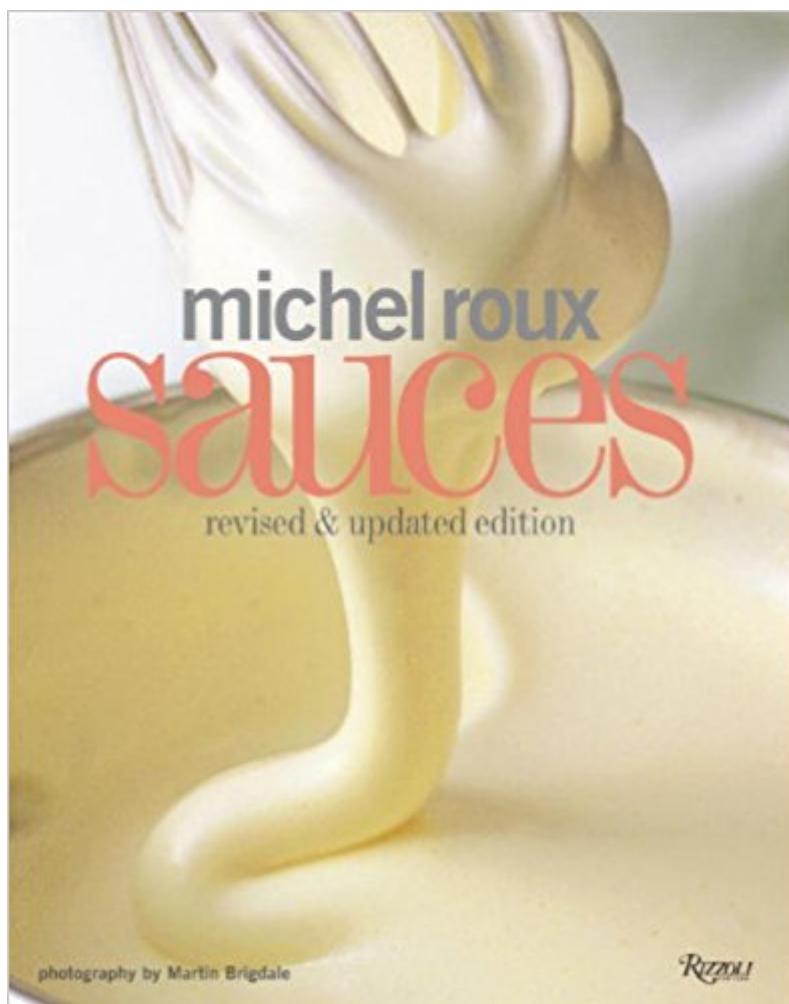


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# Michel Roux Sauces: Revised And Updated Edition



## Synopsis

In this age of back-to-home-and-hearth, acclaimed three-star chef Michel Roux reveals professional secrets of French sauce-making. Michel Roux presents over two hundred classic and contemporary sauces that transform the humblest dish into a masterpiece. Included are recipes for his latest innovations and centuries-old classics, such as hollandaise and bÃƒÂ©chamel, making this small-format compendium indispensable. Beginning with the "mother sauces" that provide the foundation for dozens of others, Roux shows how sauces provide the endless variations and continuing appeal of French cooking. Packed with tips (such as "always add cold water to stock"), this updated edition features over one hundred new photographs and twenty-five new recipes with completely revised and updated text.

## Book Information

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Average Customer Review: 4.8 out of 5 stars 46 customer reviews

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## Customer Reviews

Classics reign in this age of back to home and hearth. French restaurateur Roux embraces this trend by presenting 200 traditional and new (but not nouvelle) sauces to cook and serve. Modern forms mix well with centuries-old liquid enhancements, such as hollandaise and bechamel. Moreover, the author accompanies the basic building blocks of sauces--stocks, for instance--not only with eminently practical tips but also with full-color, step-by-step photographs that leave no doubt of what to do when. Listen to his voice: "A sauce-maker is like a bartender mixing cocktails." And to his advice: Always add cold water to stock ingredients. Crush garlic in a mortar and pestle with a large pinch of coarse salt. This chef's counsel will open wide the eyes of even experienced

kitchen hands. Barbara Jacobs --This text refers to an out of print or unavailable edition of this title.

"Michel Roux's Sauces is the quintessential guide to virtually any sauce recipe you can dream up. In fact, this revised and updated edition is quite possibly the only cookbook you'll ever need on the subject." ~MyGourmetConnection.com "The beauty of this thorough and carefully considered book is that it demystifies and simplifies the sauce-making process, and puts a vast repertoire of culinary enhancements at even the most novice cook's fingertips." ~French Culture Web Newsletter "In his new book, he presents recipes -- and terrific photographs -- of more than 200 sauces. Nothing takes two days; in classic recipes, he produces the same results in half the steps and half the time. But it's his inventions that thrill, for he's found ways to pep up your old favorites with sauces you never dreamed of." ~Head Butler on HuffingtonPost.com "I mean this man is a genius! A true great." ~Dish'sDish.com "Over 200 recipes and the kind of tips that only come with Chef Roux's seasoned experience make this an invaluable resource to chefs in French cuisine and beyond..." ~StarChefs.com "If the idea of mastering sauces make you feel insecure, facing the demon will help you become a more confident home cook." ~CityCook.com

Excellent source of information with lots of pictures to show what the finished product should look like. If you're into making great sauces this is a must have.

Order it and savor it for what it offers. A great gift for the foodie at heart or hand. Simple steps to follow to get the results.

Up your game

I purchased it for my nephew, who has just graduated college with a degree in culinary and he loves it. It is helping him learn new ways to in hinds his trade

Lovely, lovely book. Looking forward to trying the recipes.

another not for beginners

Love sauces and this book

Very informative

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