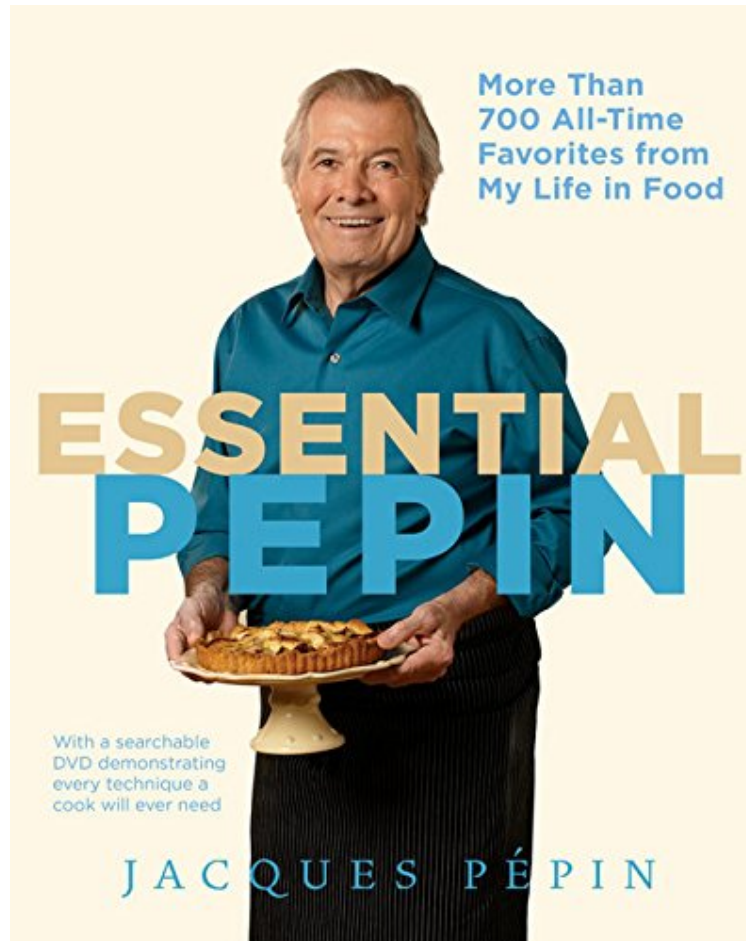


Essential Ppin: More Than 700 All-Time Favorites from My Life in Food

Jacques Ppin

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Jacques Ppin : Essential Ppin: More Than 700 All-Time Favorites from My Life in Food before purchasing it in order to gage whether or not it would be worth my time, and all praised Essential Ppin: More Than 700 All-Time Favorites from My Life in Food:

288 of 295 people found the following review helpful. Ignore all these pre-published copy reviews!By jumpy11 am amazed to see how many people had the nerve to review this book on advance copy without even using the book or viewing the DVD! It is making me very suspicious of the Vine program and now all reviews on . I received this book as a gift, I did not intend to buy it. I didn't intend to buy it because I have Pepin's Complete Techniques, Fast Food My Way, Sweet Simplicity, his memoir and I don't know what else in my collection of over 450 cookbooks. I mean, do I need another one? I didn't think so. Well, I was wrong, wrong, wrong!For starters, the book is made to be abused. A

thick plastic cover that isn't destroyed when you wipe it clean. And every page is solidly stocked with recipes interspersed with sweet watercolor/drawings like cookbooks used to have. The complaints here over the lack of photos just don't apply as these dishes are so simple that any way they look when you finish them is probably exactly what they look like for everyone else. What happened to the time when people liked good food to look like it was made in an auberge and not a 5-star restaurant? What happened to the time when Julia's Mastering the Art of French Cooking was just fine with no photos? As for the DVD, it is PURE GOLD even if you never use a recipe. You want to know what it looks like to do basic things right, like truss a chicken with or without a needle, shuck an oyster or clam with minimal trouble, use up artichokes that are spoiling, make a caramel cage or angel hair nest for a dessert? Just watch the magnificent videos of a chef with rare confidence in every technique he demonstrates, as if it were as easy as folding a napkin. Finally, the recipes -- everything from basic fish and chicken recipes to eggplant fritters or grilled rabbit to duck liver pate to escargot to blanquette de veau to dacquoise to cherry bread pudding. Tons of soups and vegetable dishes as well. Here I must mention that it has been on my mind for years that he had a Potagerie in midtown Manhattan but hadn't really revealed those recipes. I believe he has here. Yet nothing prepared with a million steps, nothing explained in a complicated way, or even a pompous way (e.g., Cook's Illustrated) from a clear thinker who understands the big picture, as though he is the culmination of what Escoffier intended. To give you an idea, when I read Cook's Illustrated recipes I get the impression they are in a lab and they never get the room dirty. When I read this book, I can't wait to get to work and make a big mess! In other words, a humble book by a great chef and teacher. Who doesn't need anyone to write a positive review, really, but look how many people can't resist -- it's just that good. 0 of 0 people found the following review helpful. Fabulous French Cooking By K nurse Great collection of French cooking and how to make them. I have followed Pepin on PBS and now glad to have one of his books. Love the adorable hand painted graphics on the pages; so retro and reminds you of time tested dishes. Got this book for half price, Yeah!! Can hardly wait to get started on these fabulous dishes; all 700 of them. 1 of 1 people found the following review helpful. I own three of the great Jacques Pepin's cookbooks By fxvonthron I own three of the great Jacques Pepin's cookbooks. This is the best and most comprehensive by far, and likely my favorite cookbook of all time. It's beautifully written, beautiful to look at, and the recipes are invariably winners. The accompanying DVD is informative and great fun.

For the first time ever, the legendary chef collects and updates the best recipes from his six-decade career. With a searchable DVD demonstrating every technique a cook will ever need. In his more than sixty years as a chef, Jacques Ppin has earned a reputation as a champion of simplicity. His recipes are classics. They find the shortest, surest route to flavor, avoiding complicated techniques. Now, in a book that celebrates his life in food, the worlds most famous cooking teacher winnows his favorite recipes from the thousands he has created, streamlining them even further. They include Onion Soup Lyonnaise-Style, which Jacques enjoyed as a young chef while bar-crawling in Paris; Linguine with Clam Sauce and Vegetables, a frequent dinner chez Jacques; Grilled Chicken with Tarragon Butter, which he makes indoors in winter and outdoors in summer; Five-Peppercorn Steak, his spin on a bistro classic; Mms Apple Tart, which his mother made every day in her Lyon restaurant; and Warm Chocolate Fondue Souffl, part cake, part pudding, part souffl, and pure bliss. Essential Ppin spans the many styles of Jacquess cooking: homey country French, haute cuisine, fast food Jacques-style, and fresh contemporary American dishes. Many of the recipes are globally inspired, from Mexico, across Europe, or the Far East. In the accompanying searchable DVD, Jacques shines as a teacher, as he demonstrates all the techniques a cook needs to know. This truly is the essential Ppin.

.com Fall into Cooking Featured Recipe from Jacques Pepins Essential Pepin When the weather gets cooler in the fall, I make soup. I generally cook up a big batch and freeze some for whenever I need it. This one, with sausage, potatoes, and cabbage, is hearty and good for cold weather. Its terrific served with thick slices of country bread, and if you have a salad as well, youve got a complete dinner. Sausage, Potato, and Cabbage Soup Serves 8 Ingredients 8 ounces mild Italian sausage meat 2 small onions, cut into 1-inch-thick slices (1 cups) 6 scallions, trimmed (leaving some green) and cut into -inch pieces (1 cups) 6 cups water 1 pound potatoes, peeled and cut into -inch-thick slices 8 ounces savoy cabbage, cut into 1 -inch pieces (4 cups) 1 teaspoons salt Crusty French bread Break the sausage meat into 1-inch pieces and place it in a saucepan over high heat. Saut, stirring and scraping the bottom of the pan with a wooden spoon to keep the meat from sticking, for 10 minutes, or until the sausage is well browned. Add the onions and scallions and cook for 1 minute. Stir in the water, potatoes, cabbage, and salt and bring to a boil. Cover, reduce the heat to low, and cook for 45 minutes. Serve the soup in bowls with chunks of crusty French bread. Bakers Wife Potatoes This classic potato gratin is made in France in many places, as is the famous dauphinois gratin, which is made with cream, milk, and garlic. The dauphinois has many more calories than this one, which is flavorful and ideal with any type of roast, from a roast chicken to a leg of lamb. The potatoes are sliced but not washed, which would cause them to lose the starch that binds the dish. A good chicken stock and a little white wine are added for acidity, and the gratin is flavored with thyme and bay leaves. It can be prepared ahead and even frozen. Serves 8 Ingredients 2 pounds Yukon Gold potatoes 1 tablespoon peanut oil 4 cups thinly sliced onions (about 14 ounces) 6 large garlic cloves, thinly sliced (3

tablespoons) 3 cups homemade chicken stock (page 612) or low-salt canned chicken broth 1 teaspoon salt, or to taste
teaspoon freshly ground black pepper cup dry white wine 3 bay leaves 2 fresh thyme sprigs Preheat the oven to 375
degrees. Peel the potatoes and cut them into $\frac{1}{8}$ -inch-thick slices. Heat the oil in a large saucepan. When it is hot,
add the onions and saut them for 3 to 4 minutes. Add the remaining ingredients, including the potatoes, mixing gently,
and bring to a boil. Transfer the mixture to an 8-cup gratin dish. Bake for 50 minutes to 1 hour, until most of the
moisture is absorbed and the potatoes are tender when pierced with a fork. Serve. Chicken Legs with Wine and Yams I
love both yams and sweet potatoes and use them in different ways, sometimes in soup, sometimes simply split in half
and roasted in the oven. You can use either sweet potatoes or yams in this casserole, which also includes mushrooms,
chicken, and wine. This is a great dish for company. It can be prepared ahead and reheated--which makes it even
better. Serves 4

Ingredients 2 tablespoons olive oil 4 whole chicken legs (about 3 pounds total), skin removed,
drumsticks and thighs separated cup chopped onion 4 large shallots (about 6 ounces), sliced (about 1 cups) 8 medium
mushrooms (about 5 ounces), cleaned and halved 4 small yams or sweet potatoes (about 1 pound), peeled and halved
lengthwise 1 cup dry white wine 8 large garlic cloves, crushed and chopped (2 tablespoons) teaspoon salt teaspoon
freshly ground black pepper 2 tablespoons chopped fresh parsley Heat the oil in a large skillet. Add the chicken pieces
in batches and saut over medium-high heat until browned on all sides, about 10 minutes. Add the onion and cook for 1
minute. Add the shallots, mushrooms, yams or sweet potatoes, wine, garlic, salt, and pepper. Bring to a boil, cover,
reduce the heat, and boil very gently for 20 minutes. Garnish with the parsley and serve.