

[PDF] Sauces: Classical And Contemporary Sauce Making

James Peterson - pdf download free book

Books Details:

Title: Sauces: Classical and Contemp

Author: James Peterson

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Description:

The winner of the James Beard Foundation Cookbook of the Year Award when it was first published nearly two decades ago, Sauces is, in the words of Mark Bittman, "the single contemporary reference on the subject that is both comprehensive and comprehensible." Through two successful editions, it has established itself as a modern cookbook classic—and an essential reference for every serious cook.

James Peterson trained as a chef in France, and the book offers a thorough grounding in the art of classical French sauce making, from velouté, béchamel, and demi-glace to hollandaise, mayonnaise,

and crème anglaise. But Peterson also presents a wide variety of lighter contemporary sauces—including pan sauces, purées, and vinaigrettes—as well as sauces from around the world, including salsas, pasta sauces, and Asian-style dipping and curry sauces. Best of all, he includes recipes not just for sauces, but for finished dishes. These recipes give Sauces a broader scope, showing how good cooking and sauce making are intimately related—and demonstrating how a correctly prepared sauce can transform a well-cooked dish into something truly sublime.

Now, with this new edition, Peterson has thoroughly revised and expanded Sauces to make it even more indispensable. You'll find more than sixty all-new recipes for dishes that showcase the leading role of sauces in cooking, such as Chicken Tagine with Harissa Sauce, Osso Buco with Julienned Vegetables, Lobster à la Nage, and Gold-Plated Chicken with Ginger, Saffron, and Almonds. There are intriguing historical recipes from medieval and seventeenth-century Europe as well as broth-based classics such as Pot au Feu and Bollito Misto. And, by popular request, Peterson at last includes a recipe for traditional American Roast Turkey with Giblet Gravy.

This new edition has been completely redesigned to make it easier to use and includes more than thirty beautiful new color photographs of finished dishes with sauces. If you're a fan of the book's previous editions, you should note that Peterson has not cut any recipes for this edition, and that he has reinstated the popular sauce charts that appeared in the first edition.

Lively, erudite, and authoritative, Sauces remains the definitive modern work on the subject. And with this edition's additional recipes—there are now a total of 440—it is now even more valuable as a general cookbook. You'll find all the techniques and know-how you need to master the art of sauce making, and you'll also discover how sauces can take your cooking to a whole new level.

Exclusive Recipe Excerpts from Sauces: Classical and Contemporary Sauce Making

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Review "...bound to become a culinary icon...Any serious cook will want to own this book."
(MostlyFood.co.uk, November 20th 2008)

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