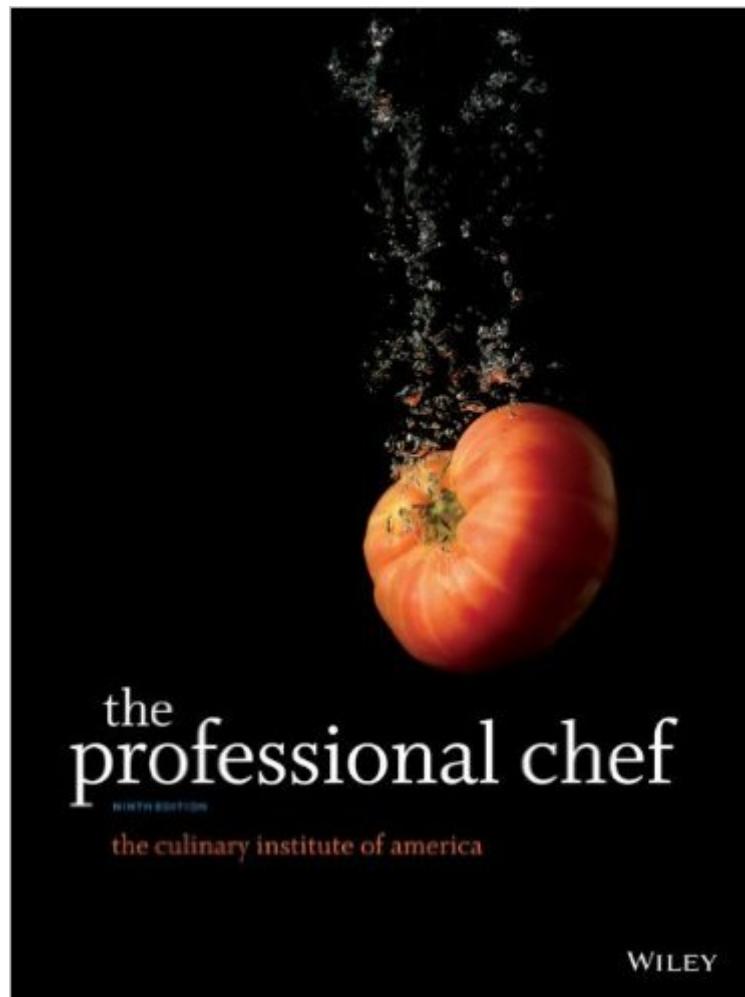


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# The Professional Chef



## Synopsis

"The bible for all chefs." â "Paul Bocuse Named one of the five favorite culinary books of this decade by Food Arts magazine, The Professional Chef is the classic kitchen reference that many of America's top chefs have used to understand basic skills and standards for quality as well as develop a sense of how cooking works. Now, the ninth edition features an all-new, user-friendly design that guides readers through each cooking technique, starting with a basic formula, outlining the method at-a-glance, offering expert tips, covering each method with beautiful step-by-step photography, and finishing with recipes that use the basic techniques. The new edition also offers a global perspective and includes essential information on nutrition, food and kitchen safety, equipment, and product identification. Basic recipe formulas illustrate fundamental techniques and guide chefs clearly through every step, from mise en place to finished dishes. Includes an entirely new chapter on plated desserts and new coverage of topics that range from sous vide cooking to barbecuing to seasonality Highlights quick reference pages for each major cooking technique or preparation, guiding you with at-a-glance information answering basic questions and giving new insights with expert tips Features nearly 900 recipes and more than 800 gorgeous full-color photographs Covering the full range of modern techniques and classic and contemporary recipes, The Professional Chef, Ninth Edition is the essential reference for every serious cook.

## Book Information

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## Customer Reviews

I think this is a wonderful book if you understand that this is foremost a textbook written for culinary

arts students not for the consumer market. The quantities tend to be large, it's assumed you have access to a fully stocked kitchen, and some of the techniques only make sense if you are cooking in quantity. For example, baking recipes (and others) call for egg quantities by weight not by number of eggs. This makes sense if you are cracking 20 eggs since the degree of variability between two random groups of 20 large eggs can be enough to compromise a recipe. For a home baker, however, it is easier to list measurements of eggs by quantity--personally, I'd rather be a little off then use 1 and 1/8 of an egg. Still, its review of equipment, basic techniques, and core recipes are well worth the price of the book even if you never have the need to make a gallon of blue cheese dressing.

What better way to learn a subject then to take a class and buy the associated text. Not being able to quit my job and relocate to attend the CIA, I figured I would see if I could learn from their text. The book is laid out with easy to read and understand explanations of techniques and fundamentals. If you are looking for a recipe book to lay out on the counter and start cooking this isn't the best for that--this thing is huge!!! My main goal in purchase was to learn more about sauces and terminology and it delivered beyond expectations. The recipes are normally for 10 servings or more -- which is perfect because when I cook there is hardly ever less than 10 people that come over to eat with us. Neighbors & friends came over for three different dishes prepared from this book and absolutely loved the food & each one of them commented on how great the two different sauces were, both of which I learned to create from the book... so success in my heart, mind and especially my stomach!!!

I am a self-taught home chef. Despite learning much on my own over the years, I wanted slightly more information on technique and skill than can often be seen in cooking videos and TV shows. In comes "The Professional Chef" by the Culinary Institute of America, or CIA. Since this book also serves as the CIA's text book, be warned, it is 1200 pages long. It is heavy and you'll definitely get a work out carrying it around. That aside, it is a stunningly beautiful book. It is filled with pages of incredibly useful information, such as various cooking methods, different proteins and their cuts, how to identify grains and spices, how to cook what, and so much more - really, everything you need to know. There are gorgeous illustrations to go along with the charts given, which makes it very easy to follow along and keep it all straight. Additionally, the back half of the book gives you recipe after recipe on basics all the way to complicated dishes. Keep in mind, since this is a text book, the recipes are scaled for 10 servings or more. So, if you are using this to cook for large

parties, it's GREAT. If you don't need to cook for more than yourself and one other person, be prepared to learn how to scale down (learning is never a bad thing). I absolutely love this book and can't recommend it enough. Considering the amount of information and the size of the book, the price really can't be beat. Perfect for the chef-in-training or someone, like me, just looking to hone and enhance their knowledge.

This massive book is one of the most useful I've found. It is not a cookbook per se, but it has a lot of recipes to be sure. Organized like a textbook, it presents different families of ingredients, then within the families presents techniques for different types of dishes, followed by a number of dishes of that type with the steps to produce them. It's an excellent way to organize things in my opinion. The recipes themselves I expected to draw on mostly classic or nouvelle French, but I was pleasantly surprised to find many types of food represented in the recipes. Bravo! My only reservation about the book is that I find the index a little cumbersome, and a book this large needs a top notch index (quick- find the black beans and chorizo recipe... no, it's not under beans, no sir; it's under black beans, thank you). You can eventually find what you're looking for, though, and although in a particular style you may be able to find a better or more complicated recipe in a book dedicated to that style, the Italian, Indian, and Mexican recipe in this book are fairly consistent with traditional dishes. The techniques are not necessarily traditional, of course, since the book is aimed at a professional cook in a modern kitchen, so you may have a recipe for a dish using tortillas, but you won't have a discussion of the flours to use in the tortillas or cooking them on a comal. I think my favorite attribute of the book is the organization, still. By focusing on the technique for a style of cooking first, then presenting recipes, it leaves you the choice of using the recipes or taking the technique you've learned and applying it to another creation. I personally don't memorize recipes, so having more information about a technique can be more valuable to me when I have a full pantry, a dinner to serve, and an inclination to get creative. When I just want to crank out dinner, on the other hand, I can go browsing some recipes and see what I would like to serve (with the above caveat about the index). I guess I think it's a win both ways. I'm glad I bought it, but I'd be more glad if it weren't so darn heavy.

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