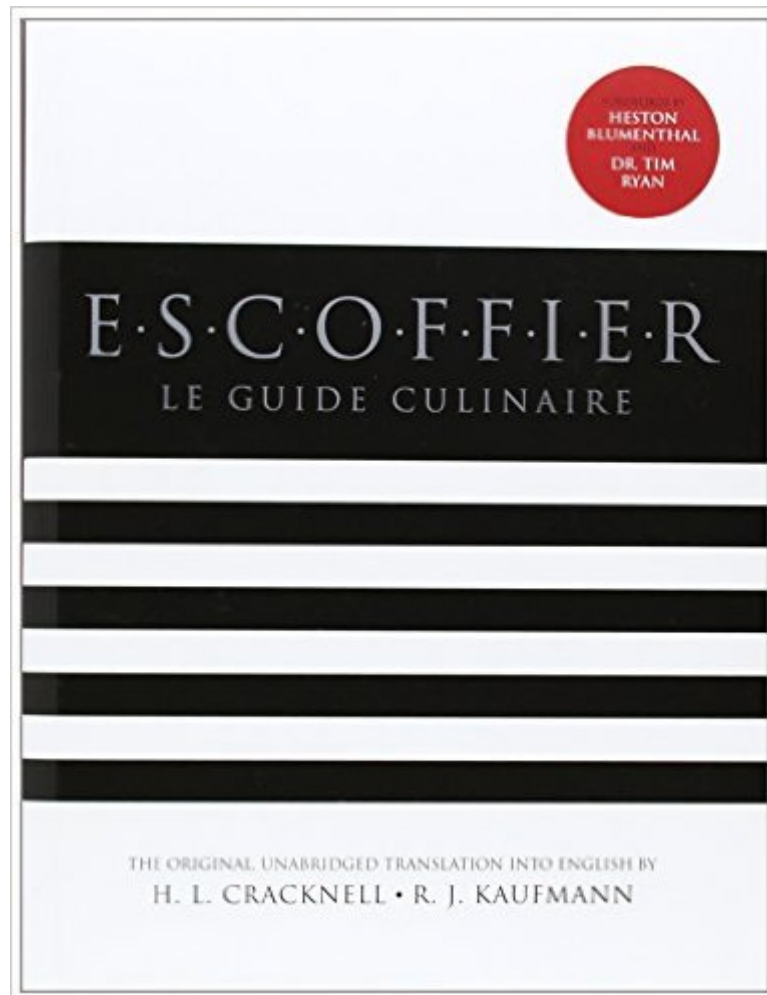


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# Escoffier



## Synopsis

The culinary bible that first codified French cuisine is now in an updated English translation with Forewords from Chefs Heston Blumenthal and Tim Ryan. When Georges Auguste Escoffier published the first edition of *Le Guide Culinaire* in 1903, it instantly became the must-have resource for understanding and preparing French cuisine. More than a century later, it remains the classic reference for professional chefs. This book is the only completely authentic, unabridged English translation of Escoffier's classic work. Translated from the 1921 Fourth Edition, this revision includes all-new Forewords by Heston Blumenthal, chef-owner of the Michelin three-star-rated Fat Duck restaurant, and Chef Tim Ryan, President of The Culinary Institute of America, along with Escoffier's original Forewords, a memoir of the great chef by his grandson Pierre, and more than 5,000 narrative recipes for all the staples of French cuisine.

- Includes more than 5,000 recipes in narrative form for everything from sauces, soups, garnishes, and hors d'oeuvres to fish, meats, poultry, and desserts
- Ideal for professional chefs, culinary students, serious home cooks, food history buffs, and unrepentant foodies
- The only unabridged English translation of Escoffier's original text, in a sleek, modern design

For anyone who is serious about French food, modern cooking, or culinary history, Escoffier's Complete Guide to the Art of Modern Cookery is the ultimate guide and cookbook.

**Sample Recipes: Oeufs Benedictine and Mousses and Mousselines**

**Oeufs Bénédictine Poached or Soft boiled:** Cover the bottom of tartlet cases with a Brandade of salt cod (see below) mixed with a little chopped truffle. Place the eggs which have been coated with Sauce Crème on top.

**Brandade de Morue** Cut the fish into large square pieces and poach for only 8 minutes from the time it comes back to the boil so as to keep it slightly undercooked. Immediately drain and remove all skin and bones. Place 2 dl (9 fl oz or 1 1/8 U.S. cups) oil in a shallow pan and heat until just smoking; place in the fish with 1 clove of crushed garlic and using a wooden spatula, mix vigorously over the heat until the fish becomes a fairly fine paste. Remove from the heat and add 5-6 dl (18 fl oz - 1 pt or 2 1/8 - 2 5/8 U.S. cups) oil, a little at a time mixing continuously with a spatula. Adjust the consistency of the paste from time to time with 2-3 tbs boiling milk until a maximum of 2 dl (9 fl oz-1 1/8 U.S. cups) milk has been absorbed. When the Brandade mixture is finished it should be very white and have the consistency of mashed potato. Finally adjust the seasoning and arrange pyramid shape in a deep dish then decorate with small triangles of bread which have been freshly fried in clarified butter.

**Cold Mousses, Mousselines and Soufflés** The terms Mousses and Mousselines can be used to describe hot and cold preparations; that which differentiates between Mousse and Mousseline is not the composition but its moulding. A Mousse, hot or cold, is made in a large mould of which the size

is generally sufficient for more than one person. The Mousselines are moulded either with spoons, a piping bag, or in special moulds having the form of large Quenelles, and one only is served per person. The Soufflés are moulded in small cassolettes or soufflé moulds. Composition of the Mixture for Cold Mousses and Mouselines Ingredients: 1 litre (1 pt or 4 U.S. cups) cooked purée of the principal ingredient such as chicken, game, foie gras, fish or shellfish 2 dl (9 fl oz or 1 1/8 U.S. cups) melted aspic jelly 4 dl (14 fl oz or 1 U.S. cups) appropriate Velouté 4 dl (14 fl oz or 1 U.S. cups) double cream which being correctly whipped will be equal to 6 dl (1 pt or 2 5/8 cups) The proportions of the above ingredients may be slightly adjusted according to the nature of the main ingredients being used and in the preparation of certain Mousses either jelly by itself or Velouté alone need to be used. Method: Add the cool jelly and Velouté (or just one of these ingredients if called for) to the basic purée and mix together on ice. When cold and thicker in consistency, add and fold in the cream. Seasoning is very important in cold preparations and it should always be checked and adjusted with great care. Note: the cream should not be more than half whipped, if it is fully whipped the quality of the Mousse will be less delicate and of a dryer texture. Moulding of Cold Mousselines This can be carried out in two different ways, by either simply lining the mould with jelly or afterwards coating with a Sauce Chaud-froid. In either case, they should be made in oval moulds of the type used in the making of large Quenelles or Mousseline eggs. Method 1: Line the moulds with very clear aspic jelly and cover with a layer of the Mousseline mixture; garnish the center with a Salipicon composed of the same basic ingredient as that in the Mousse, e.g. poultry, game, shellfish, etc. and of truffle. Cover with more Mousseline mixture; smooth dome-shape and place in the refrigerator to set. Method 2: Place a layer of the mixture in the bottom of the moulds, garnish the centre with a Salipicon, cover with more mixture and place to set. After demoulding, coat the Mousselines with Sauce Chaud-froid in keeping with the composition of the mixture; decorate with truffle and other items in keeping with the Mousseline and glaze with aspic jelly to fix the decorations. Set a layer of very clear aspic jelly in the bottom of a silver or glass dish and arrange the Mousselines on top; coat them once more with jelly and keep in the refrigerator until required. Garden Party

## **Book Information**

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## Customer Reviews

If you are looking for the "1,2,3's" of cooking, this is not the book for you. This book assumes you have, at the minimum, a basic command of culinary skills, terms and techniques. If you can look in the mirror and say "I have that!" the book is brilliant. It's the pinnacle of classic french cooking. There is a lifetime of recipes and challenges to be had within it's covers. You'll find most of the bad reviews are from folks that are looking for a "step through" cookbook. Please understand it simply isn't that. It's a chef book, written for chef's - although "dangerously" well educated home cooks will have a blast roaming it's pages and plotting their next culinary conquest.

Wonderfully enjoyable. . . . A foreword by Heston Blumenthal puts this edition in context: "[Escoffier] said he wanted the book to be 'a useful tool rather than just a recipe book,' and that's exactly what it is." Another nice grace note--a very brief biography of Escoffier on pages xx-xxii by his grandson Pierre P. Escoffier. While Escoffier may have said that this is not a recipe book, the recipes are delightfully straightforward. I have made Cerise jubilee any number of times. His description of how to make this is one of the shortest and most direct. That impressed me! To the extent that it is relevant, the chapters are organized by various obvious categories: sauces, garnishes, soups, hors-d'oeuvre, eggs, fish, butchers' meat, poultry, game, composite entrees, roasts, vegetables, sweets and desserts, ices, sandwiches, and fruits, jams, and drinks. Covering the waterfront, in short. Each section, of course, features many recipes. But the short introductory comments are also worthy of note. Here, Escoffier provides general statements about how to approach matters. Sauces? He speaks of basic preparations, such as stocks, glazes, mirepoix, and so on. Back to basics. Then, some general principles on preparing sauces. In short, one gains his perspective on sauces before actually exploring individual recipes. All in all, a most enjoyable volume for an amateur cook like me.

The ONLY thing different in this edition of Escoffier's amazing work is the introductions! If you own a previous edition of this translation, you've got ALL the useful content that's in this edition. Nothing has changed. Well, one little change in this edition that's kind of nice -- the recipe titles are now in red instead of black. Is this edition worth buying? ABSOLUTELY if you don't own another edition already. Escoffier's book is outstanding and worthy of a place in any serious cook's library! If you own another edition of this translation, you'll have to decide if getting recipe titles in red (and new introductions ) is worth the money.

5,000 recipes from the grandfather and king of French Cuisine. No pictures. An excellent index and word for word translations from the original French to English. This is not for beginners in my opinion as it does not coddle the reader with detailed explanations as to why things are done the way they are and the author assumes you are familiar with the basic techniques of French cooking. Probably best for intermediate to advanced cooks? An absolute must for anyone serious about cooking.

This is a tough book to understand on first read, but once you understand how the recipes build on each other you can make some incredible food. Your family and friends will beg you for more.

Rather, this is the codification of modern western gastronomy and it should be read that way! Like a set of rules with a manual and thousands of examples of what can be done with them. Another review below said the same, but it should be emphasized that prior cooking experience, or at least the ability to practice often and research ingredients or technique, etc. are required. This book is absolutely fantastic, but not necessarily a book for beginners as many recipes and even instructions and descriptions assume the reader already possesses a great deal of knowledge, skills, and ability. That being said this is still the go to book; the trunk which supports the gastronomy family tree. All others stem (no pun intended) from here...

I do love this even though recipes are kept very simple and somewhat lack of details. But this is proper if you are serious cook and have basic knowledge of French cooking and want to do French cooking at home. As an amateur self-taught home French cook, this is just right for me. I can just look up for what I need to do cooking and use my imagination to get details. Cooking is a science but it is also an art after all. This book could have been even better if the names of each recipes are kept as original French names. It makes it hard to look up for the recipe in English when you know

the original French name and don't come up with the names in English. However, my French knowledge is not good enough to read all recipes in French. This will be my great asset in my kitchen. It's like Auguste Escoffier will be standing next to me to teach cooking with simple instructions. And it's up to us cooks to figure out what the details are. If you are serious cook and need basic French recipe, go for it!

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