



Garde Manger: The Art and Craft of the Cold Kitchen

By The Culinary Institute of America (CIA)

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Garde Manger: The Art and Craft of the Cold Kitchen By The Culinary Institute of America (CIA)

The leading guide to the professional kitchen's cold food station, now fully revised and updated

Garde Manger: The Art and Craft of the Cold Kitchen has been the market's leading textbook for culinary students and a key reference for professional chefs since its original publication in 1999. This new edition improves on the last with the most up-to-date recipes, plating techniques, and flavor profiles being used in the field today. New information on topics like artisanal cheeses, contemporary styles of pickles and vinegars, and contemporary cooking methods has been added to reflect the most current industry trends. And the fourth edition includes hundreds of all-new photographs by award-winning photographer Ben Fink, as well as approximately 450 recipes, more than 100 of which are all-new to this edition. Knowledge of garde manger is an essential part of every culinary student's training, and many of the world's most celebrated chefs started in garde manger as apprentices or cooks. The art of garde manger includes a broad base of culinary skills, from basic cold food preparations to roasting, poaching, simmering, and sautéing meats, fish, poultry, vegetables, and legumes. This comprehensive guide includes detailed information on cold sauces and soups; salads; sandwiches; cured and smoked foods; sausages; terrines, pâtés, galantines, and roulades; cheese; appetizers and hors d'oeuvre; condiments, crackers, and pickles; and buffet development and presentation.

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Editorial Review

From the Back Cover

From The Culinary Institute of America, which world-renowned chef Paul Bocuse calls ???the best culinary school in the world,??? this comprehensive reference includes all the essential skills needed for success in the cold kitchen. This freshly updated Fourth Edition reflects the most current trends in the industry and includes contemporary recipes with fresh and exciting flavor profiles, modern plating techniques, and information on buffet development and presentation, as well as new coverage of artisanal cheeses, pickles and vinegars, and cutting-edge cooking methods.

Users Review

From reader reviews:

Karen Ruiz:

Do you have favorite book? When you have, what is your favorite's book? Book is very important thing for us to understand everything in the world. Each book has different aim or maybe goal; it means that guide has different type. Some people really feel enjoy to spend their time to read a book. They are reading whatever they have because their hobby will be reading a book. What about the person who don't like reading a book? Sometime, person feel need book after they found difficult problem or even exercise. Well, probably you will require this Garde Manger: The Art and Craft of the Cold Kitchen.

John Judge:

In this 21st hundred years, people become competitive in every way. By being competitive right now, people have do something to make these individuals survives, being in the middle of typically the crowded place and notice by surrounding. One thing that occasionally many people have underestimated the idea for a while is reading. Yeah, by reading a book your ability to survive increase then having chance to endure than other is high. For you personally who want to start reading a new book, we give you this kind of Garde Manger: The Art and Craft of the Cold Kitchen book as beginner and daily reading reserve. Why, because this book is greater than just a book.

Rose Slagle:

Reading can called head hangout, why? Because when you are reading a book specifically book entitled Garde Manger: The Art and Craft of the Cold Kitchen your mind will drift away trough every dimension, wandering in most aspect that maybe mysterious for but surely might be your mind friends. Imaging every word written in a book then become one type conclusion and explanation this maybe you never get prior to. The Garde Manger: The Art and Craft of the Cold Kitchen giving you yet another experience more than blown away your brain but also giving you useful info for your better life in this particular era. So now let us

teach you the relaxing pattern the following is your body and mind is going to be pleased when you are finished studying it, like winning a casino game. Do you want to try this extraordinary shelling out spare time activity?

Susan Demar:

Within this era which is the greater man or who has ability in doing something more are more special than other. Do you want to become one of it? It is just simple way to have that. What you are related is just spending your time little but quite enough to experience a look at some books. Among the books in the top checklist in your reading list is definitely Garde Manger: The Art and Craft of the Cold Kitchen. This book that is qualified as The Hungry Inclines can get you closer in turning into precious person. By looking right up and review this reserve you can get many advantages.

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