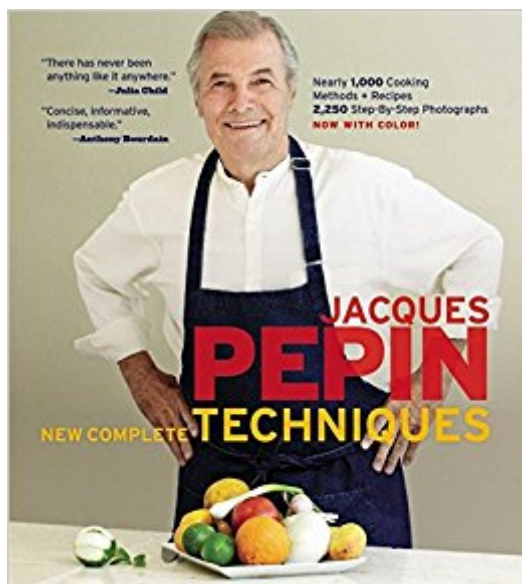


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Jacques PÃ©pin New Complete Techniques



Synopsis

Jacques Pépin is universally hailed by professional chefs and home cooks as the grand master of cooking skills and methods. Now, his classic seminal work, Jacques Pépin's Complete Techniques, is completely revised and updated with more than 1,000 color photographs and 30% new techniques. Based on Pépin's 1978 and 1979 archetypal works *La Méthode* and *La Technique*, Jacques Pépin's Complete Techniques has become a cookbook classic in its own right, selling more than 140,000 copies. Comprehensive and authoritative, New Complete Techniques includes more than 600 techniques and methods and 160 recipes that are demonstrated by Pépin in thousand of step-by-step photographs. It is a culinary course on every aspect of classic cooking, from the basics (how to sharpen a knife or peel an onion) and the practical (how to properly bone a chicken (to the whimsical (how to make decorative swans and flowers out of fruits and vegetables) and the complex (how to use an old refrigerator as a smoker for trout). The time-tested recipes show everyone, from the greenest home cook to the seasoned professional, how to put techniques into practice. This completely revised edition includes thousands of color and black-and-white photographs throughout and is redesigned to make it even easier to follow the step-by-step techniques.

Book Information

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Customer Reviews

"Concise. Informative. Indispensable." -- Anthony Bourdain "...Pépin asks the reader to not treat this as a book, treat it as an apprenticeship. I took that to heart, and, indirectly, Jacques Pépin became my mentor through these techniques." -- Tom Colicchio

Jacques Pepin's landmark, fully illustrated guides to all of the cooking fundamentals, *La Technique* and *La Methods*, are finally available in one volume, fully updated by the author. The publication of Jacques Pepin's *Complete Techniques* is sure to be celebrated by expert cooks and beginners alike. Here, the man Julia Child has called "not only a renowned chef, a foremost authority on French cuisine, a great teacher and, truly a master technician" provides easy-to-follow instructions for hundreds of culinary procedures and preparations, including: Braising Beef - Breeding Veal Scallopine - Carving Poached Salmon - Stuffing Sausage - Making Chocolate Cigarettes - Cleaning and Boning Trout - Cooking and Presenting Lobsters - Filling Cream Puffs - Filleting Fish - Folding Napkins - Topping Fruit Tarts - Making Green Noodles - Grilling Poultry - Holding the Knife - Using Ladyfingers - Lining Cake Pans - Making Pepper Steak - Rolling Pie Dough - Poaching Eggs - Preparing Mussels - Peeling Onions - Using Fish Stock - Creating Apple Swans - Separating Eggs - Making Sole Meuniere - Stuffing Mushrooms - Trimming and Cooking Meat - Braising Chicken Livers - Frying Parsley - Poaching Salmon - Carving Rib Roast - Baking Country Bread and Baguettes - Making Fruit Cake - Flaming Bananas - Glazing Cake with Fondant - Seeding a Cucumber - Cleaning Salad - Fluting Mushrooms - Coating a Cookie Sheet - Folding in Butter - Icing a Vodka Bottle - Shucking Oysters - Peeling and Preparing Green Peppers - Braising Lettuce - Trussing Poultry . and much more." This is the book that every aspiring cook should read before picking up a French knife. Concise, informative, indispensable." (Anthony Bourdain, author of *Kitchen Confidential* and *A Cook's Tour*) "A through-going study of the skills of the kitchen as interpreted by an extraordinarily talented and skilled French chef. An invaluable book for anyone seriously interested in cooking with class." (Helen McCully, former food editor, *House Beautiful*)

Over the years I have come to realize that there are two kinds of cooks in this world - those who follow a recipe like they are conducting an experiment in nuclear chemistry and those who look at a recipe more as a general set of guidelines to build on. While the "nuclear science" sort of cook will find *Jacques Ppin New Complete Techniques* helpful, it really was written for those of us who belong to the "guidelines" group. Here are the basic techniques to build on. I came to appreciate Jacques Pepin rather late in life. Yes, I had acquired a cookbook or two of his over my five decades plus of collecting and seen him on TV a few times, but it wasn't until after I had watched Julia Child truss a chicken a few years ago that Pepin's quiet competence really struck me. Why it hadn't struck me before, I'll never know. Heaven knows I've watched Julia a thousand times or more, from her very earliest days on TV. Here was Julia Child, one of the world's most famous chefs, busily cutting and snipping and tying here and tying there for several minutes, until the chicken she was trussing

for the rotisserie looked more like a badly wound ball of yarn than a chicken! And yet, my old-fashioned butcher of years gone by knew how to turn a rolled roast into a neat package with a single piece of string in a flash. So did my Dad. And that was when it dawned on me that Julia Child, Kitchen Goddess, did NOT know how to properly tie up a piece of meat. My TV shows of choice are almost always cooking shows of one sort or another, so it wasn't long after that revelation that I began to notice that virtually none of today's younger TV chefs do either. Everywhere you look, when something needs to be tied in the kitchen little snippets of string make their appearance. And then one day I happened across a show that Jacques Pepin and Julia Child did together - a holiday Cooking in Concert show where they produce a boneless stuffed turkey. Jacques did the tying up - one piece of string, still hitched to the ball, not a pair of scissors in sight, quick as a wink! That was when I began to really take notice of Jacques Pepin and his quiet competence. When *Essential Pepin: More Than 700 All-Time Favorites from My Life in Food* was released, I was among the first to preorder. The CD that comes with the book is, to my mind, worth every penny all by itself. It also happens to contain the "secret" to tying up something in the kitchen without a gazillion pieces of string everywhere. (Oddly, my Dad actually did insist that I learn this along with how to pitch a campsite - he just never connected it to the roast beef!) *Essential Pepin* made my short list of the books I would grab on the way out the door in case of fire almost immediately and when *Jacques Pépin New Complete Techniques* was announced I immediately put in my preorder. *Jacques Pépin New Complete Techniques* is divided into a number of sections - Basics, Vegetables, Eggs, Fish & Shellfish, Poultry, Meat, Offal & Charcuterie, Carving, Bread & Pasta, Pastry & Dessert and Presentation - with each section clearly delineated by a band of color at the outer edge of the pages - convenient for finding the section you want quickly and easily. Within each section you'll find a list of the individual contents of the section followed by a short introduction and then a selection of techniques or recipes that illustrate certain basic principles that can then be extended elsewhere. (I did check some of the recipes against *Essential Pepin* and found no duplicates.) The print is quite reasonably sized, the page numbers definitely large, each step accompanied by a photograph, many in color. You won't need your reading glasses for this book. The book is nicely bound and includes a ribbon book mark. While *Jacques Pépin New Complete Techniques* is not exhaustive (you'll find no techniques common to Asian cooking for example), it is extensive and strongly reflects Pepin's background & training. Jacques Pepin was raised in World War II France and began an apprenticeship in the professional kitchen not long afterwards. Like those of my parents' generation who grew up during the Great Depression here, Pepin is clearly a believer in "Waste Not - Want Not". He utilizes every scrap and always has an eye to economy. Pepin's recipe

for Pain au Chocolat does not call for those special bars of chocolate you might buy from a famous baking site but instead shows you how to make your own and when he tells you that the fat from trimming a saddle of lamb can be discarded you can rest assured there is nothing else to be done with it. Jacques Pépin New Complete Techniques is heavy on techniques not often covered by other authors - trimming your own meat, dividing a large cut into smaller portions, cutting up & boning your own poultry, (a great way to save money!) making Pullman bread (something I do not have instructions for anywhere else, despite my extensive collection of bread baking books), even two different ways to make puff pastry, and the techniques he illustrates run a gamut of skill levels from rank amateur just starting in the kitchen to professional. If you would like to learn to really cook well, then Jacques Pépin New Complete Techniques will be a treasured addition to your library. Highly Recommended

Really worth your money! I run a very active food blog for home chefs, and lack of technique is THE biggest stumbling point. If your not sure what 'diced' really means, let alone how to safely and effectively do it, you need this book. What Pepin does in his relaxed and very well communicated manner, is to provide those basics that you simply won't get if you've never worked decent time in a pro kitchen, or gone to culinary school. I know my stuff, and I bought it as a worthy reference addition to my library.

Married and not a clue. Julia Child, Marcella Hazan, Jacques Pépin were teaching everyone to cook at that time. I learned from them and I still cook everyday. Also learned that what you eat matters. It is one of the pleasures of my life. They informed my palate for which I am grateful..I have a cookbook collection of each.

If you enjoy cooking and want to up your game, you need to own this encyclopedia of knowledge. Color coded sections and step by step photos make it a pleasure to use. And Jacques Pepin is a culinary master like none we will ever see again! Capture his lifetime of invaluable knowledge in this book. He is my idol, and this book is a must own in your collection, hands down! Then read his incredibly captivating biography, and you will be glad to own a piece of education from this Chef Extraordinaire.

I've been watching this chef for years. While I don't like all of his dishes, they can be adapted to my taste. This book gives you an extremely inexpensive master class in haute cuisine. Well worth the

price. Just don't drop it on your foot.

Probably the most complete resource for cooking anything. The pictures and explanations make everything doable. One of my favorite chefs because he isn't trying to mix things up (fusion, weird sauce combinations), but uses the best ingredients, gives alternatives and everything is wonderful. This is one of the most used cookbooks, because it's about the how to and techniques. Love it.

Having Jacques book La Methode, I thought New Complete Techniques would be a good addition. It really is. I watch as many of his shows on public tv as I can. Both books show me the way to do things I have missed.

If you want to learn cooking techniques, there is no better teacher. Jacques Pepin is the man when it comes to cooking. His recipes are no-fail winners and his methods are clear and concise. This is a fantastic reference to have handy - even accomplished cooks will learn a thing or two from the master.

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