

《JULIA & JACQUES COOKING AT HOM(ISBN=9780375404313)》

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内容简介

The companion volume to the public television series *Julia and Jacques Cooking at Home*. What makes this book unique is the richness of information they offer on every page, as they demonstrate techniques (on which they don't always agree), discuss ingredients, improvise, balance flavors to round out a meal, and conjure up new dishes from leftovers. Center stage in these pages are carefully spelled-out recipes flanked by Julia's comments and Jacques's comments--the accumulated wisdom of a lifetime of honing their cooking skills. Nothing is written in stone, they imply. And that is one of the most important lessons for every good cook.

So sharpen your knives and join in the fun as you learn to make . . .

*--Soups--from New England chicken chowder and onion soup gratin *à la* to Mediterranean seafood stew and that creamy essence of mussels, *billi-bi*

*--Eggs--omelets and "tortillas"; scrambled, poached, and coddled eggs; eggs as a liaison for sauces and as the puffing power for soufflés

*--Salads and Sandwiches--basic green and near-Nioise salads; a crusty round seafood-stuffed bread, a lobster roll, and a pan bagnat

Two legendary cooks, Julia Child and Jacques Pépin, invite us into their kitchen and show us the basics of good home cooking. What makes this book unique is the richness of information they offer on every page, as they demonstrate techniques (on which they don't always agree), discuss ingredients, improvise, balance flavors to round out a meal, and conjure up new dishes from leftovers. Center stage in these pages are carefully spelled-out recipes flanked by Julia's comments and Jacques's comments--the accumulated wisdom of a lifetime of honing their cooking skills. Nothing is written in stone, they imply. And that is one of the most important lessons for every good cook. So sharpen your knives and join in the fun as you learn to make . . .

Throughout this richly illustrated book you'll see Julia's and Jacques's hands at work, and you'll sense the pleasure the two are having cooking together, tasting, exchanging ideas, joshing with each other, and raising a glass to savor the fruits of their labor. Again and again they demonstrate that cooking is endlessly fascinating and challenging and, while ultimately personal, it is a joy to be shared.

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作者简介

Julia Child was born in Pasadena, California and graduated from Smith College in 1934. After college she worked in publicity and advertising in New York, and during World War II she served

with the Office of Strategic Services in Washington DC, Ceylon (now Sri Lanka), and China. After the war, at the end of 1948, her husband Paul Child was assigned to the US Information Service at the Cordon Bleu Cooking School in Paris. Together with her two French colleagues, Simone Beck and Louisette Bertholle, they opened a cooking school, "L'Ecole des Trois Gourmandes," which eventually resulted in their joint book, *Mastering the Art of French Cooking*, published in 1961.

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