# **CLASSIC FRENCH COOKING**



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Beating egg yolks with sugar until pale and fluffy is the key to the smooth texture in this rich, classic French dessert, as made by Dennis Wist, father of Saveur Art Associate Allie Wist.

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French cuisine sounds fancy, conjuring up images of anniversary date nights, expense-account feasts, and once-in-a-lifetime trips to Paris. But with the right ingredients, techniques, and dining mentality, you can create amazing French meals on an average weeknight in your very own kitchen.

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# French Recipes Allrecipes com

Chef John's recipe for the classic French dish coq au vin calls for chicken thighs, bacon, and a good amount of red wine.

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## French cuisine Wikipedia

French cuisine consists of the cooking traditions and practices from France. In the 14th century Guillaume Tirel, a court chef known as "Taillevent", wrote Le Viandier, one of the earliest recipe collections of medieval France.

During that time, French cuisine was heavily influenced by Italian cuisine.

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