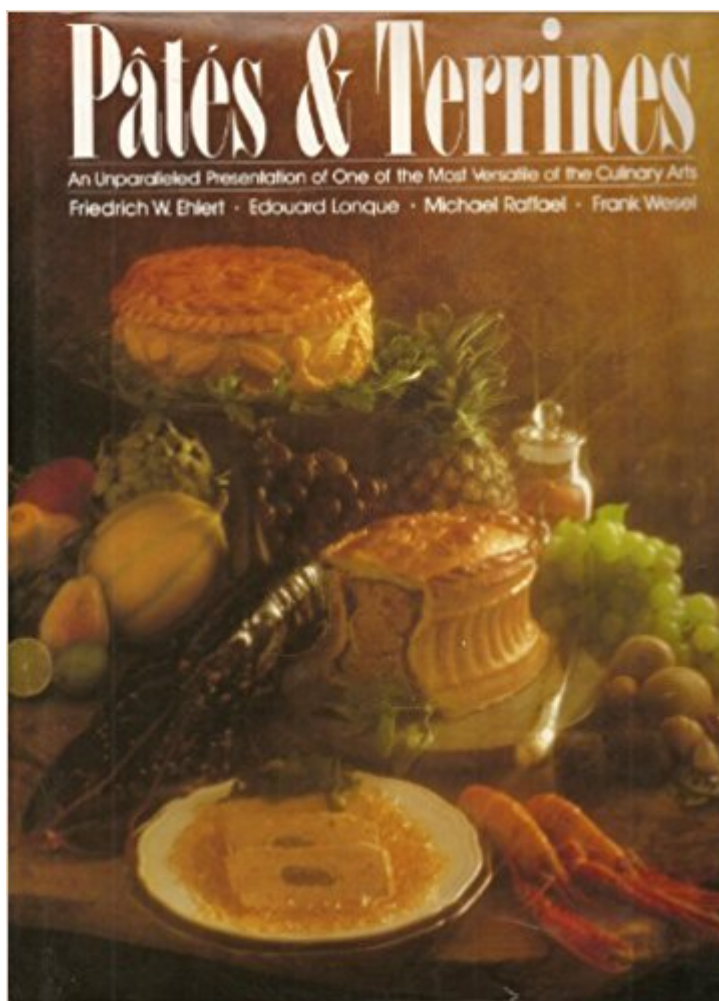


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# PatÃ©s & Terrines



## Synopsis

1984: by Edouard Longue, Michael Raffael & Others - 192 pages - 1st U. S. Edition - An unparalleled presentation of one of the most versatile of the Culinary Arts.

## Book Information

Hardcover: 192 pages

Publisher: Hearst Books; 1st U.S. ed edition (November 1984)

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Average Customer Review: 4.4 out of 5 stars 10 customer reviews

Best Sellers Rank: #677,212 in Books (See Top 100 in Books) #193 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Appetizers #1657 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes

## Customer Reviews

Text: English, German (translation)

The masters set the standard for the best. This is the one book you need if you are making these wonderful creations.

I wish that this book would be reprinted. Best book on the subject ever written.

Unique and amazing book!!

Purchased this book for my husband, who is a chef. He was wanting to learn how to make terrines and was absolutely thrilled and surprised with his gift. I can't wait to taste the dishes.

Pretty good as far as cookbooks go. The problem with all cookbooks is that if you do have a question, and the book doesn't adequately cover it, well too bad. Giving 4 stars instead of 5 only because of small annoyances. For example, has a recipe for broccoli timbale with walnut sauce, but doesn't actually tell you how to make the sauce, just the timbale. If the sauce recipe IS hidden

somewhere on the book, I couldn't find it. It may have been better with fewer recipes and more detail of each. Gives excellent detail of the basics, but I'm not 100% sure exactly how the basics should be applied to some of the more complicated stuff.

I hardly have anything else to add. The recipes are classic, beautifully explained, wonderful photos. Tremendous variety of recipes from classic pork or chicken to venison pates, rough and smooth, and seafood and vegetable terrines. Includes sauce recipes and suggestions.

Excellent overview and recipes, and includes other things like recipes for sauces for the terrines and timbales. I have looked at all the terrine books I can find and this seems to be the definitive work on the subject.

This is an extraordinary work, it really does more than just show you how to cook at least a hundred varieties of pates and terrines. It gives a comprehensive background to the history of the food, how to really do it well, how to glaze, decorate and present it to maximum taste and presentation. Has step by step photos on a number of techniques including making the right sort of pastry. Includes significant photos of various stages - including in the decoration. How to make stocks and make them perfectly for the beautiful clear aspic glaze necessary to decorate the terrines. While there are standard pates and terrines there are also a wide variety of other types including delicious vegetable options. This is not food in a minute stuff. This sort of cooking is slow cooking at its best - dishes which you begin the day, (or more!) before hand. Dishes which take care and time to prepare and cook. There are numerous stages and pieces to present, and it is worth it. The outcome is wonderful - and the clear conceptual understanding of why it has to be done in a set way helps the enjoyment factor in cooking. This is sheer luxury cooking and it is worth it. Use your other cookbooks, but spend time learning how to make some really great terrines and pates.

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In The Charcuterie: The Fatted Calf's Guide to Making Sausage, Salumi, Pates, Roasts, Confits, and Other Meaty Goods PatÃ©s & Terrines

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