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The Professional Chef

By The Culinary Institute of America (CIA)



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"The bible for all chefs."

—Paul Bocuse

Named one of the five favorite culinary books of this decade by *Food Arts* magazine, *The Professional Chef* is the classic kitchen reference that many of America's top chefs have used to understand basic skills and standards for quality as well as develop a sense of how cooking works. Now, the ninth edition features an all-new, user-friendly design that guides readers through each cooking technique, starting with a basic formula, outlining the method at-a-glance, offering expert tips, covering each method with beautiful step-by-step photography, and finishing with recipes that use the basic techniques.

The new edition also offers a global perspective and includes essential information on nutrition, food and kitchen safety, equipment, and product identification. Basic recipe formulas illustrate fundamental techniques and guide chefs clearly through every step, from *mise en place* to finished dishes.

- Includes an entirely new chapter on plated desserts and new coverage of topics that range from sous vide cooking to barbecuing to seasonality
- Highlights quick reference pages for each major cooking technique or preparation, guiding you with at-a-glance information answering basic questions and giving new insights with expert tips
- Features nearly 900 recipes and more than 800 gorgeous full-color photographs

Covering the full range of modern techniques and classic and contemporary recipes, *The Professional Chef, Ninth Edition* is the essential reference for every serious cook.



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Editorial Review

From the Back Cover

"The bible for all chefs."

—**Paul Bocuse**

"Well-researched and documented, The Culinary Institute of America's latest offering includes the essential tools to become a successful modern chef. The Professional Chef continues to evolve and improve with age."

—**Thomas Keller**

"*The Professional Chef* continues to be an incredibly valuable reference guide that we keep handy in all our restaurant kitchens."

—**Susan Feniger and Mary Sue Milliken**

"This important book is a classic resource, an indispensable reference for both the professional and serious home cook."

—**Alfred Portale**

"The newest edition of *The Professional Chef* is truly an amazing book of technique. Without a doubt, a true inspiration for all."

—**Eric Ripert**

"How to cook everything from the best culinary school in America. This is The Mothership for recipes and basic culinary techniques. Anyone and everyone serious about food and cooking should have one in their kitchen."

—**Anthony Bourdain**

"The CIA continues not only to set standards but to raise them industry-wide. This is a great book, a valuable reference in both the restaurant kitchen and the home kitchen."

—**Michael Ruhlman**

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