyoneâs culinary repertoire; â it adapts classical techniques, wherever possible, to modern American conveniences; â it shows Americans how to buy products, from any supermarket in the United States, that reproduce the exact taste and texture of the French ingredients, for example, equivalent meat cuts, the right beans for a cassoulet, or the appropriate fish and seafood for a bouillabaisse; â it offers suggestions for just the right accompaniment to each dish, including proper wines. Since there has never been a book as instructive and as workable as Mastering the Art of French Cooking, the techniques learned here can be applied to recipes in all other French cookbooks, making them infinitely more usable. In compiling the secrets of famous cordons bleus, the authors have produced a magnificent volume that is sure to find the place of honor in every kitchen in America. Bon appÃ©tit! Julie & Julia is now a major motion picture (releasing in August 2009) starring Meryl Streep as Julia Child. It is partially based on Julia Child's memoir, *My Life in France*. Enjoy these images from the film, and click the thumbnails to see larger images.

Praise for Julia Child and Mastering the Art of French Cooking"Has it really been 40 years since Julia Child rescued Americans from dreary casseroles? This reissue, clad in a handsome red jacket, is what a cookbook should be: packed with sumptuous recipes, detailed instructions, and precise

line drawings. Some of the instructions look daunting, but as Child herself says in the introduction, 'If you can read, you can cook.'

• "Entertainment Weekly" • Julia Child paved the way for Chez Panisse and so many others by demystifying French food and by reconnecting pleasure and delight with cooking and eating at the table. She brought forth a culture of American ingredients and gave us all the confidence to cook with them in the pursuit of flavor.

• Alice Waters, Chez Panisse • "Mastering the Art of French Cooking was one of my first introductions to my foundation of understanding the art of French cooking. The combination of reading Julia's book, working in the kitchen, and watching her television shows helped lead me to my beginnings in serious cuisine. Julia is . . . the grande dame of cooking, who has touched all of our lives with her immense respect and appreciation of cuisine."

• Emeril Lagasse, Emeril's Restaurant • "Julia has slowly but surely altered our way of thinking about food. She has taken the fear out of the term 'haute cuisine.' She has increased gastronomic awareness a thousandfold by stressing the importance of good foundation and technique, and she has elevated our consciousness to the refined pleasures of dining. Through the years her shows have kept me in rapt attention, and her humor has kept me in stitches. She is a national treasure, a culinary trendsetter, and a born educator beloved by all."

• Thomas Keller, The French Laundry • "Julia freed the American public from their fears of cooking French. By doing so, she greatly expanded the audience for all serious food writers. Her demystification prepared that public for the rest of us. I believe that the television shows based on that landmark book did even more to encourage reluctant cooks to try their hands . . . much to our benefit."

• Mimi Sheraton • "1961 A.D. Julia Child's Mastering the Art of French Cooking is published. Her black-and-white TV show on WGBH in Boston soon follows. Child is one of the great teachers of the millennium: She is intelligent and charismatic, and her undistinguished manual skills are not daunting to her viewers. An entire generation of ambitious American home cooks is instantly born."

• Jeffrey Steingarten

They're so beautiful and practically brand new. I love them.

Book looks great. It has lots of delicious recipes in it. Bought it for a relative for Christmas. They love it. Thank you Julia Child!! This item came quickly. It is a hardcover new copy so the price is very good also. If you want to learn to cook or do cook and want something new to expand your cooking horizons, try this book of recipes. Thank you M. Doran

One of her favorites out of the over one hundred cook books. Does any one else just sit and read &

digest a favorite cook book? Turned out to be a most excellent gift for my 'chef'.

I heard about the book from an NPR story. I wish I had read it sooner. No mere recipe book, the instructions and techniques in this volume are above and beyond any other book about cooking that I have encountered. This updated version also includes modern cooking tools and techniques, which made following the basic recipes a snap. For this amateur chef, it was a worthwhile investment even just for the Kindle edition.

I bought this for my boss for his birthday. He used to have it and gave it to his daughter. He swears by the recipes, especially by the Beef Wellington recipe.

I have been looking for this book for ages in thrift stores--I already found the second volume--but finally decided to buy it. I am glad I did. THIS is how you learn to cook!!

I got the book because I saw the movie and read Powell's book. Plus I love reading old stuff; I wish I would have bought an original copy! Maybe I will do that for the second, but this was still a great book. Also, the 1980s addition adds side notes on how to vary the recipes for blenders for stuff like pie crusts and also mentions stuff where you should not use blenders. I don't even eat red meat so I did not think I would like the book as it seems many old fashioned meals are all meat and potatoes, but this book has so many meatless dishes and fish dishes. Actually, I like their sauces for fish and they say what fish sauces are recommended for broiled, fried or boiled. They have many vegetable recipes and she suggests what to have them with and some she recommends are a main course, so it is very informative. The dessert recipes are great! (I know making desserts too often is controversial, since it has sugar and starch, but I don't care cause I don't eat too much). Even if you just make desserts once in a while, the recipes are great to have! I love the chocolate almond cake; it's a lot of steps, but you don't have to make it all in one day; just be patient and it could be completed in a couple of days instead. I love the cream cheese tart recipe with the nutmeg! I did not even think I would like French cooking; and I am not saying I would like all French food and I have never been to a French restaurant but these recipes are great! Plus they might actually be closer to France than eating in a French restaurant, as I know people from Italy who say Italian restaurants are never like they are in Italy. I love the quiche recipes; they are great for not only a brunch, but a dinner! My favorite recipes are the desserts though! When I made the cream cheese puff, everybody ate it and barely left me any!

Essential in your kitchen, you won't use it often, but it's like the tips your mother gave you when you went to college, you don't pay attention to all, but they're in the back of your head. When in doubt this is one of the cookbooks I draw on.

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