



The Professional Chef's Art of Garde Manger

By Frederic H. Sonnenschmidt, John F. Nicolas

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Professional chefs and culinary students have long relied on this classic culinary text to provide a thoughtful and comprehensive guide to cold and hot food preparation. The exciting Fifth Edition of this unique guide includes:

- * Updates on the role of the garde manger chef to reflect the growing trend toward healthy eating.
- * Lavish color photographs in a 16-page full-color insert.
- * Exciting salads and vegetarian pates and terrines.

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Bibliography

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Editorial Review

From the Inside Flap

The Professional Chef's® Art of Garde Manger fifth edition Frederic H. Sonnenschmidt John F. Nicolas "...One of the most complete and best-researched works focusing on practical application of cold food presentation, combining the necessary elements of artistry, creativity, and cooking sensitivity." —Ferdinand E. Metz, President, The Culinary Institute of America "this culinary classic should be invaluable in the preparation of buffets."—Chef Magazine (on the Fourth Edition) To achieve the artistry, creativity, and cooking sensitivity necessary to build memorable buffets, a la carte appetizers and salads, culinarians have turned to The Professional Chef's Art of Garde Manger for many years. Now reflecting the dynamic changes occurring in the culinary world, the new Fifth Edition of The Professional Chef's Art of Garde Manger is more valuable than ever in helping you build and perfect garde manger skills. Numerous new color and black-and-white photographs illustrate practical buffets and competition fare. The exciting new Fifth Edition of the unique classic guide to cold and hot food preparation updates the role of the garde manger chef to reflect the growing trend toward healthy eating. You'll find many exciting, new salads—try the turkey salads with strawberries—and even vegetarian pates and terrines that look good and taste good, in addition to the traditional fare, for a total of nearly 200 recipes. You'll also find interesting uses of recently "discovered" ingredients in dishes such as smoked catfish on lentil salad, cheese balls from goat cheese, and an updated healthy and nutritional forcemeat; low in cholesterol yet maintaining good flavor. But while many things have changed, the garde manger's basic emphasis and recognition of culinary principles have remained untouched. In the Fifth Edition you'll find step-by-step coverage of the fundamentals of emulsion, roasting, poaching, sauteing, and baking, as well as tested techniques for carving fruits and vegetables, creating sculptures and centerpieces from ice or tallow, making sausages, and smoking fish. With The Professional Chef's Art of Garde Manger, Fifth Edition, you'll perfect your understanding and use of • essential ingredients • food decoration • cold sauces • cold food presentation for practical culinary displays • nonedible displays • nutritional cold foods for a la carte service and buffets On the more practical side of buffet management, this will keep you abreast of the new standards for quality service, changes in the design and layout of garde manger facilities and equipment, new buffet criteria developed by the American Culinary Federation, and much more! Whether you are an experienced professional, serious student, or amateur cook, this modern culinary classic will prove to be invaluable in the preparation of buffets. Through example and instruction, The Professional Chef's Art of Garde Manger, Fifth Edition shows that simplicity and elegance can create the ideal buffet!

About the Author

About the Authors **Frederic H. Sonnenschmidt**, a certified master chef, is Culinary Dean at The Culinary Institute of America. A member of the 1976 United States National Culinary Team at the Food Olympics in Frankfurt, Frederic Sonnenschmidt has won two gold medals and has been the recipient of 20 first prizes in various culinary competitions. In addition, he held the 1973 Escoffier Chair for Culinary Excellence, and was Team Captain of the New York Culinary team at the Food Olympics in 1984 and 1988. John F. Nicolas, a cum laude graduate of the Hotel School of Paris, is currently a consultant to the hospitality industry.

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Why don't make it to become your habit? Right now, try to ready your time to do the important action, like looking for your favorite reserve and reading a book. Beside you can solve your long lasting problem; you can add your knowledge by the guide entitled The Professional Chef's Art of Garde Manger. Try to the actual book The Professional Chef's Art of Garde Manger as your pal. It means that it can to be your friend when you experience alone and beside those of course make you smarter than previously. Yeah, it is very fortunated for yourself. The book makes you more confidence because you can know anything by the book. So , let us make new experience and knowledge with this book.

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Kate Vasquez:

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Robert Beaubien:

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