



# The Great Book of French Cuisine

By Jeremiah Tower, Henri-Paul Pellaprat

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## The Great Book of French Cuisine By Jeremiah Tower, Henri-Paul Pellaprat

Henri-Paul Pellaprat and Jeremiah Tower, master chefs of the nineteenth and twentieth centuries, have created a reference cookbook that will shape great chefs and great cooking in the twenty-first century. The English language edition of Pellaprat's landmark cookbook, *L'Art Culinaire Moderne*, when first published by Vendome in 1982, was hailed as "the most comprehensive, authoritative, and up-to-date book on French cooking and gastronomy ever written." Now, after a complete revision and updating by the James Beard award-winning chef Jeremiah Tower, Pellaprat's legendary recipes are again available in a handsome and accessible new edition. Henri-Paul Pellaprat was the first chef to give the vast subject of French cuisine a logical and comprehensive underpinning by offering a complete education in the four basic subdivisions of French cooking, *la haute cuisine*, *la cuisine bourgeoise*, *la cuisine régionale*, and *la cuisine impromptue*, the inspired cooking that creates memorable dishes with easily available ingredients. Pellaprat and Tower have selected 2,000 recipes covering every aspect of gastronomy from sauces, soups, fish, grillades, and salads, to soufflés, cakes, and traditional French desserts. This new edition includes more than 600 easy-to-follow techniques and time-saving tips, and a complete lexicon of French cooking terms. Unparalleled in its scope and the authenticity of its information, *The Great Book of French Cuisine* remains a definitive work, the perfect reference for both amateurs and professional chefs, to be treasured and consulted throughout a lifetime of cooking.

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## **The Great Book of French Cuisine** By Jeremiah Tower, Henri-Paul Pellaprat Bibliography

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### Editorial Review

#### Review

This is a standard reference, with its definitions of cuisines and techniques and about 800 classic recipes. --  
*Associated Press*

#### About the Author

Henri-Paul Pellaprat, born in 1869, was classically trained by some of the most remarkable chefs of Belle Epoque France, including Père Lély of the Café de la Paix and Casimir Moisson of La Maison Dorée. A disciple and friend of the legendary Auguste Escoffier, Pellaprat taught at the celebrated Le Cordon Bleu for over 30 years, during which time he wrote his master work *L'Art Culinaire Moderne*. Pellaprat is considered the father of modern French cooking and his thoughtful approach to preparation and technique, and his insistence on the freshest ingredients, remain guiding principles of great chefs everywhere.

Jeremiah Tower was chef of Chez Panisse in the 1970s and the founder and chef of Stars, the legendary San Franciscan restaurant, in the 1980s. His first book, *New American Classics*, won a James Beard Award in 1986 for best American regional cookbook. He also won the James Beard Award for best chef in 1996. Last year Stewart, Tabori & Chang published his highly praised *Jeremiah Tower Cooks: 250 Recipes from an American Master*. A cooking memoir of the California food wars, *California Dish* will be published in July, 2003.

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