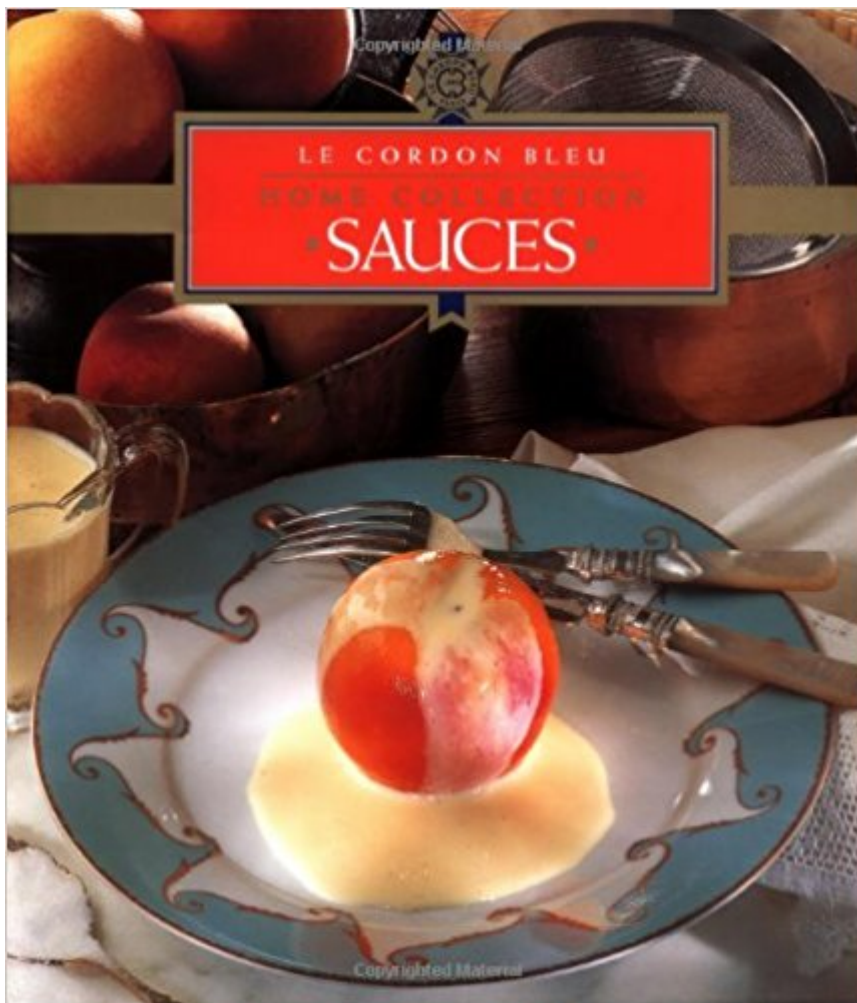


The book was found

Sauces (Sauces Vol. 7)



Synopsis

Book by Le Cordon Bleu Chefs

Book Information

Series: Sauces Vol. 7 (Book 7)

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Customer Reviews

"A series that has gone to great lengths to keep ingredients and techniques required within the reach of anyone." -- Orlando Sentinel

Is a small book but has great, great recipes, if you are in a hurry and need a sauce to make your diner spectacular you need this book. A good sauce makes a big difference in any plate. The recipes are well written and are very easy to follow. I absolutely adore this book.

I love this book. It has any sauce you could possibly want to make. It is easy to understand (Plain English). It does not require a culinary Institute Degree. I can't wait to try all of the recipes it has to offer.

Absolutely love this book. A gorgeous photo accompanies each sauce with an idea or two for serving suggestions. It also has a very detailed section on techniques.

...make it this one. It has all the main sauces from salad dressings to dessert toppings, and most everything in between. The recipes are simple, easy to follow and produce simply wonderful

results. A good sauce is what makes a meal go from very good to memorable, and there are many books with convoluted and time intensive approaches to sauce making. What I like about this book's approach is its simplicity of preparation and the excellence of the results. It is as nearly fool proof as one can imagine. It's also a great value for the price.

Just the book I've been looking for, it is wonderful. Easy step by step instructions.

Great addition to my library.

This short but excellent sauce cookbook is a "must" for anyone who delights in elegant French sauces and dressings, but is put off by recipes requiring exotic ingredients or 2 hours of prep time. The recipes in this book seldom have more than 4-5 readily available ingredients, take no more than 15-20 minutes of prep time, and best of all, they work! Everything from home-made mayonnaise to mango salsa, from hollandaise to beurre blanc. The explicit directions include "chef's tips" on how to serve the sauces, prevent separation, and so on. Truly first-rate!

Found this book on vacation and tried some of the sauces. They had a collection of the Cordon Bleu books and the recipes were simple, delicious and accompanied by great pictures and good tips for preparation in the back of the book. Seller provided expedient service. Thank you

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