

<<地中海烹饪>>

图书基本信息

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内容概要

From the rustic mountain cuisine of the Pyrenees that lines the stomach and warms the cockles of the heart in winter, to the light, sun-soaked spring and summer dishes of the Mediterranean South, lovers of French cuisine can revel in the pleasures of good food. In this book, a total of 11 master chefs introduce recipes of varying degrees of difficulty, from elegant appetizers and soups, via typical regional dishes, to enticing desserts. These include oyster fritters, guinea fowl with garlic, and a creme brOlee with Muscatel wine. Readers can follow step-by-step instructions on how to prepare all these delicacies. Planning the perfect menu is child's play with detailed information on the degree of difficulty, cooking time, and method. Immerse yourself in the refinement of French cuisine and treat yourself and your guests to delicacies from the land of the gourmet.

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书籍目录

List of Recipes
 Cold Appetizers Langoustine Carpaccio with Asparagus Tuna with Zucchini Cream Salad of Dried Salt Cod with Bell Peppers and Olives Collioure Anchovies with Bell Peppers Anchovy Rosettes with Fennel Puree Asparagus Salad "Clos Saint-Pierre" "Cote d'Azur" Salad with Balsamic Vinegar Dressing
 Marinated Sardines Tomato Surprise with Langoustines
 Hot Appetizers Red Mullet with Artichoke Hearts
 Cod Puree with Black Truffle Slivers Stuffed Squid h la Mamie Artichoke Hearts with Squid Eggplant Stacks
 "Maeterlinck" Lentils and Scallops Braised Snails and Squid Fillet of Red Mullet "Le Rouet" Oyster Fritters with Noilly Prat Bouzigues Oysters with Swiss Chard Provençal Banquet Stuffed Vegetables Artichoke Millefeuilles with Goat Milk Cheese Green Cabbage Rosti with Bacon Sails Onion, Olive, and Anchovy
 Bruschetta with Poached Egg Fried Garbanzo Bean Dumplings Marseilles Fish Salad
 Soups Catalan Garlic Soup Cream of Pumpkin Soup with Chives Bouillabaisse "Miramar" "Nice" Minestrone with Squid
 Mussels in Cream of Rock Fish Soup Shrimp Soup with Polenta Vegetable Soup with Pistou Broccoli Soup with White Cabbage Roulades
 Fish & Seafood Meat & Poultry Desserts & Pastries The Chefs

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