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Le Guide culinaire (nouvelle édition) est un livre par Auguste Escoffier, publié le 2001-03-01. Ce livre comprend plus de 940 feuilles et peut être obtenu en format PDF et epub. Vous pourriez avoir le fichier gratuitement.

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In 1903, he published his collection of 5000 recipes in Le Guide Culinaire, a cookbook that many today still view as “The Bible” of French cookery. So, how about reading the book and cooking through it... ? Escoffier at Home. Each recipe will be recreated closely to its original presentation, but sometimes updated for a modern audience.

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About Escoffier At Home

Preparation Make the Roux in the normal manner and allow to cool. Mix the milk into the Roux so as to obtain a smooth sauce and bring to boiling point.

Meanwhile, cut the veal into small cubes and ...

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25 Sauce Béchamel from Le Guide Culinaire by Auguste Escoffier

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