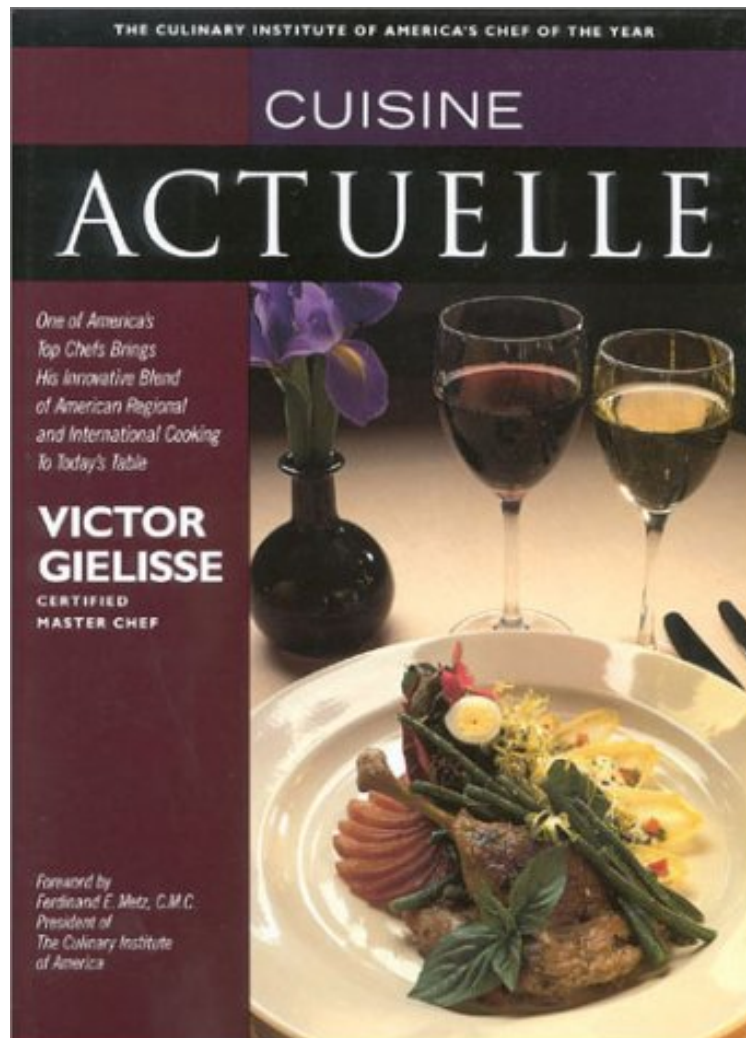


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Cuisine Actuelle

Victor Gielisse

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Victor Gielisse : Cuisine Actuelle before purchasing it in order to gage whether or not it would be worth my time, and all praised Cuisine Actuelle:

0 of 0 people found the following review helpful. and the choices that he presents in this book are a reflection of his expertise and appreciation of the joy of cooking By jazool Victor G. is one of only a relative few Certified Master Chefs in the USA, and the choices that he presents in this book are a reflection of his expertise and appreciation of the joy of cooking. Great recipes, simply explained and well illustrated, even for the beginner. 5 Stars for this one. 6 of 6 people found the following review helpful. The Devil Is In The Details By Jame B. Droste For any cookbook to be five star, the directions and ingredients need to be dead on. My very first recipe was the Pecan Crusted Catfish Fillets. The recipe proposed marinating 6 6oz fillets in 2 Tablespoons of Teriyaki Sauce! Two cups is more like it, so for the

novice this becomes a recipe for disaster. Having said this, the dish, as modified, was wonderful as was the recommended accompaniment of Braised Cabbage and Apples. The use of less traditional combinations of ingredients produces flavors that are as bold as they are different. Cuisine Actuelle is well worth owning provided one is beyond the stage of having to follow a recipe in lock-step.

One of America's top chefs brings his innovative blend of American regional and international cooking to today's table. One of only 44 Certified Master Chefs in the country, Gielisse is ultimately qualified to offer an entire realm of today's cuisine for gourmet cooking in the home.

With over 160 exciting recipes, Cuisine Actuelle provides today's cooks the opportunity to turn out gourmet meals in their own kitchens. (National Culinary)