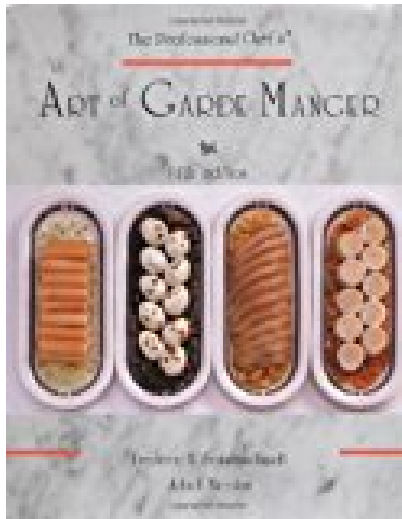


The Professional Chefs Art of Garde Manger



BOOK DETAILS

- Author : Frederic H. Sonnenschmidt
- Pages : 285 Pages
- Publisher : Wiley
- Language : English
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BOOK SYNOPSIS

Professional chefs and culinary students have long relied on this classic culinary text to provide a thoughtful and comprehensive guide to cold and hot food preparation. The exciting Fifth Edition of this unique guide includes: * Updates on the role of the garde manger chef to reflect the growing trend toward healthy eating. * Lavish color photographs in a 16-page full-color insert. * Exciting salads and vegetarian pates and terrines.

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