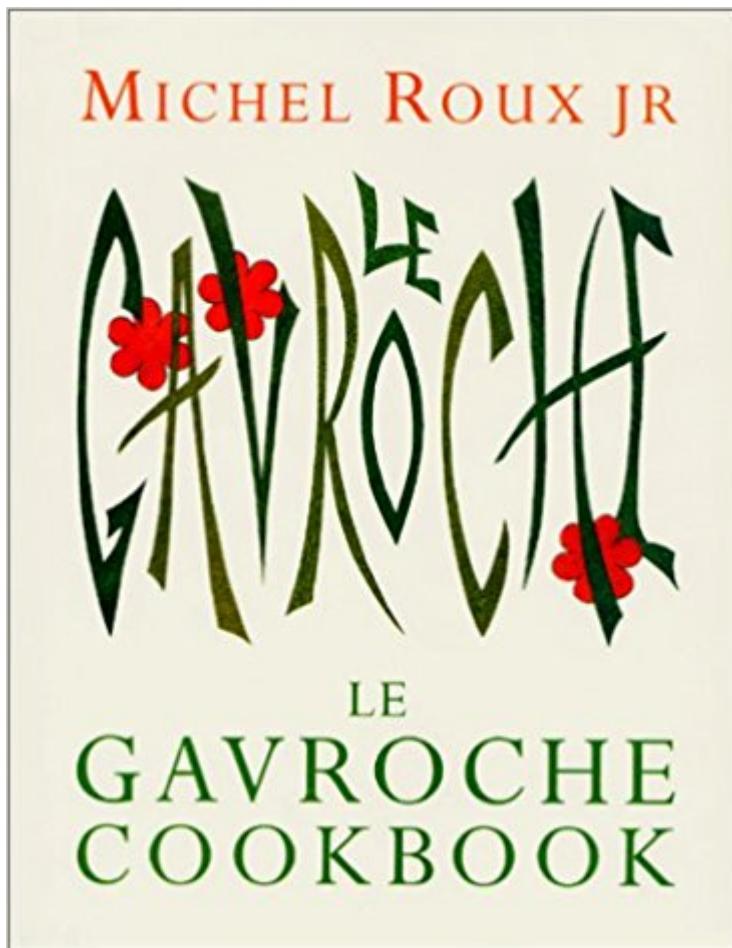


The book was found

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

Hardcover: 288 pages

Publisher: Cassell (December 31, 2001)

Language: English

ISBN-10: 0304361909

ISBN-13: 978-0304361908

Product Dimensions: 9.9 x 7.7 x 1.1 inches

Shipping Weight: 2.8 pounds

Average Customer Review: 5.0 out of 5 stars 7 customer reviews

Best Sellers Rank: #689,808 in Books (See Top 100 in Books) #129 in Books > Travel > Europe > England > General #202 in Books > Humor & Entertainment > Humor > Cooking #469 in Books > Cookbooks, Food & Wine > Regional & International > European > French

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 SoufflÃ© 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 KnoblauchCopyright
© American Library Association. All rights reserved

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 souffle suisse 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.

[Download to continue reading...](#)

Le Gavroche Cookbook Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook, Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ... Portuguese Recipes, Irish Recipes 1) Instant Pot Cookbook: 500 Instant Pot Recipes Cookbook for Smart People (Instant Pot, Instant Pot Recipes, Instant Pot Recipes Cookbook, Instant Pot Electric Pressure Cooker Cookbook) Crock Pot: Everyday Crock Pot and Slow Cooker Recipes for Beginners(Slow Cooker, Slow Cooker Cookbook, Slow Cooker, Slow Cooker Cookbook, Crockpot Cookbook, ... Low Carb) (Cookbook delicious recipes 1) Air Fryer Cookbook: The World's No. 1 Low Fat Fryer, The Ultimate Healthy Delicious Recipes Cookbook (clean eating, healthy cookbook, air fryer recipes cookbook,) Easy Spring Roll Cookbook: 50 Delicious Spring Roll and Egg Roll Recipes (Spring Roll Recipes, Spring Roll Cookbook, Egg Roll Recipes, Egg Roll Cookbook, Asian Recipes, Asian Cookbook Book 1) Gastric Sleeve Cookbook: Delicious Recipes to Recover Yourself After Bariatric Weight Loss Surgery (Gastric Sleeve Cookbook, Bariatric Cookbook, Bariatric ... Bypass Cookbook, Gastric Sleeve Book 1) Bariatric Cookbook: Delicious Recipes for Your Gastric Sleeve Recovery (Gastric Sleeve Cookbook, Bariatric Cookbook, Bariatric Surgery, Gastric Bypass Cookbook, Gastric Sleeve Book 2) Gastric Sleeve Cookbook: Delicious Recipes to Recover Yourself After Bariatric Weight Loss Surgery (Gastric Sleeve Cookbook, Bariatric Cookbook, ... Bypass Cookbook, Gastric Sleeve) (Volume 1) Atkins Diet: Dr Atkins New Diet Revolution - 6 Week Low Carb Diet Plan for You (Atkins Diet Book, Low Carb Cookbook, Atkins Diet Cookbook, High Protein Cookbook, New Atkins Diet) Instant Pot Recipes CookBook: Anti-Inflammation Diet Recipes For Optimal Healthy Lifestyle(Instant Pot Cookbook, Anti Inflammatory Diet, Clean Eating, Pressure cooker cookbook,low carb diet) Ketogenic Diet: 55 Budget-Friendly Recipes to Lose Weight. A Low Carb Cookbook for Beginners. (Ketogenic recipes, Ketogenic Cookbook for Weight Loss, Ketogenic Cookbook for beginners) Weight Watchers: Weight Watchers Cookbook-> Watchers Cookbook- Weight Watchers 2016 Weight Watchers Cookbook - Points Plus - Points Plus-Weight ... Points Plus, Weight Watchers

2016) (Volume 1) Anti Inflammatory Diet: 4 Manuscripts: Insulin Resistance Diet, Plant Based Diet Cookbook, Insulin Resistance Cookbook, Healthy Eating (Anti Inflammatory Diet Cookbook Bundle) Paleo Diet: 55 Budget-Friendly Recipes to Lose Weight. A Low Carb Cookbook for Beginners. (Paleo recipes, Paleo Cookbook for Weight Loss, Paleo Diet, Paleo Cookbook) (weight loss book) Easy Crepe Cookbook: 50 Delicious Crepe Recipes (Crepe Recipes, Crepe Cookbook, Breakfast Recipes, Breakfast Cookbook Book 1) Campbell's 3 Books in 1: 4 Ingredients or Less Cookbook, Casseroles and One-Dish Meals Cookbook, Slow Cooker Recipes Cookbook Cookbook For Teens: Teen Cookbook - The Simple and Healthy Teen Cookbook - Easy and Delicious Recipes For Teenagers

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)