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Mastering The Art Of French Cooking (2 Volume Set)



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Synopsis

The perfect gift for any follower of Julia ChildÃ¢â ¬â •and any lover of French food. This boxed set brings together Mastering the Art of French Cooking, first published in 1961, and its sequel, Mastering the Art of French Cooking, Volume Two, published in 1970.Volume One is the classic cookbook, in its entiretyÃ¢â ¬â •524 recipes. Ã¢â ¬Å“Anyone can cook in the French manner anywhere,Ã¢â ¬Â• wrote Mesdames Beck, Bertholle, and Child, Ã¢â ¬Å“with the right instruction.Ã¢â ¬Â• And here is the book that, for nearly fifty years, has been teaching Americans how.Mastering the Art of French Cooking is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. The techniques learned in this beautiful book, with more than one hundred instructive illustrations, can be applied to recipes in all other French cookbooks, making them infinitely usable. In compiling the secrets of famous Cordon Bleu chefs, the authors produced a magnificent volume that continues to have a place of honor in American kitchens.Volume Two is the sequel to the great cooking classicÃ¢â ¬â •with 257 additional recipes. Following the publication of the celebrated Volume One, Julia Child and Simone Beck continued to search out and sample new recipes among the classic dishes and regional specialties of FranceÃ¢â ¬â •cooking, conferring, tasting, revising, perfecting. Out of their discoveries they made, for Volume Two, a brilliant selection of precisely those recipes that not only add to the repertory but, above all, bring the reader to a new level of mastery of the art of French cooking.Each of these recipes is worked out step-by-step, with the clarity and precision that are the essence of the first volume. Five times as many drawings as in Volume One make the clear instructions even more so.Perhaps the most remarkable achievement of this volume is that it will make Americans actually more expert than their French contemporaries in two supreme areas of cookery: baking and charcuterie. In France one can turn to the local bakery for fresh and expertly baked bread, or to neighborhood charcuterie for pÃƒÂ¢tÃƒÂ©s and terrines and sausages. Here, most of us have no choice but to create them for ourselves.Bon appÃƒÂ©tit!

Book Information

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Customer Reviews

Praise for Julia Child and Mastering the Art of French Cooking Ã¢â ¬Å“Julia Child paved the way for Chez Panisse and so many others by demystifying French food and by reconnecting pleasure and delight with cooking and eating at the table. She brought forth a culture of American ingredients and gave us all the confidence to cook with them in the pursuit of flavor.Ã¢â ¬Â• Ã¢â ¬â •Alice Waters, Chez Panisse Ã¢â ¬Å“Mastering the Art of French Cooking was one of my first introductions to my foundation of understanding the art of French cooking. The combination of reading JuliaÃ¢â ¬â„¢s book, working in the kitchen, and watching her television shows helped lead me to my beginnings in serious cuisine. Julia is . . . the grande dame of cooking, who has touched all of our lives with her immense respect and appreciation of cuisine.Ã¢â ¬Â• Ã¢â ¬â •Emeril Lagasse, EmerilÃ¢â ¬â„¢s Restaurant Ã¢â ¬Å“Julia has slowly but surely altered our way of thinking about food. She has taken the fear out of the term Ã¢â ¬Ëœhaute cuisine.Ã¢â ¬â„¢ She has increased gastronomic awareness a thousandfold by stressing the importance of good foundation and technique, and she has elevated our consciousness to the refined pleasures of dining. Through the years her shows have kept me in rapt attention, and her humor has kept me in stitches. She is a national treasure, a culinary trendsetter, and a born educator beloved by all.Ã¢â ¬Â• Ã¢â ¬â •Thomas Keller, The French Laundry Ã¢â ¬Å“Julia freed the American public from their fears of cooking French. By doing so, she greatly expanded the audience for all serious food writers. Her demystification prepared that public for the rest of us. I believe that the television shows based on that landmark book did even more to encourage reluctant cooks to try their hands . . . much to our benefit.Ã¢â ¬Â• Ã¢â ¬â •Mimi Sheraton Ã¢â ¬Å“1961 A.D. Julia ChildÃ¢â ¬â„¢s Mastering the Art of French Cooking is published. Her black-and-white TV show on WGBH in Boston soon follows. Child is one of the great teachers of the millennium: She is intelligent and charismatic, and her undistinguished manual skills are not daunting to her viewers. An entire

generation of ambitious American home cooks is instantly born.Ã¢â ¬Â• Ã¢â ¬â •Jeffrey Steingarten

Revised edition of the classic cookbook, originally published in 1961.

This is just a great deal, and two awesome books. This lady along with Justin Wilson, Martin Yan, and Paul Prudhome are the reasons why I went to culinary school and eventually became a chef. These books are full of very simply yet very tasty recipes all done in classic French. I love how simple French cuisine can be, and these books just nail it. I have many Pepin, Bocuse, James Beard, along with many others and they all refer and thank Julia Childs for bringing classic French cuisine to American homes. Awesome books, a true must for any home cook kitchen.

I am writing this review because today i tried Julia's Ratatouille technique and it was simply fantastic. I bought the set 2 years ago, after seeing the movie 'Julie and Julia'. I used to cook before, had some nice books, and this helped fill in many blanks. I am a veggie, and still found plenty of recipes to try, and still many are left! I tried my hand at the omlet cooked in butter, and it was smashing; all apple tarts recipes are excellent; soups: onion is the one everyone remembers to mention, but do not forget the garlic soup, it will be simply great on a cold day! Many recipes are really cheap to make, and with a short ingredients list.Volume 2 seems to be useful as well. I did the mousaka (replaced the meat with soy), and several soups. The pastries are much better represented in Vol 2 than the first, and If you're ready to spend 11h making croissants, then this will give you all the info you need, in the greatest detail.I'm in Bucharest, so the whole American measuring system is not at all used here, so in the end i simply stopped transforming into grams and ml and bought a set of measuring tablespoon/teaspoons, and voila! All problems solved.

My wife can't cook and I like good food. I've made a few impressive meals using these books.

I purchased this item because I wanted to learn some basics of soups and sauces. I have been cooking for years and I still have picked up wonderful tips and suggestions from this set of books. I have made several of the recipes including the Coq Au Vin, which turned out perfectly. Some of the timing for the vegetables seem long, but remember this book was written before many of the modern equipment was invented, so use your best judgement on cooking times. My stove and oven tend to run hot, so I cut vegetable cooking time down by a couple of minutes. I use a ceramic

cooktop, so not able to adjust heat as easily as a gas stove. I recommend this product for anyone wishing to advance their cooking skills.

I bought this as a gift and in return I've been getting some amazing dinners. :-) These are actually a fun and relaxing read even if you're not doing the cooking. Great quality hard cover set and good quality sleeve. We Miss You Julia!

I bought these for a friend who recently just came back from Paris and she is absolutely in love with them! She said they contain all the basic recipes she has wanted to try, and new ones that look delicious.

What can I say? It's Julia. I learned alot about cooking in general (not just French cooking) from reading and cooking from these books, even though I love to cook and have been cooking for over 20 years.These recipes are for special occasions or times when you just feel like cooking all day to make something veryspecial. If you are looking at buying this book and don't already know what its about, heck, even if you do, I recommend watching Julie and Julia the movie. The movie will inspire you to pick a recipe and take a day to make something very, very special.I bought the books after watching the movie and made the best Beef Bourguignon EVER (of course, it's Julia). If you are interested in French cooking -- or french eating :)--you must have these books.

I finally learned how to cook green beans! Lot's of good cooking here - not just french cooking. How to cook veggies and make sauces!LOVE THIS BOOK!

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