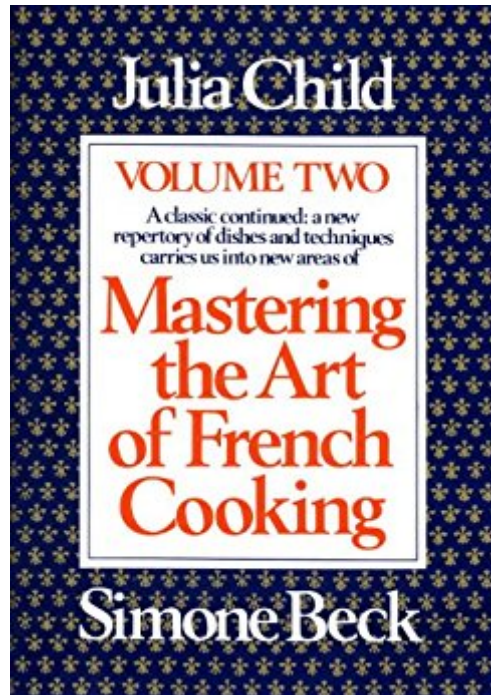


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Mastering The Art Of French Cooking, Volume 2



Synopsis

The sequel to the classic *Mastering the Art of French Cooking*, from Julia Child and Simone Beck, is the sequel to the cooking classic that has inspired a whole American generation to new standards of culinary taste and artistry. On the principle that "mastering any art is a continuing process," they continued, during the years since the publication of the now-celebrated Volume One, to search out and sample new recipes among the classic dishes and regional specialties of France—cooking, conferring, tasting, revising, perfecting. Out of their discoveries they have made, for Volume Two, a brilliant selection of precisely those recipes that will not only add to the repertory but will, above all, bring the reader to a yet higher level of mastering the art of French cooking. This second volume enables Americans, working with American ingredients, in American kitchens, to achieve those incomparable flavors and aromas that bring up a rush of memories—of lunch at a country inn in Provence, of an evening at a great Paris restaurant, of the essential cooking of France. Among its many treasures: the first authentic, successful recipe ever devised for making real French bread—the long, crunchy, yeasty, golden loaf that is like no other bread in texture and flavor—with American all-purpose flour and in an American home oven; soups from the garden, chowders and bisques from the sea—including great fish stews from Provence, Normandy, and Burgundy; meats from country kitchens to haute cuisine, in master recipes that demonstrate the special art of French meat cookery; chickens poached (thirteen ways) and sauced; vegetables alluringly combined and restored to a place of honor on the menu; a lavish array of desserts, from the deceptively simple to the absolutely splendid. But perhaps the most remarkable achievement of this volume is that it will make Americans actually more expert than their French contemporaries in two supreme areas of cookery: baking and charcuterie. In France one can turn to the local bakery for fresh and expertly baked bread, or to neighborhood charcuterie for pâtés and terrines and sausages. Here, most of us have no choice but to create them for ourselves. And in this book, thanks to the ingenuity and untiring experimentation of Mesdames Child and Beck, we are given instructions so clear, so carefully tested, that now any American cook can make specialties that have hitherto been obtainable only from France's professional chefs and bakers. With the publication of Volume Two, one can select from a whole new range of dishes, from the French bread to a salted goose, from peasant ragoût to royal Napoleons. Each of the new master recipes is worked out, step by infallible step, with the detail, exactness, and clarity that are the soul of *Mastering the Art of French Cooking*. And the many drawings—five times as many as in Volume One—are demonstrations in themselves, making the already clear instructions doubly clear. More than a million American

families now own Volume One. For them and, in fact, for all who would master the art of French cooking, Julia Child and Simone Beck open up new worlds of expertise and good eating.Â Bon appÃ©tit!

Book Information

File Size: 18332 KB

Print Length: 648 pages

Publisher: Knopf; 1st edition (April 3, 2012)

Publication Date: April 3, 2012

Sold by:Â Random House LLC

Language: English

ASIN: B006HUJRK6

Text-to-Speech: Enabled

X-Ray: Enabled

Word Wise: Not Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #38,972 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #8 inÂ Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > European > French #39 inÂ Books > Cookbooks, Food & Wine > Regional & International > European > French #5961 inÂ Kindle Store > Kindle eBooks > Nonfiction

Customer Reviews

My mom was insistent that we kids learn to cook, and when Julia Child came on public television in the 60's, the whole family was glued to the set. We watched with fascination as she did things with food we Americans didn't know you could do. Mom bought this cookbook then, and I still have it, cover hanging by threads and covered in all kinds of saucy stains. It's still going strong, getting more stains every time I give a dinner party. We learned how to make omelets, roasts, soups like Vichysoisse (surprisingly simple potato and leek soup), and how to cook the bumper crop of garden green beans in a new and very delectable manner. I still think that this may be one of the best cookbooks for vegetables that I have on my shelf. I prize it for the meat section, especially a veal ragout that is possibly one of the most luxurious company dishes for a dinner party. It can be made ahead, and in fact, improves if you do. There are a lot of delicious desserts, some complicated (like Creme Bavaroise) and some cakes such as Reine de Saba (Queen of Sheba), a darkly moist and

modest looking little chocolate cake. This is easy to make, but so rich and delicious it should be banned by the AMA. What's not in here is French Bread. That's in Volume II. Just in case you were looking for that recipe, fyi. We made French-style green beans and the Reine de Saba cake one memorable Thanksgiving when we were very young, and even the kids (seven cousins, five of which were BOYS) sat politely glued to the table for the ENTIRE meal instead of getting up and running around halfway through the feast. The food was THAT good.

Rarely are we able to say with certainty that a book is at the top of its subject in regard and quality. This book, 'Mastering the Art of French Cooking' by Julia Child, Louisette Bertholle, and Simone Beck is certainly in that most unique position among cookbooks written in English and published in the United States. With Julia Child's celebrity arising from her long series of TV cooking shows on PBS, it may be easy to forget how Ms. Child rose to a position with the authority that gave her the cachet to do these shows in the first place. This book is the foundation of that cachet and the basis of Ms. Child's influence with an entire generation of amateur and professional chefs. It may also be easy to forget that this book has three authors and not just one. The three began as instructors in a school of French cooking, 'Les Ecole des Trois Gourmandes' operating in Paris in the 1950's. And, it was from their experience with this school that led them to write this book. To be fair, Julia Child originated a majority of the culinary content and contributed almost all of the grunt work with her editors and publisher to get the book published. The influence of this book cannot be underestimated. It has been written that the style of recipe writing even influenced James Beard, the leading American culinary authority at the time, to change his style of writing in a major cookbook on which he was working when '...French Cooking' was published. Many major American celebrity experts in culinary matters have cited Child and this book as a major influence. Not the least of these is Martha Stewart and Ina Garten. It is interesting that these first to come to mind are not professional chefs, but caterers and teachers of the household cook.

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