

THE KNOW IT ALL BOOK OF GASTRONOMY PDF, EPUB, EBOOK



Waldo Rochow | 200 pages | 06 Aug 2014 | Waldo Rochow | 9781926469096 | English | none

Gastronomic 'Must Reads' selected by EHL's Culinary Arts team

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to consume alcohol.

Shopping Cart. Your cart is currently empty. Shop now. When someone says, "Adding salt to water makes it boil sooner," do you respond with "Actually, it barely changes the boiling point at all. It simply adds nucleation sites? Are you the kind of person that gets a little buzz when you hear Alex Trebek's voice come on the TV at the bar? If so, you sound like a well, technically I'd consider it an essential volume for anyone who cooks at a professional level.

It's a good-sized chunk of the common language of Western kitchens, all packed into a single volume. The book was first published in France in , but I picked up my edition some time in , when I was first starting to work in fancy restaurants that stressed French technique. Back then, Larousse as it's popularly known seemed like the perfect complement to the hands-on education I was getting in the kitchen. French technique reigned supreme. Even in modern restaurants that drew influences from all over the world, it was always "Thai ingredients and flavors paired with classic French technique," never "French ingredients with Thai technique. What culinary lessons could we possibly learn from anyone outside France? That France-knows-best attitude has, of course, changed since then, and with each new edition of Larousse , more and more non-French terms have been added.

Whenever I come across one of these stabs at cosmopolitanism, I feel like I should gently take Larousse aside and whisper, stick with what you know. These additions can make what was once a flawlessly authoritative manual feel a little quaint, or even provincial. It's technically a description of a very specific taco, but this is one of those rare cases where technically right is definitely not the best kind of right. Still, with its thousands of no-nonsense entries, hundreds of recipes mostly leaning toward hoity-toity French haute cuisine , and dozens of full-color photographs, it's hard to think of a better single-volume resource for the well, technically If you get the book and win on Jeopardy when the "French Culinary Terms" category comes up, technically it'll have already paid for itself.

And as you well, technically You can buy Larousse Gastronomique here. Actively scan device characteristics for identification. Use precise geolocation data. Select personalised content. Create a personalised content profile. Measure ad performance.

Larousse Gastronomique is The Definitive Guide to French Cooking

I was left wondering how a book could be mind-crushingly boring, eye-bulgingly riveting, edifying, infuriating, frustrating, fascinating, all in the same moment. Every time I tore myself away from these stunning pages to emerge for air, I had to shake my head so hard my cheeks made Looney Tunes noises. To do it critical justice would require numerous reviewers, versed in physics, chemistry, microbiology, nutrition, mechanical engineering; a chef who practices this rarefied spectrum of the craft; a traditional chef, and a food journalist. And still I am not qualified to review every aspect of this encyclopedia. I will get this out of the way fast. The text, and there is a lot of it, is proficient and as compelling as my high school science textbooks. But artful prose is not the point.

While the quantity of aspirin required to read this straight through can be measured in thousands of milligrams, the goal was clarity and thoroughness, and the information is indeed clear, sound and, if anything, too thorough. Buried in the verbiage is a treasure of insights, some truly original, some familiar but described from new and compelling angles. Sometimes overly proud of itself, at other times it is recklessly and admirably opinionated. The authors provide the time-temperature tables. Several pages are devoted to how to wash your hands and there is a brief foray into the Timurid dynasty of Central Asia; the book includes the equation required to calculate the radiant heat of a gas grill which is not nearly as effective as a charcoal grill, it says, explaining why.

Not sure how to balance your centrifuge? Look no further. On sous vide equipment, the Pacojet , ultrasonic baths, gelling agents, hydrocolloids and emulsifiers, the text is astonishingly thorough. A rotary evaporator costs thousands of dollars. For the professional chef, modernist or not, it will be an invaluable reference. As a physical object it is remarkable; sometimes I found myself simply staring at the block of books. Myhrvold, the chief technology officer for Microsoft until , spent millions of dollars more than one, less than 10, he says to create this. Nothing seems to have been spared on the quality of the photo reproduction, on heavy stock with solid binding. All the recipes are in metric weights, the easiest and most exact way of measuring.

These recipes are laboratory precise, often measuring ingredients to the th of a gram. Recipe formats are likewise innovative and, once you get the hang of them, are efficient and effective. Among those worth the price alone for cooking professionals are the scores of parametric recipes, tables giving recommended times and temperatures for a variety of techniques, everything from how long to sous vide different cuts and thicknesses of meat to how long to microwave various vegetables.

Author's Note: I recently built myself a new bookshelf in the kitchen, and in the process of reorganizing my ever-expanding book collection, I ended up blowing the dust off of more than a few majorly dog-eared pages. Old friends that carried me through college, my early days of faking it in fancy restaurants, my time as a test cook and writer, and some newer volumes as well. So, every weekday through the end of October, I'll be writing a short post featuring a food book that I really like. All of these books had a major influence either on my career or on my day-to-day cooking. They aren't necessarily the best or most essential cookbooks out there, but they are all worthy reads. Do you find yourself losing sleep arguing with strangers on the internet about the difference between poutine and disco fries? Did you know and more importantly, do you make sure that other people know you know that Napoleon was actually above average height for his era?

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Food in Fiction: Must Read Books Featuring Food

His commitment to local, seasonal produce, innovative recipes and immaculate presentation continues to win him awards and culinary recognition. Michel Bras is a self-taught, front runner of French cuisine, deeply intuitive and innovative in his style. His recipes abound in his love of local nature, science and simplicity. This is his first book, for which he took all the photos! Lots of great chefs have written cookbooks, but this one was an amazing novelty and since its publication in , his style has been copied worldwide. An award-winning book that I regularly use and which gives me endless ideas of flavor associations; what goes with what, why and how. It was written for professional chefs and kitchen staff with a view to modernizing French haute cuisine and giving a template for how a kitchen should be run. I am not very into classic cuisine but this book helps me get started on a recipe and revisit the basics.

A magnificent book that goes to the essentials of Barbot's cuisine, full of refined, quality products and creativity. The images are a visual and emotional feast. Driven by the beauty of his profession and its competitive spirit, he launched the "Catering World Cup challenge" in , which he won on behalf of Switzerland. Revolutionary at the time of its publication in , still fascinating today. Each culinary gesture is dissected and commented upon from the culinary, physio-chemical and gastronomic point of view. The best book for understanding the Nouvelle Cuisine revolution, the key moments in French gastronomy and culinary heritage.

Based on a collection of memoirs from a dozen visionaries who, in the s, began to shake up the culinary know-how inherited from the 19th century. Full of boldness and creativity. An alarm signal to all citizens. The starred chef explains with numerous examples that we are no longer aware of what eating means for our health and planet. The simple act of eating therefore implies the responsibility of each and everyone of us, like a big domino effect that goes from the earth to our plates. A great example of humanist gastronomy. Cyrille Lecoq has been teaching culinary arts and restaurant service courses at EHL since after an international career as Head Chef at Club Med. He is passionate about applied research and innovation in the food industry. The technique aims to minimize the aggressive effects of traditional cooking systems in the search for maximum quality.

A breeder and son of breeders, who turned agronomist and launched organic markets in Paris. Buried in the verbiage is a treasure of insights, some truly original, some familiar but described from new and compelling angles. Sometimes overly proud of itself, at other times it is recklessly and admirably opinionated. The authors provide the time-temperature tables. Several pages are devoted to how to wash your hands and there is a brief foray into the Timurid dynasty of Central Asia; the book includes the equation required to calculate the radiant heat of a gas grill which is not nearly as effective as a charcoal grill, it says, explaining why.

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The book builds from an overview of food history, microbiology and nutrition in Volume 1; to traditional and modern techniques in Volume 2, the science of cooking meat and plants in Volume 3, and the use of thickeners, gels and foams in Volume 4 which also has a detailed chapter each on wine and coffee. Volume 5 is devoted to recipes for finished dishes, wherein all these chemicals and tools come together to create elaborate modernist meals. Since these dishes often require returning to tables in earlier volumes, the authors have included a sixth, spiral-bound kitchen manual on paper that could probably go through a dishwasher cycle no worse for wear, though I found its lack of indexing frustrating. The index for Volumes 1 through 5, crucial for using this book, is superb.

What few recipes I could actually cook were mainly solid: sous vide time and temperatures were on the money, the recipes clear.

Kitchen Arts & Letters

Small and Independent Publishers. You'll find them in almost every section of the store and website. There's nowhere better for books on food and drink. All the chefs and foodies go there. Eric Ripert. Extensive collection and outstandingly knowledgeable people. Bill T. Google reviews. Announcements and Thoughts. Add to Cart. Vegetable Simple signed copy 0. Frantzen 0. On Sale. Modernist Pizza 0. Modernist Pizza. By Nathan Myhrvold and Francisco Migoya. Default Title. Professional Baking. All About Cake 0. All About Croissant 0. Rosetta 1. Arabesque Table, The 0. Food Scholarship. Food Science. Everyday Cooking. It simply adds nucleation sites? Are you the kind of person that gets a little buzz when you hear Alex Trebek's voice come on the TV at the bar?

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