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We have detected that JavaScript is disabled in this browser. Enable JavaScript or switch to a supported browser to continue using Twitter.com. You can view a list of browsers supported in our service center. Larousse gastronomique service center was the most important resource of culinary knowledge since its first publication in 1938. Long revered for its encyclopedic voices throughout, from cooking techniques, ingredients and recipes for equipment, food stories, and biographies Culinary, is the only book every professional chef and passionate cook at home must have on its kitchen shelf. In reality, Julia Child once wrote: "If only a reference book was allowed in my library, Larousse gastronomique would be that, no doubt." The culinary panorama has changed radically over the last ten years, pushing a complete review of this classic work. Larousse gourmets now has been updated to add the most recent innovations that have always changed the way to cook, including modern technological methods, as sous-saw cuisine and molecular gastronomy. All-new ingredient photographs-color identification give this edition a new and elegant. And for the first time, Larousse has more than 400 reportage photos € Images of candid luxury restaurants from all over the WorldÂ € that give access behind the scenes in the kitchens in which the best food products are created. Tens of new biographies of people who have given significant contributions to the world debut of food in this review, including luminaries such as Ferran Adrià, Daniel Boulud, Alice Waters, Gaston Len  tre, Thomas Keller, James Beard, and Julia's voices Child.with arranged encyclopedically, Larousse gastronomique is not only incredibly easy to use, but it is also a fantastic reading for those who love food. Switch from toasting to Robert (a classic French sauce), and then to Robiola (Italian cheese); Or go from Sake to Salada with dozens of RecipesÂ € and Salamander, a type of oven used in professional kitchens for caramellar (and takes its name from the legendary fire resistant animal). An index at the end of the book of all 3,800 recipes for kitchens 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 depth and the amplitude of computer from traditional to the unparalleled EdgeÂ € parade make this new edition of the Larousse gastronomique indispensable for every cook. ISBN-13: 9.780.307.46491 million Publisher: Clarkson Potter / Ten Speed à €

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