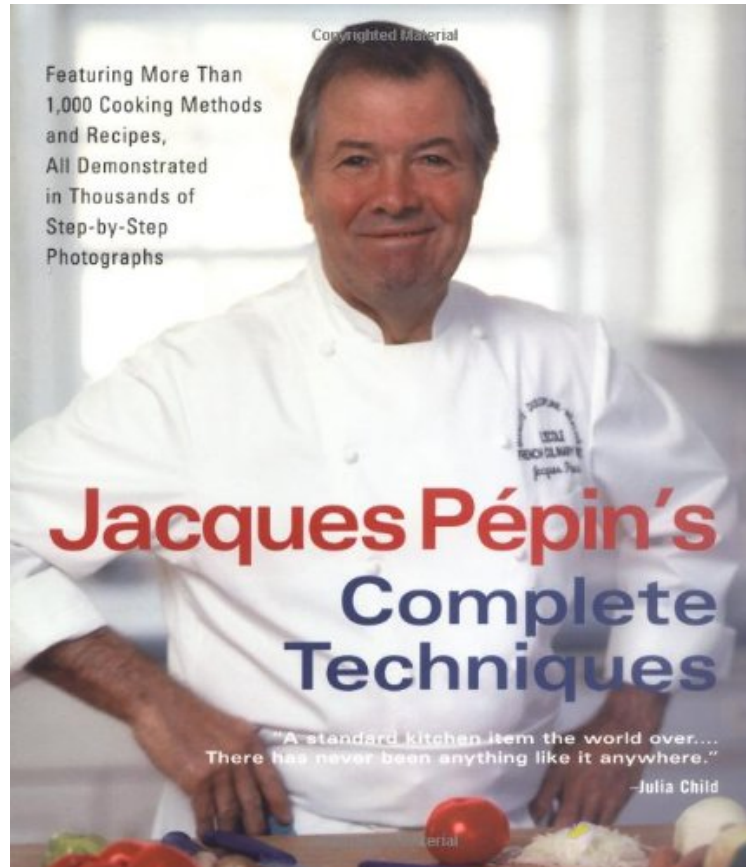


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Jacques Ppin's Complete Techniques

Jacques Ppin

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Jacques Ppin : Jacques Ppin's Complete Techniques before purchasing it in order to gage whether or not it would be worth my time, and all praised Jacques Ppin's Complete Techniques:

2 of 2 people found the following review helpful. Bravo for Jacques!By SlussI've always enjoyed him on television, and this book of techniques is a gem. When I look at it, I'm seeking basics. In other words, I'm probably following a recipe from another source or working without one. If it's a new adventure or troubleshooting a failure, Jacques is a helpful big brother. It isn't really a cookbook so much as a great foundational work.When I was about 20, I had a good friend who was a Swiss chef, and I always consulted him when approaching a new adventure. He could do absolutely anything. He was never around when I actually got into the project, but his advice was pure gold. My friend has since passed on to whatever reward comes after this life, and I now have Jacques at my fingertips for those essential consultations on the big, broad strokes and for simple solutions (even on presentation) in the areas where I'm inexperienced.1 of 1 people found the following review helpful. Fundamental Techniques in a Slightly Dated PackageBy D CAs an aspiring home chef, I wanted to understand some of the fundamentals techniques of cooking in order to start refining my skills. I know Jacques Ppin is recognized as one of the father's of modern culinary technique cookbooks, so I wanted to give this book a try. What I didn't realize was that the paperback version only has black and

white photos, which makes it slightly less entertaining to read, but still useful. Also, the edition I received reads as a bit dated in terms of writing and techniques (it reminds me of those PBS cooking shows from the 1990s). Overall, it's a useful reference for curious cooks. 0 of 0 people found the following review helpful. This Book Has Taught Me So Much By Jason I bought this book as well as "La Technique" not knowing it's basically the same book. However they're both great and I've learned so much from them. I was surprised at how many of the techniques I already knew just from watching cooking shows my whole life. There is still a lot to learn nonetheless.

The fully illustrated bible of cooking techniques from the world's best-known French cook is now in paperback and in one volume for the first time ever. From a master chef and the current co-star (with Julia Child) of the hit television series "Cooking at Home" comes everything the home cook needs to perfect his or her kitchen skills--assisted by instructive, step-by-step photography. Learn to de-bone a chicken, poach an egg, whisk a perfect bearnaise, knead a tangy sourdough, or bake an exquisite meringue with the perfection and efficiency of a professional chef. Ppin's toothsome and time-tested recipes offer budding chefs the opportunity to put lessons into practice with extraordinary results. This comprehensive, authoritative presentation of cooking technique and practice is sure to become an indispensable part of every home cook's library.

From the Inside Flap From one of the world's best-known and most highly respected chefs comes a true publishing event: a fully up-to-date, one-volume edition of *La Technique* and *La Methode*, featuring step-by-step photographs of Pepin's hands on every page - along with his inimitably clear and concise instruction on each technique. Jacques Pepin's *Complete Techniques* features everything the home cook needs to perfect: poach an egg, whisk a perfect hollandaise, knead a crispy baguette, or bake an exquisite meringue with the perfection and efficiency of a professional chef. Featured throughout the book, Pepin's classic recipes offer budding masters the opportunity to put lessons into practice with extraordinary results. Moving from the basics (holding and sharpening knives, peeling vegetables, separating and poaching eggs, making stocks and sauces, carving meats, even folding napkins) through each food category (fish and shellfish, vegetables, poultry and meat, breads, pastry, and dessert), Jacques Pepin's *Complete Techniques* is the most comprehensive study of French cooking methods ever collected in one volume. It is sure to become an indispensable part of every home cook's library for many years to come. When professionals work with ease and rapidity, it is a result of long years of practice and discipline. There are no secrets or tricks; only feats of skill (*tours de main*) acquired with prolonged effort. Through endless repetition, these techniques will become so much a part of you that you'll never forget them. "People often tell me that what surprises them most is watching me cook and talk at the same time. This is because my hands are trained to the point where I do not have to think about the processes I use as I make a recipe--it's automatic. Instead of fighting the mechanics of cooking, I can concentrate on thinking about the combination of ingredients, about taste, and about texture. You may be very creative and imaginative in the kitchen, but you cannot take advantage of those qualities if you don't know the basics. A solid background must precede inventiveness." (Jacques Pepin, from the Introduction) Jacques Pepin is one of America's best-known cookbook authors and cooking teachers, and has appeared regularly on PBS-TV for more than a decade, hosting or co-hosting with Julia Child or his daughter Claudine, more than 300 cooking shows. A former *New York Times* columnist, he is a contributing editor to *Food Wine* magazine and has published nineteen cookbooks. He serves as Dean of Special Programs at The French Culinary Institute in New York City and teaches at Boston University. Born in Borg-en-Bresse, France, he was the personal chef to three French heads of state before moving to the United States in 1959. He now lives in Connecticut. From the Back Cover Jacques Pepin's landmark, fully illustrated guides to all of the cooking fundamentals, *La Technique* and *La Methods*, are finally available in one volume, fully updated by the author. The publication of Jacques Pepin's *Complete Techniques* is sure to be celebrated by expert cooks and beginners alike. Here, the man Julia Child has called "not only a renowned chef, a foremost authority on French cuisine, a great teacher and truly a master technician" provides easy-to-follow instructions for hundreds of culinary procedures and preparations, including: Braising Beef - Breeding Veal Scallopine - Carving Poached Salmon - Stuffing Sausage - Making Chocolate Cigarettes - Cleaning and Boning Trout - Cooking and Presenting Lobsters - Filling Cream Puffs - Filleting Fish - Folding Napkins - Topping Fruit Tarts - Making Green Noodles - Grilling Poultry - Holding the Knife - Using Ladyfingers - Lining Cake Pans - Making Pepper Steak - Rolling Pie Dough - Poaching Eggs - Preparing Mussels - Peeling Onions - Using Fish Stock - Creating Apple Swans - Separating Eggs - Making Sole Meuniere - Stuffing Mushrooms - Trimming and Cooking Meat - Braising Chicken Livers - Frying Parsley - Poaching Salmon - Carving Rib Roast - Baking Country Bread and Baguettes - Making Fruit Cake - Flaming Bananas - Glazing Cake with Fondant - Seeding a Cucumber - Cleaning Salad - Fluting Mushrooms - Coating a Cookie Sheet - Folding in Butter - Icing a Vodka Bottle - Shucking Oysters - Peeling and Preparing Green Peppers - Braising Lettuce - Trussing Poultry . and much more. "This is the book that every aspiring cook should read before picking up a French knife. Concise, informative, indispensable." (Anthony Bourdain, author of *Kitchen Confidential* and *A Cook's Tour*) "A through-going study of the skills of the kitchen as interpreted by an extraordinarily talented and skilled French chef. An invaluable book for anyone seriously interested in cooking with class." (Helen McCully,

former food editor, House Beautiful)