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Haute Cuisine: How the French Invented the Culinary Profession

By Amy B. Trubek

University of Pennsylvania Press. Paperback. Book Condition: new. BRAND NEW, Haute Cuisine: How the French Invented the Culinary Profession, Amy B. Trubek, "Paris is the culinary centre of the world. All the great missionaries of good cookery have gone forth from it, and its cuisine was, is, and ever will be the supreme expression of one of the greatest arts of the world," observed the English author of The Gourmet Guide to Europe in 1903. Even today, a sophisticated meal, expertly prepared and elegantly served, must almost by definition be French. For a century and a half, fine dining the world over has meant French dishes and, above all, French chefs. Despite the growing popularity in the past decade of regional American and international cuisines, French terms like julienne, saute, and chef de cuisine appear on restaurant menus from New Orleans to London to Tokyo, and culinary schools still consider the French methods essential for each new generation of chefs. Amy Trubek, trained as a professional chef at the Cordon Bleu, explores the fascinating story of how the traditions of France came to dominate the culinary world. One of the first reference works for chefs, Ouverture de Cuisine, written by...



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