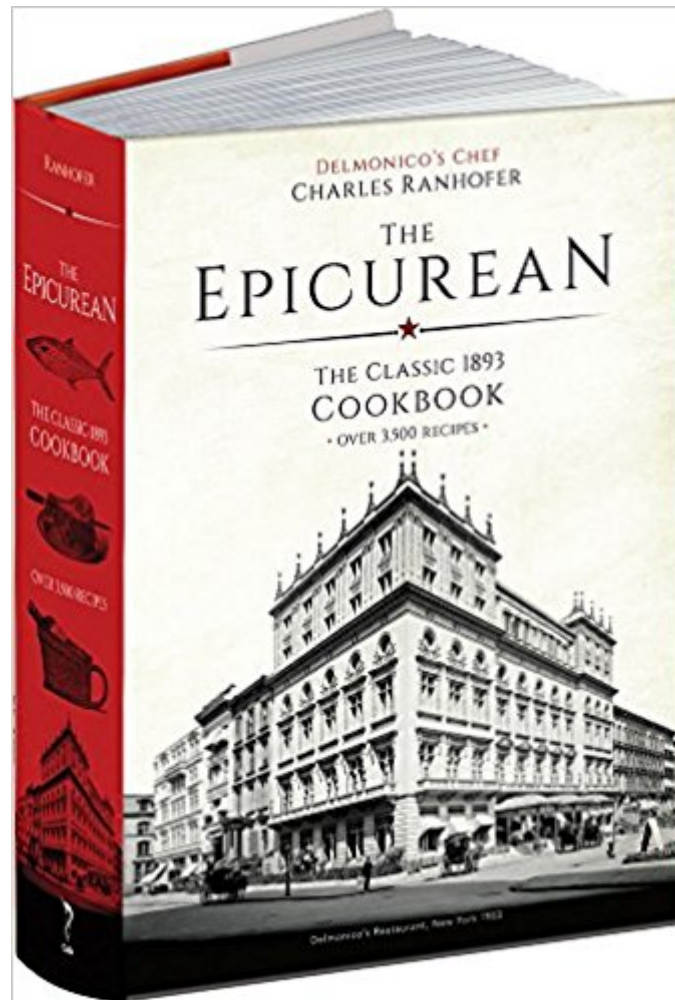




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The Epicurean: The Classic 1893 Cookbook (Calla Editions)



Synopsis

This great classic on the art of cooking is the creation of a master chef who worked for decades at America's most celebrated restaurant of the Gilded Age. Charles Ranhofer was already famous when he was hired by the legendary Delmonico's of New York, and under his supervision, the restaurant's kitchen achieved even greater renown. In 1893 Ranhofer shared his professional secrets with the publication of *The Epicurean*. This splendid facsimile of the now-rare volume offers modern cooks and gastronomes a complete culinary encyclopedia, comprising more than 3,500 recipes. From appetizing soups, sauces, and garnishes to mouth-watering desserts, this collection provides a wealth of options for every course, including recipes for meats, seafood, and hot and cold side dishes as well as wine pairings. In addition to 92 ways to prepare eggs and 172 vegetable dishes, scores of menus offer suggestions for breakfasts, luncheons, dinners, buffets, suppers, and parties. A detailed index directs readers to specific dishes and foods, and nearly 800 black-and-white illustrations depict methods of preparation, table settings, cuts of meat, carving methods, and other techniques. Inspiration and practical instruction abound in this historic book, which is as suitable for at-home cooks wishing to add elegance and sophistication to their kitchen repertoire as it is for gourmets and professionals seeking a guide to world cuisine. Anyone with a taste for fine dining will find this handsome edition of *The Epicurean* a self-contained library and guide to the pleasures of food and drink.

Book Information

Series: Calla Editions

Hardcover: 1200 pages

Publisher: Calla Editions; Facsimile edition (August 15, 2017)

Language: English

ISBN-10: 1606601059

ISBN-13: 978-1606601051

Product Dimensions: 7.4 x 2.5 x 10.2 inches

Shipping Weight: 6.4 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 5 customer reviews

Best Sellers Rank: #337,232 in Books (See Top 100 in Books) #176 in Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet #266 in Books > Cookbooks, Food & Wine > Regional & International > European > French #488 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > History

Customer Reviews

Master chef Charles Ranhofer (1836â “99) was a native of France who rose to fame during his decades in the kitchen ofÂ New York City’s Delmonico’s Restaurant, which was considered one of the finest dining establishments of its era. Previously employed at the court of Napoleon III, Ranhofer is credited with the invention of several of Delmonico’s signature dishes, including Lobster Newburg.

I love this book. It is interesting to see what the chef at Del Monico’s was creating in the late 1800’s. Eggs benedict with hollandaise? Yes sir , this chef created it! Although I prefer lemon rather than vinegar in my hollandaise, this book is great

Excellent resource book.

not for the beginner

Over the moon pleased with this. Turns out, I do NOT have enough plates yet!

This review will be short as the book is written in a format that I don’t understand. There are a very lot of details about where the food came from and the recipes are written in paragraph form not as the recipes of today. Very good reading if you want to study the art of French cooking back in 1893. There are a lot of pictures of different vessels and cookware also the stoves and ovens of that day. These are interesting to see, as my mother was born in 1898 and her grandparents were from Germany so I think they may have used some of the same items to cook with. A very large and detailed book and I think Dover publishing for sending it to me for my honest review

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