

MASTERING
THE ART OF
**French
Cooking**

*The only cookbook that explains how
to create authentic French dishes
in American kitchens with American foods*



By **JULIA CHILD**
LOUISETTE BERTHOLLE
SIMONE BECK

Drawings by Sidonie Coryn

The Art Of French Cooking

Julia Child, Louise Bertolle, Simone Beck

The Art Of French Cooking:

Mastering the Art of French Cooking, Volume 1 Julia Child, Louise Bertolle, Simone Beck, 1983-09-12 NEW YORK TIMES BESTSELLER The definitive cookbook on French cuisine for American readers 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 I only wish that I had written it myself James Beard Featuring 524 delicious recipes and over 100 instructive illustrations to guide readers every step of the way Mastering the Art of French Cooking offers something for everyone from seasoned experts to beginners who love good food and long to reproduce the savory delights of French cuisine Julia Child Simone Beck and Louise Bertolle break down the classic foods of France into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of dishes from historic Gallic masterpieces to the seemingly artless perfection of a dish of spring green peas Throughout the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations bound to increase anyone's culinary repertoire 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 Thomas Keller The French Laundry

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Mastering the Art of French Cooking Julia Child, Louise Bertolle, Simone Beck, 1994 **Mastering the Art of French Cooking** Simone Beck, 1978

Mastering the Art of French Cooking, Volume I Julia Child, Louise Bertolle, Simone Beck, 2001-10-16 NEW YORK TIMES BEST SELLER For sixty years this has been the definitive cookbook on French cuisine for American readers It deserves a place of honor in every kitchen 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 I only wish that I had written it myself James Beard Featuring 524 delicious recipes and over 100 instructive illustrations to guide readers every step of the way Mastering the Art of French Cooking offers

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The French Chef Cookbook Julia Child, 2023-11-21 A beautiful new edition of the beloved cookbook capturing the spirit of Julia Child's debut TV show which made her a star and is now featured as the centerpiece of Max's *The French Chef Cookbook* is a comprehensive *A oïli to Velout Bouillabaisse to Ratatouille* collection of more than 300 classic French recipes By 1963 Julia Child had already achieved widespread recognition as the bestselling author of *Mastering the Art of French Cooking* but it wasn't until her television debut with *The French Chef* that she became the superstar we know and love today Over the course of ten seasons millions of Americans learned not only how to cook but how to embrace food The series completely changing the way that we eat today and it earned Julia a Peabody Award in 1965 and an Emmy Award in 1966 From that success came *The French Chef Cookbook* Julia's first solo cookbook written with all the wit wisdom and *joie de vivre* for which she is rightly remembered Organized by episode Dinner in a Pot Caramel Desserts Beef Gets Stewed Two Ways the book like the television show on which it is based is a complete French culinary education packed with more than 300 delectable recipes including timeless classics like Cassoulet Vichyssoise Coq au Vin Croissants and Chocolate Mousse The definitive companion to Julia's groundbreaking television series *The French Chef Cookbook* is now available in a beautiful new edition sixty years after Julia first took to the airwaves

Mastering the Art of French Cooking Julia Child, Louisette Bertholle, Simone Beck, Sidonie Coryn, Paul Child, 2009 The sequel to the classic *Mastering the Art of French Cooking* Here from Julia Child and Simone Beck is the sequel to the cooking classic that has inspired a whole American generation to new standards of culinary taste and artistry On the principle that mastering any art is a continuing process they continued during the years since the publication of the now celebrated Volume One to search out and sample new recipes among the classic dishes and regional specialties of France cooking conferring tasting revising perfecting Out of their discoveries they have made for Volume Two a brilliant selection of precisely those recipes that will not only add to the repertory but will above all bring the reader to a yet higher level of mastering the art of French cooking This second volume enables Americans working with American ingredients in American kitchens to achieve those incomparable flavors and aromas that bring up a rush of memories of lunch at a country inn in Provence of an evening at a great Paris restaurant of

the essential cooking of France Among its many treasures the first authentic successful recipe ever devised for making real French bread the long crunchy yeasty golden loaf that is like no other bread in texture and flavor with American all purpose flour and in an American home oven soups from the garden chowders and bisques from the sea including great fish stews from Provence Normandy and Burgundy meats from country kitchens to haute cuisine in master recipes that demonstrate the special art of French meat cookery chickens poached thirteen ways and sauced vegetables alluringly combined and restored to a place of honor on the menu a lavish array of desserts from the deceptively simple to the absolutely splendid But perhaps the most remarkable achievement of this volume is that it will make Americans actually more expert than their French contemporaries in two supreme areas of cookery baking and charcuterie In France one can turn to the local bakery for fresh and expertly baked bread or to neighborhood charcuterie for p t s and terrines and sausages Here most of us have no choice but to create them for ourselves And in this book thanks to the ingenuity and untiring experimentation of Mesdames Child and Beck we are given instructions so clear so carefully tested that now any American cook can make specialties that have hitherto been obtainable only from France s professional chefs and bakers With the publication of Volume Two one can select from a whole new range of dishes from the French bread to a salted goose from peasant rago ts to royal Napoleons Each of the new master recipes is worked out step by infallible step with the detail exactness and clarity that are the soul of Mastering the Art of French Cooking And the many drawings five times as many as in Volume One are demonstrations in themselves making the already clear instructions doubly clear More than a million American families now own Volume One For them and in fact for all who would master the art of French cooking Julia Child and Simone Beck open up new worlds of expertise and good eating Bon app tit

[Excel French Cooking](#) Excel Cooking,2016-06-10 LEARN THE CULINARY ART OF FRENCH COOKING Bonjour Imagine being able to cook a delicious French meal for your family and friends Imagine being able to slice and dice like a pro and have beautiful knife cuts that would make you the next Food Network star French cooking is one of the most delectable cooking around Some of the most expensive restaurants in the world provide the most exquisite French dishes and people go there just to taste the very best delicious delicacies of what French chefs have to offer But no one simply decides that they want to have French for the night then be able to cook it There are many things that you have to know in order to properly cook French cuisine The secret s out You can actually learn to start cooking up your own French recipes at home That is what Excel French Cooking is all about Here s a sample taste of what you ll get The different terms that are used in French cooking such as Mother Sauce and Bouquet Garni The different knife skills and types of cuts used by French chefs from the brunoise to the mirepoix Breakfasts You ll hear the truth about French breakfasts and the history as creator of its most famous item Lunches Learn how to make French pop salads bouillabaisse and the well known and irresistible souffl s and crepes Dinners This discusses formal affairs and has recipes for things such as butternut squash soup paysanne soup and green veggie au gratin and that s just for starters Unlike other French cookbooks you don t only get

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of French Cooking Volumes 1 & 2. Julia Child, 2011-03-01 From historic Gallic masterpieces to the seemingly artless perfection of a dish of spring green peas this beautiful book with more than 100 instructive illustrations leads the cook infallibly through each essential step of a recipe to its final creation

The Art of French Cooking Bart Winer, 1958

Mastering the Art of French Cooking Alfred A. Knopf, 1961

The Art Of French Cooking Book Review: Unveiling the Power of Words

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