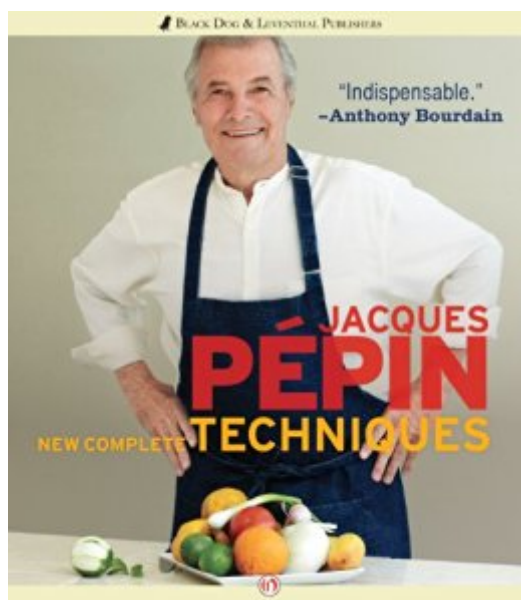


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Jacques PÃ©pin New Complete Techniques



Synopsis

The cooking guide Anthony Bourdain hails as “indispensable,” with methods from a James Beard Award “winning chef, TV star, and New York Times” bestselling author. For decades, Jacques Pépin has set the standard for culinary greatness and mastery of French cuisine “ever since his seminal works on kitchen how-tos, *La Méthode* and *La Technique*, hit the shelves in the seventies. Now Pépin revisits the works that made him a household name in a completely revised and updated edition of his classic book. Filled with thousands of photographs demonstrating techniques; new advice and tips; and hundreds of recipes ranging from simple to sublime, this is the must-have manual for any kitchen aficionado. Pépin offers step-by-step instructions on every aspect of cooking, including: • learning basics, such as how to use knives correctly and how to cut a flawless julienne; conquering classic recipes, such as *crêpes suzette* and *hollandaise* sauce; creating whimsical and elegant decorations, such as olive rabbits and tomato flowers; tackling inventive ways of becoming a culinary superstar, such as turning an old refrigerator into a makeshift smoker; and much more. No matter the recipe or skill, Pépin has time-tested instructions on how to do it like the pros” and Jacques Pépin New Complete Techniques brings all of the master chef’s secrets into one easy-to-use guide, guaranteed to please any palate, wow any guest, and turn any home cook into a gastronomic expert. •

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Customer Reviews

Over the years I have come to realize that there are two kinds of cooks in this world - those who follow a recipe like they are conducting an experiment in nuclear chemistry and those who look at a recipe more as a general set of guidelines to build on. While the "nuclear science" sort of cook will find Jacques Pépin New Complete Techniques helpful, it really was written for those of us who belong to the "guidelines" group. Here are the basic techniques to build on. I came to appreciate Jacques Pépin rather late in life. Yes, I had acquired a cookbook or two of his over my five decades plus of collecting and seen him on TV a few times, but it wasn't until after I had watched Julia Child truss a chicken a few years ago that Pépin's quiet competence really struck me. Why it hadn't struck me before, I'll never know. Heaven knows I've watched Julia a thousand times or more, from her very earliest days on TV. Here was Julia Child, one of the world's most famous chefs, busily cutting and snipping and tying here and tying there for several minutes, until the chicken she was trussing for the rotisserie looked more like a badly wound ball of yarn than a chicken! And yet, my old-fashioned butcher of years gone by knew how to turn a rolled roast into a neat package with a single piece of string in a flash. So did my Dad. And that was when it dawned on me that Julia Child, Kitchen Goddess, did NOT know how to properly tie up a piece of meat.

Jacques Pépin is a master and he shares his knowledge freely and anything you absorb from reading just a page or two will improve your cooking. Other reviews will fill you in on Jacques and his ability to convey his knowledge in a way that helps you to cook/improve any recipe or make your own creations. What I have to add here deals with the format of THIS electronic book. On a lark, I picked up the book sample on BOTH Barnes-n-noble, and viewed it on my Kindle-for-PC and nook-online, to see how bad the photos would be on the screen. I did not expect to see a difference, this was just an experiment. I was stunned to see a BIG difference! While the text size was virtually identical in both places, the photo size varied considerably. The photo of Jacques about to hit the garlic with the heel of his hand on Kindle-for-PC occupied about one third of the horizontal line of print below the photo. As of this writing (Feb 4, 2013) using my full screen and a page display, the photo was a little less than 2 inches wide--rather small for a "how to" book. Now, COMPARE that to the other ebook format: the same photo occupied about 80% of the print line below it: on my same

full screen also using a 2 page display, that same photo was just shy of 5 inches wide--what a difference a photo of that size makes!! That was even better than what I saw in the print book. I never expected that. Honestly, overall, I prefer the Kindle "look" of electronic books, and the photos in this Kindle sample loaded MUCH faster than on B-n-N online, but the difference the size of the photos make in this book is HUGE. I am hoping this is a correctable software difference, and that can make Kindle-for-PC show the larger photos at some future date.

A very thick, heavy tome that might be your reference source of choice. Here master chef Jacques Pepin takes you through perhaps everything you might want to know about cooking but were ashamed to ask? With over 500 techniques explained in detail and 160 recipes to put your learning to the test, do you need anything else? Like so many books of this genre, often the book's success or not can depend on just how you get on with the book and its style. For review we had been given an incomplete, advanced "proof" which sadly had many parts missing, yet from what we could review there is certainly a large amount of thorough, detailed information on offer. Many of the techniques double up with a recipe, such as hollowing out and stuffing artichokes, a lot of the basics might appear as common sense and some of the more esoteric items such as how to make a decorative swan from a fruit might have you scratching your head. Yet there is certainly a method behind any perceived madness. Take peeling the humble onion. Of course you might blunder through doing it, perhaps wasting so much in the process that you'd have a chef questioning your parentage if he or she saw you do that in their kitchen. You might struggle with tearful eyes (and that is before the bad language) to boot. So here in the privacy of your own home you could swallow your pride, discreetly look up something you might be unsure about and then start doing it without any fuss or hassle... oblivious to any family members that you've possibly corrected something you've never really understood before. It can be our little secret...

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