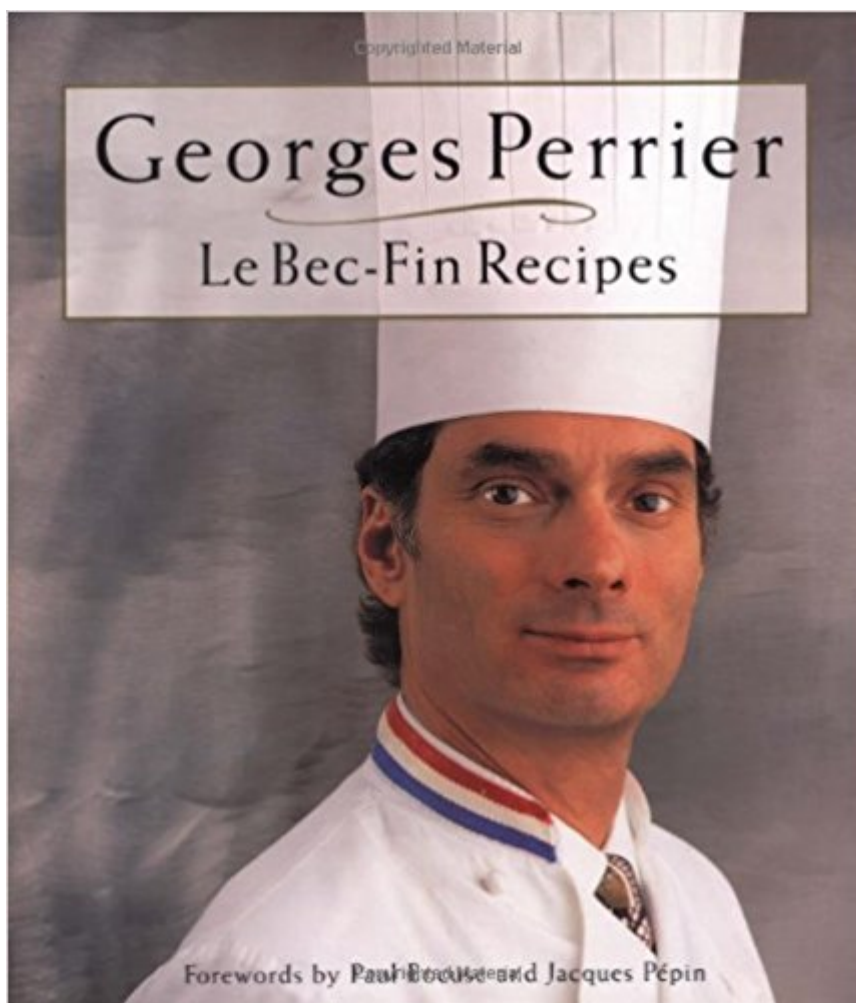


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# Georges Perrier Le Bec-fin Recipes



## Synopsis

An upscale user-friendly collection of some of Le Bec-Fin's most famous haute-cuisine dishes as well as some newer recipes. 120 recipes for both classic French cuisine and Bistro cooking are contained in this book.

## Book Information

Hardcover: 224 pages

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Average Customer Review: 4.7 out of 5 stars 17 customer reviews

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## Customer Reviews

Aliza Green is the author of five successful cookbooks, beginning with her authorial partnership with French chef Georges Perrier on *Le Bec-Fin Recipes*. She also co-authored *Ceviche!: Seafood, Salads, and Cocktails with a Latino Twist* with chef Guillermo Piernot, which won a James Beard Award for "Best Single Subject Cookbook." *Beans: More than 200 Delicious, Wholesome Recipes from Around the World*, appeared as one of *The New York Times*'s top cookbooks of the year. She has also authored *Field Guide to Meat* and *Field Guide to Produce*. Green's food columns and articles appear in a variety of local and national newspapers and magazines, including *Fine Cooking*, *Prevention*, *Philadelphia Magazine*, the *Philadelphia Inquirer*, *Philadelphia Daily News*, and *The National Culinary Review*. She has conducted numerous cooking classes, had many television appearances, including *NBC's Today Show*, and radio interviews, and is a highly reputed television and print food stylist.

Cookbook is a welcomed addition to my collection. We loved eating at Le Bec Fin and miss the quality and presentation of Perrier's dishes. Well written, clear instructions, and little tricks and/or ideas to improve recipes. After visiting France recently and ate simple and delicious dishes, I value

King George's book even more.

I was so proud of Georges when he was in Philadelphia, and followed his career. I love this book! Since I now live on the west coast it is so comforting and wonderful to see the photos, read all about him, not to mention those superb recipes and photos! In spite of it's sophistication, it is still a user friendly book. Tells us how to make Demi-Glace for the Fillet of Beef recipe BUT also tells us where to order it if we don't have time to make it - takes at least 12 hours. I have such respect for him!! We had our own 5 star Restaurant in Philadelphia. BRAVO Georges for all you have done!

This is one of the best cookbooks I own. I have often dined at Le Bec Fin and there is simply no comparison in Philadelphia. As far as the cookbook, I routinely prepare the Poached Turkey recipe (always to raving reviews), the Scalloped Potato recipe and the Lobster Bisque recipe for holiday dinners. The Lobster bisque is absolutely fantastic and the best I have ever tasted and it came from my very own kitchen. Tres bien!! Over the years, I have made many of the recipes and, even though they can be somewhat complicated sometimes, the results are just superior. This is truly a special cookbook. I own at least 75 other cookbooks and this is one of my favorites that I go back to year-after-year.

Dear Georges, I recently purchased Le Bec-Fin Recipes and my husband and I are enjoying ourselves immensely. For lunch today I made your Belgian Endive salad with Hazelnut oil, walnuts and gruyere cheese. Hands down, one of the best salads we've ever had. I couldn't find Hazelnut oil, so I substituted Walnut oil, and it was terrific. Thank you for the book and best wishes in your retirement. Diane Collins, Rehoboth Beach, DE

Fabulous cookbook. It's a classic-up there with Julia Child. I saw this in a restaurant's bookcase and had to get myself a copy. I'm glad I did. It would be a great gift for someone who likes to cook. Lots of photographs.

I found the book well written and elegant in the way Georges' family setting is portrayed. I ate at the Bec Fin many times and I personally know Georges and some members of his family therefore I can attest that the book story is totally authentic. A book to keep for yourself or to offer to your friends lovers of haute cuisine Française.

Down to earth chef. Loved the book.

She used to spend a lot of time in Philadelphia while my nephew was in medical school. Natalie knew about the stellar reputation of Le Bec Fin (especially in the earlier days). She was so happy to get this cookbook and is eager to try out the recipes.

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