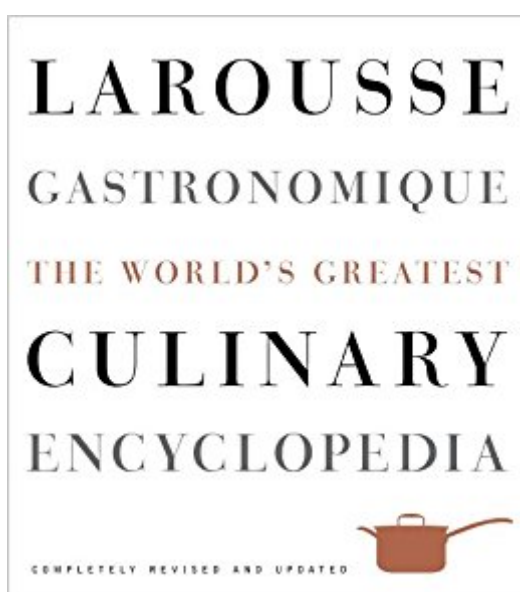


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Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised And Updated



Synopsis

Larousse Gastronomique has been the foremost resource of culinary knowledge since its initial publication in 1938. Long revered for its encyclopedic entries on everything from cooking techniques, ingredients, and recipes to equipment, food histories, and culinary biographies, it is the one book every professional chef and avid home cook must have on his or her kitchen shelf. In fact, Julia Child once wrote, "If I were allowed only one reference book in my library, Larousse Gastronomique would be it, without question." The culinary landscape has changed dramatically in the last decade, prompting a complete revision of this classic work. Larousse Gastronomique has now been updated to add the latest advancements that have forever changed the way we cook, including modern technological methods, such as sous-vide cooking and molecular gastronomy. All-new color ingredient-identification photographs give this edition a fresh, elegant look. And for the first time, Larousse features more than 400 reportage photos—candid images of upscale restaurants from around the world—that give behind-the-scenes access into the kitchens where the finest food is created. Dozens of new biographies of people who have made significant contributions to the food world debut in this revision, including such luminaries as Ferran Adrià, Daniel Boulud, Alice Waters, Gaston Lenôtre, Thomas Keller, James Beard, and Julia Child. With entries arranged in encyclopedic fashion, Larousse Gastronomique is not only incredibly user-friendly, but it is also a fantastic read for anyone who loves food. Skip from Roasting to Robert (a classic French sauce), and then to Robiola (the Italian cheese); or go from Sake to Salad—with dozens of recipes—and on to Salamander, a type of oven used in professional kitchens for caramelizing (and named after the legendary fire-resistant animal). An index at the end of the book of all 3,800 recipes for cuisines from around the world makes it easy to find a myriad of preparations for any ingredient (eggs or chicken, for example) or type of dish (such as cakes or sauces). The unparalleled depth and breadth of information—from the traditional to the cutting-edge—make this newest edition of Larousse Gastronomique indispensable for every cook.

Book Information

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Customer Reviews

Larousse Gastronomique is a classic reference source. First published in 1938, it concentrated on traditional French cooking. This completely revised and updated edition recognizes the many changes that have occurred in the culinary world. It has a broader focus, with information about foods, culinary techniques, and chefs from across the globe. The alphabetical entries range in length from a few sentences to several pages. They cover types of food (Apples, Locusts); cooking techniques (Braising, Grilling); famous chefs (Auguste Escoffier, Alice Waters); culinary jobs (Maître d'hôtel, Sommelier); countries (China, Greece); and tools of the trade (Knife, Saucepan). Flashy new culinary techniques such as Sfumato and molecular gastronomy are covered, too. The book contains more than 3,800 recipes attached to related articles—15 apple recipes, 8 ways to prepare eel, and 2 versions of cassoulet, to name a few. Also in this edition are color photographs of ingredients so that users can see varieties of spices, fruits, and vegetables as well as cooking techniques such as opening a scallop or stuffing fish or poultry. Some 400 candid black-and-white photographs of restaurants from all over the world depict the daily work in the kitchens. General and recipe indexes make it easy for users to find what they need. This is an essential resource for most library reference collections as well as a wonderful book to browse.

--Barbara Bibel

Larousse Gastronomique is clearly the best cooking encyclopedia ever, but I also love to open it anywhere and just read. The descriptions are clear and the recipes are easy to follow. Anyone who thinks French cooking is daunting will be forever changed by this book. In a garden, Larousse has a place of honor on every cookbook shelf in America. Martha Stewart is critical to have a sound understanding of traditional culinary principles before attempting to push boundaries in cuisine. Larousse Gastronomique helps me execute the progressive cooking we do at Alinea. Grant Achatz: The bible of cooking. The all-time argument ender. Early in my cooking career, I wielded my Larousse like a weapon and it never let

me down. • "Anthony Bourdain œLarousse Gastronomique has always been the first and last word on classic European techniques and recipes. I love that it has expanded its reach to cover world cuisines and modern culinary innovations, making it more indispensable than ever. • "Marcus Samuelsson œThe history of food has never had a better biographer. Required reading for anyone who eats. • "Dan Barber œYoung chefs, famous chefs, home cooks, and everyone who loves food and cookingâ "we all depend on Larousse Gastronomique.Â It is the only culinary encyclopediaÂ that is always up-to-date.â • "Daniel Boulud œYou canâ™t go into the chefâ™s office of any serious kitchen and not see a copy of Larousse. A must-have for professional and home cooks alike.â • "David Chang œTheÂ LarousseÂ isÂ theÂ first place I look whenÂ IÂ need to clarify a cooking question. The greatest reference book, it is a fascinating read.â • "Jacques Pépin œLarousse is an invaluable tool for any cook. Iâ™ve used this great resource all throughout my cooking career, and of course I look forward to the new edition. New information and knowledge are always welcome.â • "Thomas Keller œLarousse Gastronomique is a veritable dictionary of cooking terms for the French kitchen. If a chef were allowed only one book, this would have to be it.â • "Mario Batali

My son is a passionate chef and loved this gift!!

Anyone who has this book and read for hours about various styles and recipes. This allows the reader a wide spectrum of the culinary arts.

The best encyclopedia of all. I learnt how to make Demi glacœ from scratch here!

This is by far the one book you should have if you are serious about cooking, and it is a 5 star book without doubt. However I am leaving a 4 star review for s mishandling of the product. It came with a beat up dust jacket, and most of the corners and edges are dinged in some way. That being said it doesn't effect the quality of the contents, it's just a shame.

If you are looking to start a cooking library, or enhance an existing one - Start here! It's a mix of definitions, recipes, history and general cooking knowledge. If you are looking something up in this book and can't find it - a pat on the back is in order. You have made a foray into the truly obscure. It's a great investment, and if you are a real food geek - lots of fun to read. It has some great recipes in it also, so don't overlook those.

Great book, full of recipes as well as history. Pictures look great, this is one terrific book.

It's French with the usual arrogance.

Everything you could want or need at your finger tips, great for anyone in the industry.

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