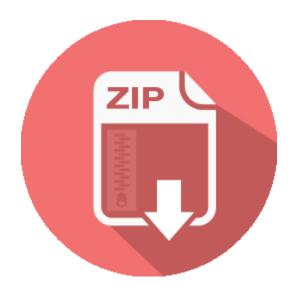
FRENCH COOKING BOOK



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Mastering the Art of French Cooking is a two-volume French cookbook written by Simone Beck and Louisette Bertholle, both of France, and Julia Child of the United States. The book was written for the American market and published by Knopf in 1961 (Volume 1) and 1970 (Volume 2). The success of Volume 1 resulted in Julia Child being given her own television show, The French Chef, one of the first

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SNAZZY French Baked Eggs hip pressure cooking

This French classic is usually an egg, in a ramekin baked in the oven for 15 minutes but it only takes 4 minutes in your pressure cooker! The French tradition of en Cococotte says that you can use either cream or cheese with these little delicacies. I took some liberties with the ingredients to show you how flexible this recipe can be. http://ebookslibrary.club/download/SNAZZY--French--Baked--Eggs---hip-pressure-cooking.pdf

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