

《MASTERING ART/FR CKG V1(ISBN=9780394721781)》

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"Has it really been 40 years since Julia Child rescued Americans from dreary casseroles? This reissue, clad in a handsome red jacket, is what a cookbook should be: packed with sumptuous recipes, detailed instructions, and precise line drawings. Some of the instructions look daunting, but as Child herself says in the introduction, 'If you can read, you can cook.'"

- Entertainment Weekly -- Review

内容简介

The only cookbook that explains how to create authentic French dishes in American kitchens with American foods. Teaches the key techniques of French cooking, permitting many variations on a theme. Over 100 instructive drawings.

作者简介

Julia Child revolutionised cooking in the US and this was the cookbook that launched her career. A native of California and a Smith College graduate, Julia Child studied at Paris's famous Cordon Bleu, and worked under various distinguished French chefs. In 1951 she started her own cooking school in Paris, L'Ecole des Trois Gourmandes, with Simone Beck and Louisette Bertholle and the three women started compiling this cookbook. Mastering the Art of French Cooking was published in 1961 and was an instant hit. Julia Child consequently began appearing on the television series The French Chef, which aired for many years all over the United States, and many more books and TV series ensued.

媒体评论

From the Back Cover

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