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Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated

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Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated By Librairie Larousse

Larousse Gastronomique has been the foremost resource of culinary knowledge since its initial publication in 1938. Long revered for its encyclopedic entries on everything from cooking techniques, ingredients, and recipes to equipment, food histories, and culinary biographies, it is the one book every professional chef and avid home cook must have on his or her kitchen shelf. In fact, Julia Child once wrote, "If I were allowed only one reference book in my library, *Larousse Gastronomique* would be it, without question."

The culinary landscape has changed dramatically in the last decade, prompting a complete revision of this classic work. *Larousse Gastronomique* has now been updated to add the latest advancements that have forever changed the way we cook, including modern technological methods, such as sous-vide cooking and molecular gastronomy. All-new color ingredient-identification photographs give this edition a fresh, elegant look. And for the first time, *Larousse* features more than 400 reportage photos—candid images of upscale restaurants from around the world—that give behind-the-scenes access into the kitchens where the finest food is created. Dozens of new biographies of people who have made significant contributions to the food world debut in this revision, including such luminaries as Ferran Adrià, Daniel Boulud, Alice Waters, Gaston Lenôte, Thomas Keller, James Beard, and Julia Child.

With entries arranged in encyclopedic fashion, *Larousse Gastronomique* is not only incredibly user-friendly, but it is also a fantastic read for anyone who loves food. Skip from Roasting to Robert (a classic French sauce), and then to Robiola (the Italian cheese); or go from Sake to Salad—with dozens of recipes—and on to Salamander, a type of oven used in professional kitchens for caramelizing (and named after the legendary fire-resistant animal). An index at the end of the book of all 3,800 recipes for cuisines from around the world makes it easy to find a myriad of preparations for any ingredient (eggs or chicken, for example) or type of dish (such as cakes or sauces).

The unparalleled depth and breadth of information—from the traditional to the cutting-edge—make this newest edition of *Larousse Gastronomique* indispensable for every cook.

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Editorial Review

From [Booklist](#)

Larousse Gastronomique is a classic reference source. First published in 1938, it concentrated on traditional French cooking. This completely revised and updated edition recognizes the many changes that have occurred in the culinary world. It has a broader focus, with information about foods, culinary techniques, and chefs from across the globe. The alphabetical entries range in length from a few sentences to several pages. They cover types of food (Apples, Locusts); cooking techniques (Braising, Grilling); famous chefs (Auguste Escoffier, Alice Waters); culinary jobs (Maître d'hôtel, Sommelier); countries (China, Greece); and tools of the trade (Knife, Saucepan). Flashy new culinary techniques such as écume and molecular gastronomy are covered, too. The book contains more than 3,800 recipes attached to related articles—15 apple recipes, 8 ways to prepare eel, and 2 versions of cassoulet, to name a few. Also in this edition are color photographs of ingredients so that users can see varieties of spices, fruits, and vegetables as well as cooking techniques such as opening a scallop or stuffing fish or poultry. Some 400 candid black-and-white photographs of restaurants from all over the world depict the daily work in the kitchens. General and recipe indexes make it easy for users to find what they need. This is an essential resource for most library reference collections as well as a wonderful book to browse. --Barbara Bibel

Review

"*Larousse Gastronomique* is clearly the best cooking encyclopedia ever, but I also love to open it anywhere and just read. The descriptions are clear and the recipes are easy to follow. Anyone who thinks French cooking is daunting will be forever changed by this book."

—Ina Garten

"*Larousse* has a place of honor on every cookbook shelf in America."

—Martha Stewart

"It is critical to have a sound understanding of traditional culinary principles before attempting to push boundaries in cuisine. *Larousse Gastronomique* helps me execute the progressive cooking we do at Alinea."

—Grant Achatz

"The bible of cooking. The all-time argument ender. Early in my cooking career, I wielded my *Larousse* like a weapon and it never let me down."

—Anthony Bourdain

"*Larousse Gastronomique* has always been the first and last word on classic European techniques and recipes. I love that it has expanded its reach to cover world cuisines and modern culinary innovations, making it more indispensable than ever."

—Marcus Samuelsson

"The history of food has never had a better biographer. Required reading for anyone who eats."

—Dan Barber

"Young chefs, famous chefs, home cooks, and everyone who loves food and cooking—we all depend on *Larousse Gastronomique*. It is the only culinary encyclopedia that is always up-to-date."

—Daniel Boulud

“You can’t go into the chef’s office of any serious kitchen and not see a copy of *Larousse*. A must-have for professional and home cooks alike.”

—David Chang

“The *Larousse* is the first place I look when I need to clarify a cooking question. The greatest reference book, it is a fascinating read.”

—Jacques Pépin

“*Larousse* is an invaluable tool for any cook. I’ve used this great resource all throughout my cooking career, and of course I look forward to the new edition. New information and knowledge are always welcome.”

—Thomas Keller

“*Larousse Gastronomique* is a veritable dictionary of cooking terms for the French kitchen. If a chef were allowed only one book, this would have to be it.”

—Mario Batali

About the Author

Librairie Larousse’s Gastronomic Committee includes scores of writers, researchers, editors, photographers, illustrators, and translators who make *Larousse Gastronomique* the world’s most authoritative culinary reference book. The committee’s president is world-renowned chef and author Joël Robuchon. The author of the first edition of *Larousse Gastronomique*, published in 1938, was French chef Prosper Montagné (1865—1948).

Users Review

From reader reviews:

Peter Tesch:

The experience that you get from *Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated* is a more deep you excavating the information that hide inside words the more you get enthusiastic about reading it. It doesn't mean that this book is hard to comprehend but *Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated* giving you excitement feeling of reading. The article author conveys their point in particular way that can be understood by means of anyone who read that because the author of this guide is well-known enough. That book also makes your current vocabulary increase well. Therefore it is easy to understand then can go with you, both in printed or e-book style are available. We recommend you for having this *Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated* instantly.

James Matter:

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Sylvia Medina:

The book untitled Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated contain a lot of information on the idea. The writer explains the girl idea with easy means. The language is very easy to understand all the people, so do not worry, you can easy to read the item. The book was authored by famous author. The author will bring you in the new era of literary works. You can read this book because you can read more your smart phone, or product, so you can read the book with anywhere and anytime. In a situation you wish to purchase the e-book, you can open up their official web-site as well as order it. Have a nice go through.

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