



Le Cordon Bleu Cuisine Foundation: Classic Recipes, Portuguese

By The Chefs of Le Cordon Bleu



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RECEITAS CLÁSSICAS DO FUNDAMENTOS CULINÁRIOS apresenta 169 receitas que juntas representam o somatório conclusivo das técnicas da culinária francesa como foram praticadas nos últimos 300 anos. Estas receitas foram cuidadosamente selecionadas pelo Le Cordon Bleu para transmitir a história e a evolução das técnicas da culinária francesa e sua forte influência nos chefs de hoje em dia. Por estas receitas, aprendemos o que influenciou a cozinha francesa e como estas técnicas tradicionais adotaram a inclusão de novos ingredientes e sabores, dos Champignons à la Turque ao Oeufs à la Mexicaine. O Receitas Clássicas vai além das receitas propriamente ditas para celebrar as técnicas demonstradas por elas e o valor de seus ingredientes. Os aprendizes e os que finalmente dominam estas técnicas não só passam a cozinhar melhor como também aprendem a criar com confiança. Le Cordon Bleu convoca o leitor a redescobrir várias joias perdidas, do rico e saboroso Potage Julienne D'Arbly ao reconfortante Navarin d'Agneau Printanier, concluindo com o refrescante Tarte au Citron. Pratos que gerações de chefs consideraram comidas para adular a alma. Comida bem preparada e comida gostosa! Bon appetit!



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Editorial Review

Review

SUMARIO. Sopas (Les Potages). Veloute Agnes Sorel. Bisque de Homard. Consomme Brunoise. Creme d'Argenteuil. Gazpacho. Potage Julienne d'Arblay. Potage Mulligatawny. Potage Clamart. Potage Cultivateur. Potage Parmentier. Soupe a l'Oignon Gratinee. Soupe de Poisson Facon Bouillabaisse. Creme Dubarry. Veloute de Volaille. Antepastos frios (Les entrees-Froid). Asperges Froides, Sauce Hollandaise. Celeri Remoulade. Champignons a la Turque. Les Crudites et Leurs Sauces. Macedoine de Legumes. Poireaux Vinaigrette. Salade de Lentilles. Salade Bretonne. Salade des Nonnes. Salade d'Epinards. Salade Nicoise. Salade de Riz au Crabe. Salade de Pommes de Terre. Tomates Garnies a la Bretonne. Antepastos quentes (Les entrees-Chaud). Aubergines Imam Bayaldi. Cromesquis de Langoustines. Croquettes de Poulet et Jambon. Gnocchi a la Parisienne. Gratin Dauphinois. Fritots de Ris de Veau, Sauce Tomate, Persil Frit. Laitue Braisee. Petits Farcis Nicois. Petits Gateaux de Foies Blonds. Pissaladiere. Quiche Lorraine. Ratatouille Nicoise. Rissoles de Veau, Sauce Ravigote. Souffle au Fromage. Ovos (Les Oeufs). Oeufs Brouilles aux Herbes. Oeufs Boitelle. Oeufs a la Coque. Oeufs a la Mexicaine. Oeufs Cocotte a la Creme. Oeufs Mollets Florentine. Oeufs en Gelee. Oeufs en Meurette. Oeufs a la Bretonne. Oeufs Chasseur. Omelette Fermiere Farcie Aux Champignons. Omelette aux Fines Herbes. Omelette Paysanne. Omelette Grandval. Omelette Soufflee. Aves (Les Vollailes). Ballotine de Volaille. Canard a l'Orange Pommes Gaufrettes. Canard Poele aux Navets. Oie Confite, Haricots Blancs. Coq ou Chapon au Vin. Coquelet en Crapaudine. Filet de Dinde Saute Chasseur. Jambonnettes de Volaille Farcies Au Bulgur, Sauce Riesling. Lapin a la Graine De Moutarde, Pommes Rissolees. Pintade Cocotte Grand-Mere. Poularde Pochee Sauce Supreme, Riz Pilaf. Poulet Roti, Pommes Mignonettes. Poulet Saute Boivin. Peixe e frutos do mar (Les Poissons et Coquillages). Beignets de Gambas. Crabe Farci a la Thermidor. Cuisses de Grenouilles, Sauce Poulette. Darne de Saumon au Beurre-Blanc. Escabeche de Maquereaux. Escalope de Saumon en Papillote. Escargots Bourguignons. Filets de Sole Bonne-Femme. Homard a l'Armoricaine. Lotte Rotie, Fenouil Braise. Matelote de Dore au Vin Rouge. Merlan Frit Colbert. Moules Marinieres and Derivatives. Mouclade. Moules a la Creme. Petit Coulbiac de Saumon Frais et Fume. Quenelles de Brochet, Sauce Cardinal. Saint Jacques a la Provencales. Saumon Cru a L'Aneth. Sole et Coquillages en Nage. Sole Meuniere. Terrine Chaude de Poisson, Sauce Americaine. Truite en Bellevue. Troncons de Turbotin a la Duglere. Vol-au-Vent Mariniere. Carnes (Les Viandes). Aiguillette de Boeuf Bourguignonne. Blanquette de Veau a L'Ancienne, Riz Pilaf. Canon et Carre d'Agneau, Rotis, Polenta. Coeur de Filet Henri IV, Sauce Bearnaise. Contre-Filet Roti, Pommes Boulangeres. Cote de Boeuf Grillee, Beurre Marchand de Vin, Tomates Provencales. Cotes de Porc Charcutiere, Pommes Puree. Escalope de Veau a la Creme, Petits Pois a la Francaise. Escalope de Veau a la Viennoise. Navarin d'Agneau Printanier. Osso-Bucco Piemontaise, Risotto. Paupiettes de Veau, Carottes Vichy. Pot-au-feu, Ravioles D'Agneau. Selle d'Agneau en Croute de Sel. Steak au Poivre. Visceras e carne de caca (Les Abats et les Gibiers). Pigeon Roti Sur Canape, Pommes Soufflees. Cervelles a la Grenobloise. Foie de Veau au Vinaigre. Petits Gateaux de Foies Blonds et aux Deux Pommes. Foie Gras Chaud. Foie Gras en Terrine. Pigeon aux Choux. Ris de Veau Braises Demidoff. Rognons de Veau au Genievre, Lasagne de Veau et Bolets. Tripes a la Mode de Caen. Massa de confeiteiro (Patisserie). Bande de Tarte Pomme. Bavaois Rubane. Beignets aux Pommes, Sauce Abricot. Brioches. Charlotte aux Poires, Coulis de Framboise. Charlotte aux Pommes. Chaussons aux Pommes. Cremes Glacees. Creme Renversee au Caramel. Crepes au Sucre. Crepes Soufflees. Pains aux Croissants, et Raisins, aux Pains au Chocolat. Eclairs au Cafe et au Chocolat. Gateau Basque. Galette des Rois. Gateau Foret Noire. Moka. Succes. Genoise Confiture. Gratin de Fruits Rouges. Ile Flottante. Religieuses au Cafe et Chocolat. Madeleines. Millefeuille. Miroir Cassis. Mousse au Chocolat. Miroir au Citron. Palmiers. Petits Fours Secs. Pithiviers. Poires Pochees au Vin Rouge. Profiteroles au Chocolat. Riz Conde. Riz a l'Imperatrice. St. Honore. Salambos. Savarin aux Fruits et

a la Creme. Les Sorbets. Tarte au Citron Meringuee. Tarte au Sucre. Tarte aux Fraises. Tarte aux Pommes

About the Author

Founded in Paris in 1895, Le Cordon Bleu has trained generations of the world's best chefs in Gastronomy, Hospitality, and Management. Today, Le Cordon Bleu delivers its celebrated culinary arts education across the globe.

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