



Garde Manger: The Art and Craft of the Cold Kitchen Study Guide (Paperback)

By The Culinary Institute of America (CIA)

John Wiley Sons Inc, United States, 2012. Paperback. Book Condition: New. 4th Revised edition. 272 x 206 mm. Language: English . Brand New Book. The leading guide to the professional kitchen's cold food station, now fully revised and updated *Garde Manger: The Art and Craft of the Cold Kitchen* has been the market's leading textbook for culinary students and a key reference for professional chefs since its original publication in 1999. This new edition improves on the last with the most up-to-date recipes, plating techniques, and flavor profiles being used in the field today. New information on topics like artisanal cheeses, contemporary styles of pickles and vinegars, and contemporary cooking methods has been added to reflect the most current industry trends. And the fourth edition includes hundreds of all-new photographs by award-winning photographer Ben Fink, as well as approximately 450 recipes, more than 100 of which are all-new to this edition. Knowledge of *garde manger* is an essential part of every culinary student's training, and many of the world's most celebrated chefs started in *garde manger* as apprentices or cooks. The art of *garde manger* includes a broad base of culinary skills, from basic cold food...



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