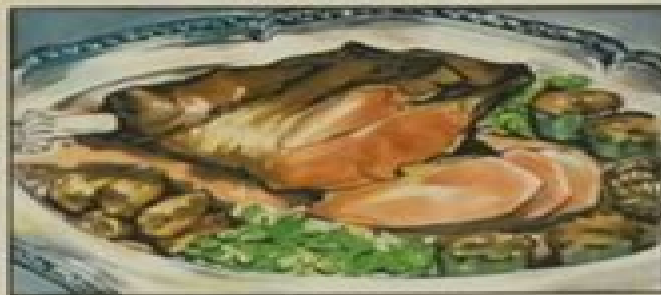


*Volume One*

# MASTERING THE ART OF **French Cooking**

*The only cookbook that explains how  
to create authentic French dishes  
in American kitchens with American foods*



By JULIA CHILD  
LOUISETTE BERTHOLLE  
SIMONE BECK

*Drawings by Sidonie Coryn*

# Mastering The Art Of French Cooking

**Julia Child**



## **Mastering The Art Of French Cooking:**

**Mastering the Art of French Cooking, Volume 1** Julia Child, Louise Bertolle, Simone Beck, 1983-09-12 NEW YORK TIMES BESTSELLER The definitive cookbook on French cuisine for American readers What a cookbook should be packed with sumptuous recipes detailed instructions and precise line drawings Some of the instructions look daunting but as Child herself says in the introduction If you can read you can cook Entertainment Weekly I only wish that I had written it myself James Beard Featuring 524 delicious recipes and over 100 instructive illustrations to guide readers every step of the way Mastering the Art of French Cooking offers something for everyone from seasoned experts to beginners who love good food and long to reproduce the savory delights of French cuisine Julia Child Simone Beck and Louise Bertolle break down the classic foods of France into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of dishes from historic Gallic masterpieces to the seemingly artless perfection of a dish of spring green peas Throughout the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations bound to increase anyone's culinary repertoire Julia has slowly but surely altered our way of thinking about food She has taken the fear out of the term haute cuisine She has increased gastronomic awareness a thousandfold by stressing the importance of good foundation and technique and she has elevated our consciousness to the refined pleasures of dining Thomas Keller The French Laundry

**Mastering the Art of French Cooking** Julia Child, Louise Bertolle, Simone Beck, 1994

**Mastering the Art of French Cooking** Julia Child, Louise Bertolle, Simone Beck, Sidonie Coryn, 2009 This is the classic cookbook in its entirety all 524 recipes Anyone can cook in the French manner anywhere wrote Mesdames Beck Bertolle and Child with the right instruction And here is the book that for more than forty years has been teaching Americans how Mastering the Art of French Cooking is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring green peas This beautiful book with more than 100 instructive illustrations is revolutionary in its approach because it leads the cook infallibly from the buying and handling of raw ingredients through each essential step of a recipe to the final creation of a delicate confection it breaks down the classic cuisine into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of recipes the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations bound to increase anyone's culinary repertoire it adapts classical techniques wherever possible to modern American conveniences it shows Americans how to buy products from any supermarket in the United States that reproduce the exact taste and texture of the French ingredients for example equivalent meat cuts the right beans for a cassoulet or the appropriate fish and seafood for a bouillabaisse it offers suggestions for just the right accompaniment to each dish including proper wines Since there has never been a book as instructive and as workable as Mastering the Art of French Cooking the

techniques learned here can be applied to recipes in all other French cookbooks making them infinitely more usable In compiling the secrets of famous cordons bleus the authors have produced a magnificent volume that is sure to find the place of honor in every kitchen in America Bon appetit **Mastering the Art of French Cooking** Simone Beck,1978

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