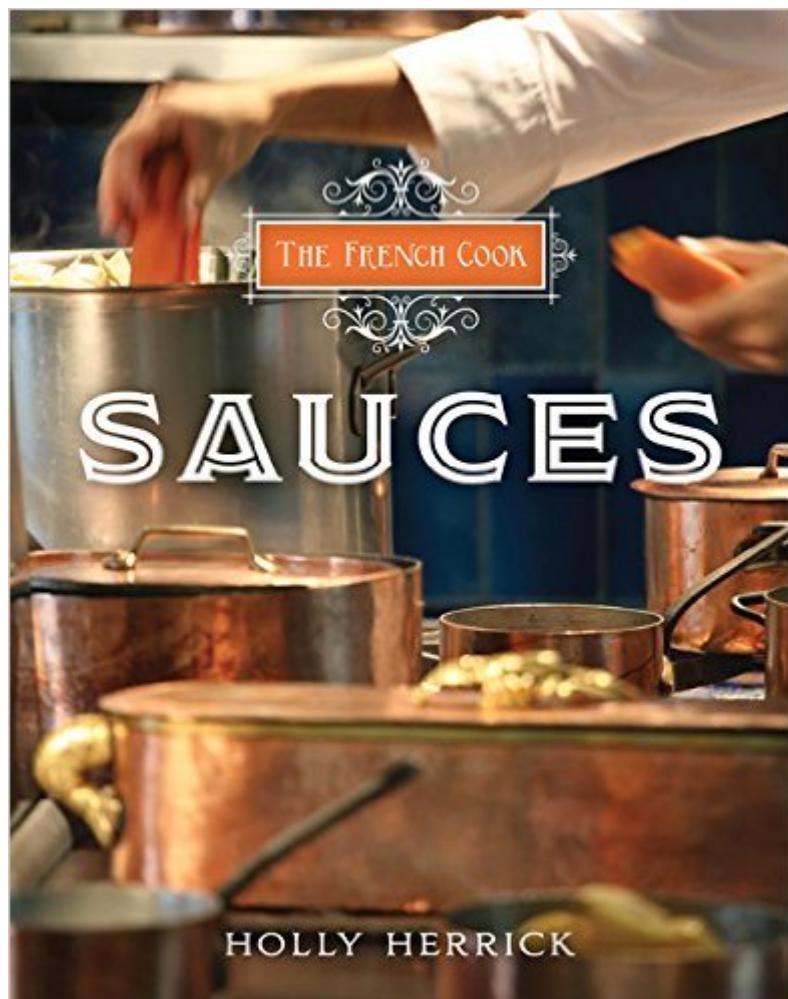


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The French Cook: Sauces



Synopsis

Master the art of classic French sauces. *The French Cook: Sauces* is the first in a series of French cookbooks that will simplify and demystify French cuisine for all of those who love it and would like to bring it home to their American kitchens without traveling outside their homes. In her latest book, Holly Herrick creates a kind of French cooking course all about sauces, filled with beautiful how-to photography and step-by-step techniques that will have you making sauces like a pro. The book focuses on the five mother sauces of French cuisine: bÃ©chamel, veloutÃ©s, hollandaise, espagnol and brown sauces, and les sauces tomates. In addition, Herrick devotes chapters to fonds, or stocks, the base of so many sauces, and mayonnaises, a simple, versatile sauce so widely used in classical French cuisine. In addition to the sauces, the book integrates main course ingredients, such as steak or roasted chicken, something more than to be dressed with a sauce, but also something that helped to shape the sauce itself. With myriad variations and derivatives on each basic sauce, this book will help turn your next meal into a veritable French feast.

Book Information

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Customer Reviews

Quel livre! Quelle rÃ©vÃ©lation! Or something like that with my school French... here is a great little book that aims to help you get making some great sauces to accompany your food. Many people tend to forget that a good sauce can make a good meal great. It is quite sad when a sauce is seen as something you add as an afterthought instead of it often being a great accompaniment, an integral part of a dish. Yet, of course, fussing with many sauces can be a step too far for many family meals and yet the shop-bought mass-produced sauces invariably don't, err, have the same je

ne sais quoi, the same panache, the same being. This is no dry, theoretical book written by a chef who has a whole kitchen brigade at their disposal to spend several hours making a sauce. The author is an enthusiastic cook at heart, who has separately studied in France and at Le Cordon Bleu, so the guidance and the recipes are particularly aimed at the home cook, with typical home cook skills and equipment. Yet this book is a lot more than an excellent guide to making many popular, basic sauces. There are a number of interesting recipes that really highlight the versatility of the sauces too. If anything, the reader should not be put off, assuming that things are going to be beyond them. To take a recipe at random: "Boulettes de Veau et de porc à la sauce Velouté piquante (Veal and Pork Meatballs with Piquante Velouté Sauce)" even the NAME can sound complex and beyond the average person's capability yet when you follow the great, helpful advice things just fall into place. You will surprise your friends and family and probably yourself too. You hopefully will, if you were not already of that opinion, see that sauces can be as necessary as the hamburger beef is to the bun. You can have one without the other, but put them both together and yuuuuuummm! About the only niggle is the use of sole U.S. imperial measures (and since the author has studied in France the use of metric units is no strange idea!). There is a conversion table at the end but that is not the point. Things are rounded off with a good, detailed index to let you navigate your way through the book by sauce name as well as by recipes which use the same sauce. There's nothing more to add. A great little book, reasonably priced that has the capability to help transform your cooking to the next level. Bon, tres bon!

Holly breaks down delicious recipes for French sauces in a simple way in this book and makes the recipes easy to understand and not intimidating to try and recreate. And, the pictures are so beautiful that my tummy was begging me to give it a go! Thanks Holly for making these standard French sauces so much easier to understand. I love my copy- the recipes, the color of the book, and even the physical feel of the book is authentic.

The book is authored by one who is trained in cuisine by Le Cordon Bleu in Paris. The content matches the training. Outstanding!!

This was a great introductory book for some sauces and an advanced book for others. There's a deep red wine sauce - hold onto your hat and if you're up for a long haul recipe - the one with veal stock....Good luck and enjoy. I think it would make a great xmas present ...!!!

The only words I have are Thank You. I have read it through once. The author writes of not just how but why to do things a certain way. The style of the writing, the photographs, the teachings are all magnificent. I made a mounted butter sauce...perfection. When you read this book you are in the presence of a master.

Beautiful Book! Mine has an orange cover and it is really a great book. I was half expecting a lot of recipes that were unusable due to the ingredients or they would be things I'd never eat. This is absolutely an useable sauce book from cover to cover! Its wonderful!! My new favorite go to sauce book!

The author makes the art of venerated French sauces that can be daunting to the nonprofessional American cook—“the person who has a full time job or is a full time student but knows that cooking occupies a special place in his or her heart”—and instructs with a comfortable language and clear pictures, anticipating questions and concerns we may have.

Perfect, arrived before the stated date and in great condition thank you!

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