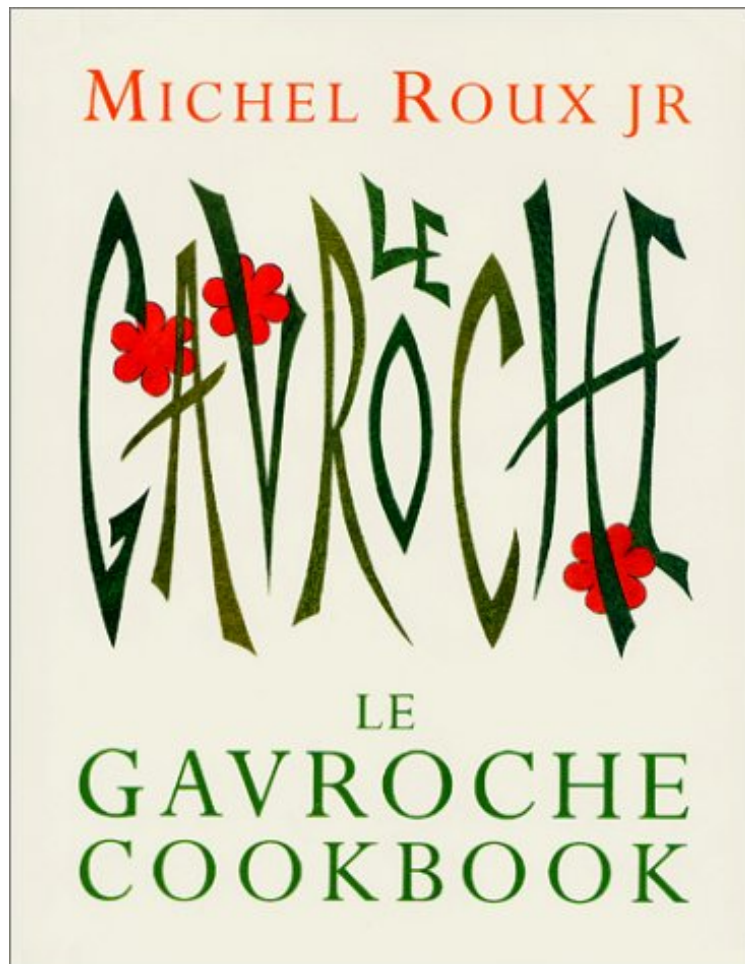


## Le Gavroche Cookbook

*Michel Roux Jr.*

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**Michel Roux Jr. : Le Gavroche Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised Le Gavroche Cookbook:

0 of 0 people found the following review helpful. Another great book from the nephew and son of two of the best three-star Guide de Michelin chefs and teachers! By Customer An excellent book by the son of Albert Roux and the nephew of Michel Roux (the two founders of La Gavroche who achieved 3 Michelin stars at a time when Marco Pierre White was cooking for them). Check out books by Michel Roux (among the very best French cuisine books available) and one co-authored by Albert and Michel. 0 of 0 people found the following review helpful. I love Michel Roux Jr and his classic recipes By riana Very interesting book on the history of Le Gavroche restaurant and recipes. I love Michel Roux Jr and his classic recipes..(except for one or two with rabbit...just won't do those..lol). 3 of 4 people found the following review helpful. Why not get your recipes from the best. Quite a few of these recipes are doable ... By Gail J. Beutler Michel Roux Jr. is a 3-star Michelin chef. Why not get your recipes from the best. Quite a few of these

recipes are doable by the home cook without too much difficulty. Just follow the directions step by step.

The Roux family name is synonymous with quality French cooking - Michel Roux Jr selects 200 of the most popular classic recipes from the kitchen of Le Gavroche. Albert and Michel Roux have between them published many successful cookbooks - this is the first cookbook by Michel Roux Jr, who has worked with many of France's top chefs and as a personal chef to the President of France before taking over at Le Gavroche. Shows how to create the atmosphere and cuisine of Le Gavroche at home, with advice on dining French style and on how to select what to drink, from aperitif to sweet wine.

.com For nearly 35 years Le Gavroche has been one of the finest restaurants in London, serving exquisitely balanced food in the classic French tradition. Founded by Michel and Albert Roux, and now run by chef Michel Roux Jr., its pre-eminence is celebrated in Le Gavroche Cookbook, a superb collection of 200 dishes from the restaurant's recipe books. The book is organized seasonally, with an emphasis on the freshest and finest ingredients (if you're going to try to cook this type of food, you have to buy the best--there's no point otherwise). Gulls' Eggs with Caviar, Roast Black Leg Chicken with Fresh Pasta, Foie Gras and Truffles, from the Spring section; Stuffed Sea Bass with Fennel, from Summer; Lobster Souffl with Quail's Egg and Brandy and Rich Braised Stuffed Hare, from Winter: this is luxurious and expensive cooking. Challenging, too. Michel Roux Jr. doesn't give much in the way of guidance for the inexperienced but ambitious cook: the instructions are plain to the point of austerity but assume a considerable degree of skill and familiarity with the procedures of classic French cuisine. The results, though complex, are beautifully balanced. Of its kind, this food is perfect, representing an ideal of sophistication to which cooks can aspire. The book is elegantly (and robustly) produced and amply illustrated, adding to the pleasure of using it. --Robin Davidson, .co.ukFrom BooklistWhen brothers Michel and Albert Roux launched London's Le Gavroche in 1967, it was just another outpost of French cuisine on the English side of the Channel. By 1981 the restaurant had moved from Chelsea to Mayfair, garnered three Michelin stars, and become London's finest and most expensive dining establishment. Other chefs and restaurants followed, and now London's food is quite as good as Paris'. Michel Jr. has set down his father's and uncle's recipes. Le Gavroche Cookbook documents some of the restaurant's greatest achievements, including the legendary Souffle Suisse, ethereal islands of cheese and egg floating in rich cream. Recipes call for a full range of kitchen skills, but many, such as the coq' la biere (chicken in beer), are eminently accessible, and measurements conveniently follow American custom. Mark KnoblauchCopyright American Library Association. All rights reserved An interview/book review by the PRESS ASSOCIATION has been syndicated to a huge number of regional newspapers. Michel Roux will be appearing on THE FOOD P