



Chef's Guide to Charcuterie

Jacques Brevery

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Charcuterie, the art of transforming pork meats into various preparations as an array of dishes, has traditionally held a very important place in gastronomy. An art that demands serious attention by the chef, its success depends not only on the execution but also on the presentation. **Chef's Guide to Charcuterie** demonstrates how to transform lesser quality meats and organ meats into enjoyable and beautiful foods, including bacon, ham, sausage, terrines, galantines, pâtés, and confit.

Chef Jacques Brevery presents a complete collection of recipes and information from his career, some of which he learned from his mentors over the years. The book is designed as a reference for beginning chefs, providing them with accurate recipes for classic preparations as well as new ideas that will allow them to expand and improve their portfolio of recipes. The book also presents helpful charts and tables as well as useful conversion and substitution guides.

As the interest in this ancient skill is being revived today, charcuterie requires more than just a daily performance of routine tasks. Chefs must understand why and how these traditional charcuterie processes work. This volume serves as a solid foundation for learning and perfecting the skills of charcuterie.

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Chef's Guide to Charcuterie can be one of your basic books that are good idea. We all recommend that straight away because this book has good vocabulary that could increase your knowledge in terminology, easy to understand, bit entertaining but still delivering the information. The article writer giving his/her effort to set every word into joy arrangement in writing Chef's Guide to Charcuterie although doesn't forget the main stage, giving the reader the hottest and also based confirm resource information that maybe you can be one among it. This great information may drawn you into fresh stage of crucial thinking.

Paul Day:

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