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By Edward Renold, David Foskett, John Fuller



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This is a well-established reference and textbook for professional chefs and students. This edition presents essential recipes based on traditional and classic methods, but is simplified and adapted to meet the needs and conditions of the busy professional kitchen.

Trends towards healthy and safe eating are taken into account and alternatives are suggested to certain ingredients to meet this demand. Vegetarian recipes are also included.



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About the Author

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