

(Download pdf ebook) The Complete Robuchon

## The Complete Robuchon

*Joel Robuchon*

*ebooks / Download PDF / \*ePub / DOC / audiobook*



 Download

 Read Online

#57264 in Books Random House Model: 978-0-307-26719-1 2008-11-04 2008-11-04 Original language: English PDF # 1 9.80 x 1.90 x 7.60l, 3.22 #File Name: 0307267199832 pages | File size: 56.Mb

**Joel Robuchon : The Complete Robuchon** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Robuchon:

24 of 25 people found the following review helpful. Probably the single best cookbook of essential French cooking, traditional dishes and classic recipes available...By APC ReviewsWith all due respect to Julia Child, who worked to teach cooking itself to Americans as well as French recipes to cook with, and with all due awareness of the almost infinite number of other cookbooks on French home and bistro cooking, "The Complete Robuchon" by Joel Robuchon is probably the single best cookbook of essential French cooking, traditional dishes and classic recipes available for the home cook. The attention to detail, organization and completeness of the book and the succinct and readable way all the topics and recipes are written makes this book a pleasure to own, to read and to draw endless inspiration and ideas from. This is NOT a Thomas Keller style coffee table cook book (such as "The French Laundry Cookbook", for example) filled with lush pictures, sprawling magazine style layouts and ornate texts. It's a thick, heavy handful of

high quality, succinct knowledge and recipes for traditional French cooking. Some reviewers in France have complained that this is just a book of old tried and true French cuisine. What is too close to home and old fashioned to some may be a trove of great knowledge to other readers in other cultures and countries. Some felt, evidently, that if the great Robuchon's name was attached, especially with a title like "The Complete Robuchon", that the book should include only haute cuisine and cutting edge innovations. But, just as being a solid draftsman with a command of classical visual vocabulary is perhaps essential to being a painter, even if one is working to subvert or evolve that art, having a firm and complete command of classical and French home cuisine is an immeasurable asset in understating how to innovate and draw on that tradition to create new and exciting things. This book is a great bargain, and will always be a source of solid information and recipes. 1 of 1 people found the following review helpful. Alas, terse and perhaps printing errors By Old Sub Sailor "His instructions tend to be terse" as per the description. There are things in the book that are instructional, but at times I feel that things were either left out by the author or the publisher, or even printing errors. For example, Tomato Basal Soup calls for 1 1/2 pounds of tomatoes of which two are seeded and chopped and the remainder pureed and simmered with a few flavorings and the strained "pressed". This is supposed to serve 4. What is the average French serving for soup, a table spoon? I think I got a very small bowls worth of liquid to which I add a 1/3 C cream. When webbing around, I see that similar recipes call for 3 pounds of tomatoes to which other liquids are added. I can't but wonder what is missing here. 1 of 1 people found the following review helpful. The Master speaks By J. Hutchins If you are well versed in classic cuisine you will appreciate the genius of Joel Robuchon's techniques and asides about products and preparation. With that being said, I imagine it would be a great book for the enthusiast, kind of a modern day Julia Art of French Cooking.

An incomparable culinary treasury: the definitive guide to French cooking for the way we live now, from the man the Gault Millau guide has proclaimed Chef of the Century. Jol Robuchon's restaurant empire stretches from Paris to New York, Las Vegas to Tokyo, London to Hong Kong. He holds more Michelin stars than any other chef. Now this great master gives us his supremely authoritative renditions of virtually the entire French culinary repertoire, adapted for the home cook and the contemporary palate. Here are more than 800 precise, easy-to-follow, step-by-step recipes, including Robuchon's updated versions of great classics Pot-au-Feu, Sole Meunire, Cherry Custard Tartas well as dozens of less well-known but equally scrumptious salads, roasts, gratins, and stews. Here, too, are a surprising variety of regional specialties (star turns like Aristide Couteaux's variation on Hare Royale) and such essential favorites as scrambled eggs. Emphasizing quality ingredients and the brilliant but simple marriage of candid flavors the genius for which he is rightly celebrated Robuchon encourages the beginner with jargon-free, impeccable instructions in technique, while offering the practiced cook exciting paths for experimentation. The Complete Robuchon is a book to be consulted again and again, a magnificent resource no kitchen should be without.

From Publishers Weekly Robuchon might be a three Michelin-starred chef-owner of an empire of restaurants, but in this back-to-basics compendium of classic French recipes, he shows that he still knows how to cook at home. He also knows how to teach: though the book has no illustration and his instructions tend to be terse, a cook with basic skills should make great progress just by cooking through the book's pages, from stock to meats and fish, every kind of vegetable and pastries. Robuchon features each ingredient (e.g., turbot or cauliflower) or food category (e.g., cold cream soups or fruit-based desserts) in several treatments to show its versatility, building on his introductory tips for sections and certain recipes. Most dishes are as French as can be, including worldwide standbys like sole meunire and beef bourguignon and regional treasures like John Dory with almonds and tomato confit or Hare Royale. But reflecting the passage of time and the influx of immigrants into France, Robuchon also includes some unusual recipes such as Tunisian-inspired langoustines in brik packets with basil. Cooking from this book certainly makes the full breadth of refined French cooking seem more within reach for the nonprofessional. (Nov.) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist Superchef Robuchon has fashioned a massive record of his cuisine that will appeal to fellow chefs and to highly skilled amateurs. His worldwide empire of acclaimed restaurants has brought him fame and established him as one of the leading exponents of contemporary French gastronomy. As this cookbook testifies, Robuchon adheres to current taste with lightness and an emphasis on superior, fresh, and seasonal ingredients. He keeps sauces on his dishes simple, not eschewing flour to thicken sauces but using such thickeners with restraint. Few unusual ingredients appear, the most exotic being pineapple. He loves to work with game, especially birds such as partridge and pheasant. Chefs replicating recipes for meat cookery will need close cooperation from a skilled and accessible butcher. Robuchon's many ways of preparing potatoes offer enough familiarity to home cooks to encourage them to step up to the challenge of the masters' recipes. --Mark Knoblauch

FRENCH PRAISE FOR THE COMPLETE ROBUCHON Ce n'est pas la technologie qui a inspiré le grand cuisinier Jol Robuchon, mais une fascination pour les techniques culinaires, qu'il n'a eu, au long de sa carrière, de cesse de maîtriser. Le Tout Robuchon est une explication, une vulgarisation au bon sens du terme, de la cuisine du maître, capable de fixer souverainement les saveurs et les armes, dominant la technique, méfiante envers les exercices de style ou les effets de mode. Les 660 recettes de Jol Robuchon montrent qu'il est un passeur remarquable, initiateur plus qu'innovateur,

l'motion culinaire resultant de l'conomie des moyens mis en oeuvre."The great cook Jol Robuchon is inspired not by technology but by his fascination with culinary techniques, which he has continued to acquire and refine throughout his career. Tout Robuchon is an explanation and a popularization (in the best sense) of a master's cooking, full of intense flavors and aromas, beyond technique, leery of stylish exercises and fashionable effects. . . . These recipes show Robuchon to be a remarkable teacher."- Jean-Claude Ribaut, Le MondeClair et complet, il restitue six-cents recettes, qui se fondent sur quarante ans d'exprience. Trs accessible, il a l'avantage de passer en revue autant de preparations simples que de recettes sophistiques , adaptes aux tables familiales et vos repas de fetes.Clear and complete, Tout Robuchon is based on 40 years of experience. Very accessible, it offers as many simple preparations as it does sophisticated recipes, adapted for the family table and your holiday meals.- V. J.-L., Valeur ActuellesCouronn "cuisinier du sicle," Jol Robuchon n'a pourtant perdu ni la tte ni le sens de l'essentiel. Adul de Tokyo Las Vegas par les clients de ses 12 restaurants . . . . Runies dans un ouvrage sans fioritures, ses 660 recettes prouves . . . . Rassurant et inspirant. Du steak au poivre la cuisson des mojettes, tous les classiques d'une bonne maison d'itent, de l'entre au dessert.Despite having been crowned 'chef of the century,' worshipped from Tokyo to Las Vegas by the patrons of his 12 restaurants, Jol Robuchon has lost neither his head nor his sense of the essential. The well-tested recipes gathered in this unpretentious work [are] reassuring and inspiring. From steak au poivre to bean cookery, all the classics of good home cooking are here, from starters to dessert.- Paris-MatchQui n'a rv d'avoir pour professeur de cuisine un des plus grands chefs? C'est chose faite avec cet ouvrage qui dcortique l'art et la manire de Robuchon pour tous les apprentis chefs. La cuisine faon Robuchon est rlement la porte de tous ceux qui le veulent.Who hasn't dreamed of having one of the greatest of chefs for a cooking teacher? . . . That dream comes true in this work that dissects the art and the methods of Robuchon for everyone learning to cook. Cooking the Robuchon way is now truly possible for anyone.- Nice MatinUn livre de cuisine, un vrai, pas un de ces ouvrages truffes de belles photos et de recettes irrealisables. 800 recettes classees par produit . . . tres simples . . . ou beaucoup plus sophistiquees . . . toutes dans le register classique de la cuisine francaise chere a Joel Robuchon, sont proposes, mais l'essentiel n'est finalement pas la. Il est dans ce milliard d'informations distillees tout au long des 800 pages et qui vont repondre a toutes les questions que le cuisinier de tous les jours se pose.A true cookbook, not one of those works truffled with pretty photographs and impossible recipes. 800 recipes grouped by ingredients . . . , from the very simple . . . to the much more sophisticated . . . , all classics of French cookery dear to Jol Robuchon, are presented, but in the end they aren't what's essential here. What is truly valuable is the wealth of information dispensed throughout these 800 pages, which will answer every cook's everyday questions.- Bourgogne Aujourd'huiUn cadeau de Joel Robuchon . . . ecrites dans un langage simple et comprehensible . . . tout y est. Merci pour cette nouvelle bible.A gift from Jol Robuchon . . . written simply and comprehensibly. . . . Everything is here. Thanks for this new bible!- lAlsaceLa cuisine d'un grand chef a la portee de tous.A great chef's cooking at everyone's fingertips.- Marie Claire Idees