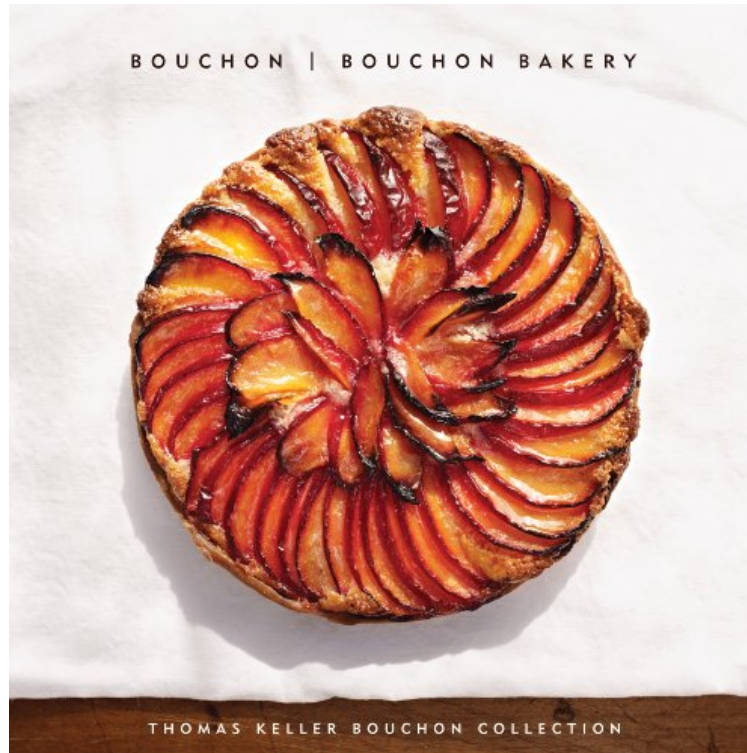


(Free pdf) Thomas Keller Bouchon Collection

## Thomas Keller Bouchon Collection

*Thomas Keller*

*audiobook / \*ebooks / Download PDF / ePub / DOC*



DOWNLOAD



READ ONLINE

#591662 in Books Artisan 2013-10-08 2013-10-08Original language:EnglishPDF # 1 11.63 x 3.06 x 11.56l, 12.43 #File Name: 157965553X760 pagesArtisan | File size: 62.Mb

**Thomas Keller : Thomas Keller Bouchon Collection** before purchasing it in order to gage whether or not it would be worth my time, and all praised Thomas Keller Bouchon Collection:

0 of 0 people found the following review helpful. Beautiful and PracticalBy WinterBurchAnother amazing cookbook set by Thomas Keller. Great recipes in both books; savory and sweet. The ones I have tried so far have all been successful. Received many compliments. The photos are spectacular. It is great to see what the end product should look like. The books also contain practical guides, instruction, measure and charts to help you along your way - and trouble shooting. Some recipes are more for advanced cooks - but easy to follow and definately worth the time effort. I would recommend to anyone.0 of 0 people found the following review helpful. Five StarsBy Jane J.Great cook book. Simply written., fantastic recipes, easy to follow, fabulous.6 of 7 people found the following review helpful. Thomas Keller the name says it allBy T. C. FahresAnother great collection from whom I consider the greatest chef. Yes the recipes are detailed and seem long but Chef Keller is not a short order cook. It may take several days to prep items, let sit over night and take another step. Actual time is only 30 minutes but it is spread over 3 days. You can't rush quality and quality is what Chef Keller is all about. If you love cooking and want to show the art this is the collection for you.

Bistro food is the food of happiness. The dishes have universal allure, whether it's steak frites or a perfectly roasted chicken, onion soup or beef bourguignon. These are recipes that have endured for centuries, and they find their most perfect representation in the hands of the supremely talented Thomas Keller. And just as Bouchon demonstrated

Keller's ability to distill the sublime simplicity of bistro cooking and elevate it beyond what it had ever been before, the #1 New York Times best-seller Bouchon Bakery is filled with baked goods that are a marvel of ingenuity and simplicity. From morning baguettes and almond croissants to fruit tarts and buttery brioche, these most elemental and satisfying of foods are treated with an unmatched degree of precision and creativity. With this exciting new collection, readers are sure to expand their knowledge, enrich their experience, and refine their technique.

About the Author Thomas Keller, author of THE FRENCH LAUNDRY COOKBOOK, BOUCHON, UNDER PRESSURE, AD HOC AT HOME, and BOUCHON BAKERY, has six restaurants and five bakeries in the United States. He is the first and only American chef to have two Michelin Guide three-star-rated restaurants, the French Laundry and Per Se, both of which continue to rank among the best restaurants in America and the world. In 2011 he was designated a Chevalier of the French Legion of Honor, the first American male chef to be so honored. That same year, he launched Cup4Cup, the first gluten-free flour that replaces traditional all-purpose flour or whole wheat flour in any recipe, cup for cup, such that you'd never know the difference. As part of the ment'or BKB Foundation, established with chefs Jerome Bocuse and Daniel Boulud, Keller led Team USA to win silver at the 2015 Bocuse d'Or competition in Lyon, France, which was the first time the United States has ever placed on the podium.