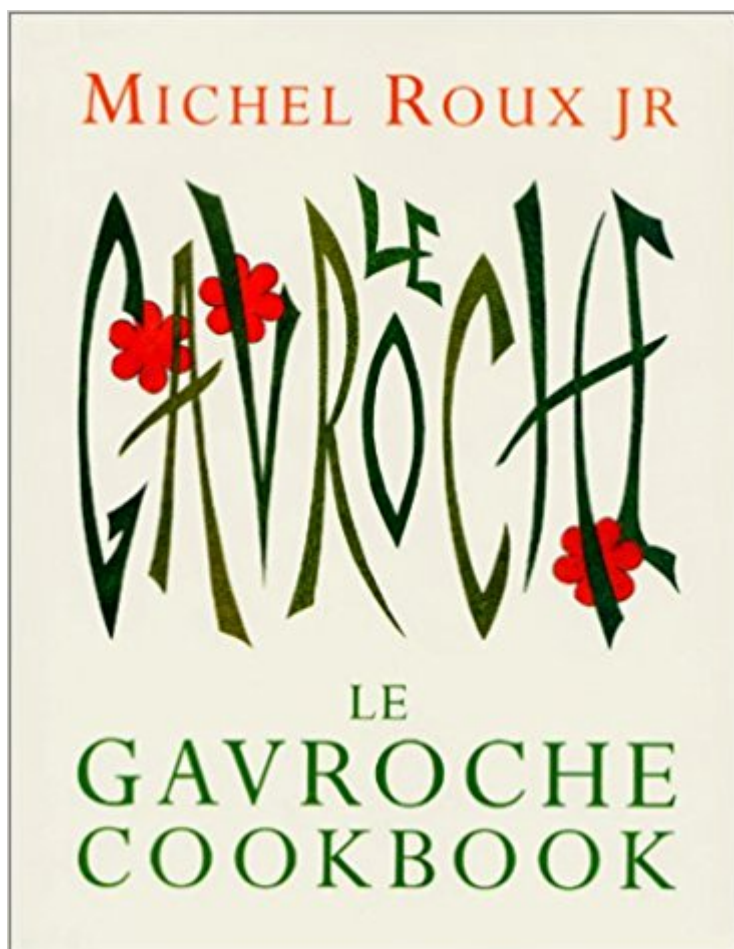


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Le Gavroche Cookbook



Synopsis

The Roux family name is synonymous with quality French cooking - Michel Roux Jr selects 200 of the most popular classic recipes from the kitchen of Le Gavroche. Albert and Michel Roux have between them published many successful cookbooks - this is the first cookbook by Michel Roux Jr, who has worked with many of France's top chefs and as a personal chef to the President of France before taking over at Le Gavroche. Shows how to create the atmosphere and cuisine of Le Gavroche at home, with advice on dining French style and on how to select what to drink, from aperitif to sweet wine.

Book Information

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Customer Reviews

For nearly 35 years Le Gavroche has been one of the finest restaurants in London, serving exquisitely balanced food in the classic French tradition. Founded by Michel and Albert Roux, and now run by chef Michel Roux Jr., its pre-eminence is celebrated in Le Gavroche Cookbook, a superb collection of 200 dishes from the restaurant's recipe books. The book is organized seasonally, with an emphasis on the freshest and finest ingredients (if you're going to try to cook this type of food, you have to buy the best--there's no point otherwise). Gulls' Eggs with Caviar, Roast Black Leg Chicken with Fresh Pasta, Foie Gras and Truffles, from the Spring section; Stuffed Sea Bass with Fennel, from Summer; Lobster Soufflé with Quail's Egg and Brandy and Rich Braised Stuffed Hare, from Winter: this is luxurious and expensive cooking. Challenging, too. Michel Roux Jr. doesn't give much in the way of guidance for the inexperienced but ambitious cook: the instructions are plain to the point of austerity but assume a considerable degree of skill and

familiarity with the procedures of classic French cuisine. The results, though complex, are beautifully balanced. Of its kind, this food is perfect, representing an ideal of sophistication to which cooks can aspire. The book is elegantly (and robustly) produced and amply illustrated, adding to the pleasure of using it. --Robin Davidson, .co.uk

When brothers Michel and Albert Roux launched London's Le Gavroche in 1967, it was just another outpost of French cuisine on the English side of the Channel. By 1981 the restaurant had moved from Chelsea to Mayfair, garnered three Michelin stars, and become London's finest and most expensive dining establishment. Other chefs and restaurants followed, and now London's food is quite as good as Paris'. Michel Jr. has set down his father's and uncle's recipes. Le Gavroche Cookbook documents some of the restaurant's greatest achievements, including the legendary Souffle Suisse, ethereal islands of cheese and egg floating in rich cream. Recipes call for a full range of kitchen skills, but many, such as the coq' la biere (chicken in beer), are eminently accessible, and measurements conveniently follow American custom. Mark Knoblauch
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An excellent book by the son of Albert Roux and the nephew of Michel Roux (the two founders of La Gavroche who achieved 3 Michelin stars at a time when Marco Pierre White was cooking for them). Check out books by Michel Roux (among the very best French cuisine books available) and one co-authored by Albert and Michel.

Very interesting book on the history of Le Gavroche restaurant and recipes. I love Michel Roux Jr and his classic recipes..(except for one or two with rabbit...just won't do those..lol).

Michel Roux Jr. is a 3-star Michelin chef. Why not get your recipes from the best. Quite a few of these recipes are doable by the home cook without too much difficulty. Just follow the directions step by step.

This is a cookbook you need to sit down with in a comfy chair, with a glass of wine, and read cover to cover. Chef Roux, Jr. writes of his history intimately and informatively. You gain a greater understanding of his evolution by his weaving his family history with his restaurant and cooking history. The recipes are elegant yet manageable and the results divine. ...not to mention, he is my new heart throb!!

Not the easiest food to make at home, but great for those looking to cook a a Michelin Star level.
Lots of great technique info in here too!

Established in 1967 by brothers Michel and Albert Roux, Le Gavroche once and for all knocked soundly on the head the internationally-held notion that there was no good food to be had in Britain. Of course, there are some who still believe that, but these are also the kind of people who believe that the earth is flat. Since their publication of *New Classic Cuisine* in the late 1970s, the Roux Brothers have been household names in Europe. When I was just beginning to seriously expand my culinary horizons in the early 80s, this book was the Bible. To a large extent, it still is. Fads come and go, but for me, there will never be a replacement for *New Classic Cuisine*. This excellent new book by Albert Roux's son, Michel, who has been running Le Gavroche kitchen since the early 1990s, is a worthy addition to the Roux Brothers' culinary canon. No one has ever accused the Roux Brothers of being shy or self-effacing: they know their place in the here and now, and are doubtless confident of their place in history. Michel Jr. is equally certain of his greatness: witness the celebrity autographs which crowd the end papers of this handsome volume, and the cartoon rendition of the chef's bearded visage fired onto every presentation plate that is put before a diner. Vanity or good humor? It's probably not worth arguing over, because the food is really all that matters. With cuisine as exciting as this, one can forgive all kinds of egotism. This excellent book is divided into seasons. Many of the ingredients are hard to find, especially in the United States, and would require a special effort to locate. That's the nature of this kind of cookery, though. If you want to eat the best food, you need to order the finest ingredients. Many of the recipes are complicated, and require considerable experience, so this is definitely not a book for beginners. Stylistically, the cuisine represented here is an innovative blend of classic Gavroche infused with a healthy dollop of Pacific Rim, fusion-style cooking. Modernist dishes like pan-fried foie gras with spiced breadcrumbs or smoked eel and carrot salad sit comfortably alongside such classics as soufflé suissesse or roast rack of pork with a charcuterie sauce. If you aren't planning a visit to the UK for a while, but have an interest in sampling the best of that land's cooking, you could do a lot worse than shell out \$... for this book. Of course, the ingredients and the cookware required to do these recipes justice will probably cost about the same as a plane ticket and lunch for two at this outstanding restaurant.

I have used several adaptations of the recipes in this book at work and at home cooking for

friends. The recipes are straight forward and don't require an incredible amount of skill. Your personal finesse will decide whether you can execute them well or not as opposed to your skill level as in the case of most cook books.

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