



## Paul Bocuse: The Complete Recipes

*By Paul Bocuse*

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### **Paul Bocuse: The Complete Recipes** By Paul Bocuse

The unequivocal reference tome on the full spectrum of twentieth-century French cooking, interpreted and revised by master chef Paul Bocuse for the home cook. Celebrated chef Paul Bocuse is the authority on classic French cuisine. In this volume, he shares 500 simple, traditional French recipes. Aimed at the beginner but with enough breadth to entice the confident chef, these recipes can be readily prepared at home and emphasize the use of the freshest and simplest ingredients. The book is divided into twenty-two chapters, fourteen covering savory recipes and eight covering sweet recipes, with everything from soups to soufflés, by way of terrines, fish, meat, and vegetables. Practical appendixes include average cooking times for different types of meat, conversion tables, and a glossary of key French culinary terms.

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### Editorial Review

#### Review

"Named Chef of the Century by the Culinary Institute of America last year and considered by many to be the father of modern French cuisine ..." ~*France Magazine*

"The recipes are clear, few are complex, and all look delicious. Bocuse himself once told me, "If cooks would eat their own food, there would be better cuisine. When you lift the lid off the pot and you breathe in the aroma, that is the essence of good cuisine." That's what you feel when you open the pages of this wonderful book." ~*Esquire*

"It is a complete book with all his best recipes, for all to enjoy, This will become a classic reference book. Its genius is in the simple, efficient recipes to make home cooking a success. It underlines the key role of cookbooks in transmitting the legacy of culinary culture." ~*Publisher's Weekly*

"If you're looking for a book to teach you the ins and outs of classic French cuisine, this may be the book for you (don't tell Julia)." ~*Eater.com*

#### About the Author

Paul Bocuse was named Chef of the Century by the Culinary Institute of America in 2011 and has been a beacon for the culinary world for over forty-five years. With three Michelin stars and the Legion of Honor to his name, he is widely regarded as the father of modern French cuisine. His many cookbooks, including Paul Bocuse's Regional French Cooking and Bocuse in Your Kitchen, are best sellers. Jean-Charles Vaillant's photographs have appeared in *Flavors of the Mediterranean* and *Olive Oil*. Eric Trochon is a food stylist whose work also appears in *Pierre Gagnaire: 175 Home Recipes with a Twist*.

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