

FRENCH CUISINE BOOK



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French cuisine Simple English Wikipedia the free

French cuisine has influenced the style of cooking throughout Europe, and its chefs work in restaurants throughout the world.. The roots of modern haute cuisine lie in chefs like La Varenne (1615 1678) and the notable chef of Napoleon, Marie-Antoine Car me (1784 1833). These chefs developed a lighter style of food compared to the food of the Middle Ages.

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Food in Canada French Canadians French Canadian Food

3 FOODS OF THE FRENCH CANADIANS Probably the best-known French Canadian dish is pea soup. It is enjoyed all over Canada, and is the traditional lunch (called dinner) on Saturday in Newfoundland, usually with dumplings called doughboys floating in it.

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Mediterranean cuisine Wikipedia

Mediterranean cuisine is the foods and methods of preparation by people of the Mediterranean Basin region. The idea of a Mediterranean cuisine originates with the cookery writer Elizabeth David's book, A Book of Mediterranean Food (1950), though she wrote mainly about French cuisine. She and other writers including the Tunisian historian Mohamed Yassine Essid define the three core elements of

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Haute cuisine Wikipedia

Haute cuisine (French: literally "high cooking", pronounced [ot k i.zin]) or grande cuisine refers to the cuisine of "high-level" establishments, gourmet restaurants and luxury hotels. Haute cuisine is characterized by meticulous preparation and careful presentation of food, at a high price level.

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Boeuf Bourguignon Recipe Cuisine France French Cooking

Boeuf Bourguignon Recipe serve 6. Step 1: Cut bacon into small strips. Simmer bacon for 10 minutes in water. Dry bacon. Step 2: Cook bacon in a large heavy-bottomed saucepan with the olive oil at moderate heat for 2 or 3 minutes. Remove bacon. Step 3: Cut the beef in 2-inch cubes. Using the same saucepan, cook the beef in the bacon's fat until browned.

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Historical Origins of French Cuisine History Essay 93

Historical Origins of French Cuisine ~~ Paul V. Hartman ~~ The history of French ascendancy in the culinary arts can be traced to the Italians. As the 15th century dawned, the highest of Renaissance culture flourished at Florence.

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