

PROFESSIONAL GARDE MANGER : A COMPREHENSIVE GUIDE TO COLD FOOD PREPARATION PDF, EPUB, EBOOK



Lou Sackett | 816 pages | 15 Mar 2010 | John Wiley & Sons Inc | 9780470179963 | English | New York, United States

Summer Fruit Salad. Understanding Arranged Salads. Hollywood Cobb Salad. Liptauer Cheese Basic Poached Shrimp. Basic Preparations. Seafood Mousseline Forcemeat Basic Seafood Mousse. Embellishments Clams or Oysters on the HalfShell. Ham Mousse. White Poultry Aspic for Coating Cold Poached Duck Foie Gras. Understanding Cold Soups. Ingredients for Mousselines. Types of Sandwiches. Understanding Sausages Smoked Salmon on a Bagel. Tartine aux JambonRadisBeurre. Southwestern Turkey Wrap. Types of Sausages OpenFace Smoked Turkey Apple. Santa Fe Smoked Turkey Panino. Seafood Seashells. Stuffed Quail Eggs in Baby Beets. CherryHoney HotSmoked Trout Preparing Cold Meat Products. Raw Meat Dishes. Meat-Based Mousses. Foie Gras. Cold Soups. Understanding Cold Soups. Preparing Cold Soups. Garde Manger Sandwiches.

Understanding Sandwiches. The Four Basic Sandwich Elements. Types of Sandwiches. Making Sandwiches. Sandwich Procedures and Recipes. Cured and Smoked Foods. Understanding Curing. Ingredients for Cured Foods. Curing Procedures. Brine Curing Dry Curing. Introduction to Smoked Foods. Smoking Temperature. Equipment for Smoking. The Smoking Procedures. Foods Preserved in Fat. Understanding Sausages. The Anatomy of a Sausage. Types of Sausages. Equipment for Sausage Making. The Four Phases of Sausage Production. Cheese and Other Dairy Products. Fresh Dairy Products. Fermented Dairy Products. Introduction to Mousselines. Understanding Mousseline Forcemeats. Ingredients for Mousselines. Preparing Mousseline Forcemeats.

Aspic and Chaud-Froid. Aspic and Chaud-Froid Work. Finishing Touches. Buffets and Food Bars. Understanding Buffets. Recipe management system helps students apply concepts to everyday life. In addition to the recipes from the book and additional bonus recipes, the software includes a range of useful features. Lou Sackett is a food writer and culinary educator who has written for both local and national culinary publications.

Jaclyn Pestka is a regionally acclaimed restaurant chef with a specialty in world cuisines. Her tenure as chef instructor at The School of Culinary Arts in York, Pennsylvania led to her work in garde manger and expertise in charcuterie. A graduate of the Culinary Institute of America, he has written and worked extensively in the field of culinary arts. Chapter 1. Chapter 2. Chapter 3. Chapter 4.

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Cheese boards, shellfish towers and charcuterie plates are just a few of the no-cook items that have become fixtures on many contemporary menus. These three topics are covered extensively in this impressively comprehensive book. There's plenty of old-school garde manger fare, too: an entire chapter is devoted to aspic and chaud-froid work, and there's one just for mousselines. But don't worry. While the term garde manger may conjure up visions of stilted continental cuisine, this book's contents are right in step with the culinary times. There are recipes in all. But the greater value may come from the book's serious tone. The textbook-like approach lets whoever holds the position in your kitchen know that their work is indeed important and can be done much better than it's being done now.

Garde manger work will never be sexy. But this book gives you an easy way to upgrade the quality of the food that comes out of the cold food station in your kitchen. These days, that can mean a lot. Recipe Table of Contents. How to Use This Book. The Garde Manger Profession. The History of Garde Manger. The Successful Garde Manger Chef. Opportunities in Garde Manger. Garde Manger Facilities and Equipment.

Sauces and Dressings. Introduction to Emulsion Sauces. Classic Mayonnaise Sauces. Contemporary Mayonnaise-Based Sauces and Dressings. Dairy-Based Sauces. Cold Sauces Made from Vegetables and Fruits. Simple Salads and Tossed Salads. Salads Made from Leafy Greens. Salad Ingredients. Purchasing Salad Greens. Cleaning, Fabricating, and Storing Salad Greens. Cold Vegetables and Fruits. Vegetables in Garde Manger Work. Applications for Cold Vegetables. Understanding Vegetables. Fruits in Garde Manger Work. Applications for Fruits and Fruit Dishes. Understanding Fruit. Purchasing, Storing, and Managing Produce. Fabricating Produce. Preparing Vegetables for Raw Service. Cooking Vegetables and Fruits. Complex Salads. Understanding Complex Salads. Understanding Arranged Salads. Cold Seafood. Understanding Seafood Classifications. Types of Cold Seafood Dishes. Cooking Methods for Cold Seafood. Seafood Mousses. Seafood Served Raw. Raw Shellfish Specialties. Cold Meats. Applications for Cold Meats.

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Types of Hors d' Presenting Hors d' Serving Hors d' Cured and Smoked Foods. Understanding Curing. Student View Student Companion Site. About the Author Lou Sackett is a food writer and culinary educator who has written for both local and national culinary publications. Table of contents Recipe Table of Contents. How to Use This Book. The Garde Manger Profession. The History of Garde Manger. The Successful Garde Manger Chef. Opportunities in Garde Manger. Garde Manger Facilities and Equipment. Sauces and Dressings. Introduction to Emulsion Sauces. Classic Mayonnaise Sauces. Contemporary Mayonnaise-Based Sauces and Dressings. Dairy-Based Sauces. Cold Sauces Made from Vegetables and Fruits. Simple Salads and Tossed Salads. Salads Made from Leafy Greens. Salad Ingredients. Purchasing Salad Greens. Cleaning, Fabricating, and Storing Salad Greens. Cold Vegetables and Fruits. Vegetables in Garde Manger Work. Applications for Cold Vegetables. Understanding Vegetables. Fruits in Garde Manger Work.

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Understanding Curing. Ingredients for Cured Foods. Curing Procedures. Brine Curing. Dry Curing.

Wiley-VCH - Professional Garde Manger

This much-awaited text provides a complete look at this specialized area in the culinary arts. Professional Garde Manger presents culinary students and professional working chefs with the comprehensive and visual coverage of everything they need to know to master the cold kitchen. This definitive new text on garde manger work provides step-by-step techniques and procedures covering over recipes and more than recipe variations for the garde manger chef. Illustrated with line drawings and more than new photos, it covers topics ranging from simple salads to mousellines and charcuterie specialties to careers in the field. Preis inkl. MwSt, zzgl. Maintaining the features that have made Professional Cooking and Professional Baking standouts in the marketplace, Professional Garde Manger presents culinary students and professional working chefs with comprehensive and visual coverage of everything they need to know to master the cold kitchen. This new text on garde manger work provides step-by-step techniques and procedures covering recipes and recipe variations for the garde manger chef.

Beautifully illustrated with line drawings and more than new photos, it covers topics ranging from simple salads and hors d'oeuvres to mousellines and charcuterie specialties to careers in the field. Focus on teaching and mastering skills necessary to be successful as a garde manger chef, with reinforcement in practicing recipes provided. Proven pedagogical features and easy-to-follow recipe layout as Professional Cooking and Professional Baking, including chapter pre-requisites and objectives, key terms, and questions for discussion. More than new recipes and over recipe variations combine to offer the most comprehensive selection of recipes encompassing numerous styles and techniques available. Recipe management system helps students apply concepts to everyday life. In addition to the recipes from the book and additional bonus recipes, the software includes a range of useful features. Lou Sackett is a food writer and culinary educator who has written for both local and national culinary publications.

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