



The French Chef Cookbook

Julia Child

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From The French Chef, the PBS series that began it all, here are all the recipes that introduced *Julia Child* to an American public hungry for more sophisticated cooking techniques. In this handsome new hardcover edition, home cooks will rediscover the recipes that made *Julia Child* America's undisputed expert on fine French cooking. With her signature devotion to culinary education, *Julia Child* takes her reader from novice to experienced chef through the essential techniques of her cuisine, from how to fry an egg to success with the most luscious and elaborate desserts. *Julia Child* remains the ultimate authority on French cooking in this country, and with this beautiful and accessible volume, her wisdom is available to all.

The French Chef Cookbook features:

- *16 pages of photos illustrating Child's techniques
- *Bound-in ribbon marker for easy reference
- *Child's valuable notes on equipment and ingredients
- *Step-by-step recipes for such classic favorites as Coquilles Saint-Jacques, Boeuf Bourguignon, Hollandaise and Béarnaise sauces, Pots de Crème, and Chocolate Soufflé.

The French Chef Cookbook Details

Date :

ISBN : 9780307290458

Author : Julia Child

Format :

Genre : Food and Drink, Cookbooks, Cooking, Nonfiction, Food, Reference



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From Reader Review The French Chef Cookbook for online ebook

Susan says

Although the recipes are a bit complicated for me, I still love to peruse them. Julia really was the ultimate French Chef!

Lily says

Simply amazing. Many of our favorite family recipes are from here, including Chocolate Mousse, Orange Bavarian, and Ratatouille. This one is based on her television series.

In reality, it never gets "read," just used again and again.

(My two copies are actually the original hardback edition.)

Mary says

Such a great cookbook. Lots of visual diagrams (like for deboning a chicken), step by step directions and recipes for the middle-advanced cook. The book is arranged around Julia Child's cooking show (though all the shows are not included) and include shots from the actual show. Lots of the recipes are not very difficult and there are several that are "steak dinner in 30 minutes". Now, it might take a bit longer than 30 minutes for most of us to make the dinner, but they are pretty quick meals.

Linda says

What a fun cookbook to read! It's broken down by episode of Julia's Boston-based "The French Chef" TV show from the 1960s and makes you feel like you are going back in time and sharing Julia's experience and excitement in sharing the French way of cooking (includes a bunch of black-and-white photos from the show).

Each recipe includes a bit of background story, which makes you feel a bit more engaged with the process -- making cooking fun. And the instructions for each recipe are very detailed, so that you can learn the method. There's quite a lot of recipes that I may not try (either too difficult or not quite my food choice), but I look forward to trying out many of them. First up will probably be the first few recipes: chicken, risotto, and green beans. And then onto croissants and chocolate mousse!

JDAZDesigns says

We got a little hooked on Julia by watching reruns of her PBS show. [Don't watch them when you're

hungry.] After a few of those episodes and seeing how easy she makes it all look, I rented the book from the library.

The first recipes I made were the canard a l'orange and the gratin dauphinois, on Easter Sunday. [Seemed fitting to me. Plus, I'd been traveling a lot and not cooking and constantly saying to The P, "Gosh! Some duck sure would be good." Then he found it on sale and I was committed.] So easy and SO good!

I've since made over a dozen of her recipes. I tackled my first souffle. A huge success. I made croissants. Time consuming, yet easy and oh. my. gosh. soooo good! [The P said, "These are just like I had in Paris." High praise indeed.] I made crepes. [I never thought I'd eat crepes let alone make them. But I did. And they're so fun to make. I can still hear Julia's voice in my head when I'm flipping the crepes in the pan. "You just need the power of your conviction." Works every time!]

The poulet poche aux aromates is so simple you'll wonder how it can possibly taste good. But it's out of this world. And stew? I hate stew - but Julia's recipes have made me flip to the dark side. The dark red wine in boeuf bourguignon, the slow-cooking cousin to her coq au vin, both amazing.

The recipes are compact and she provides all kinds of helpful hints and short cuts that make every dish easy peasy and delicious.

Wow! What a book. This is the first book I've purchased in five years. And it's worth every cent!

Ruth says

I thought that since the second book was nice this would be also. It was difficult to find recipes since it was organized by episodes. There are better book out today.

Rich says

While I haven't made all the recipes - I read the book and found it great. I remember seeing The French Chef on PBS as a kid and being mesmerized by Julia Child's presence and form. As an adult and an amateur chef, it is just as engrossing. This book does a great job of capturing her style and personality. The opening has several very funny moments and I can imagine her reading some of the recipe instructions out loud. This book is particularly great if you can match up the recipes with the episodes.

Mike says

Probably the second of her books that I bought back in the days of wood-burning computers.

This book also covers the dark days of America's home chefs. Before the days of yuppie purveyors of cooking supplies, tools, and accoutrements (e.g. J. Bildner's). She came up with useful substitutes or recipe modifications that enabled the mere mortal to make an acceptable or even superb dish with readily available ingredients. Of course today, only people living under a rock don't have access to world-standard ingredients, but in a pinch...

One excellent example of this was her solution to using American all-purpose (or bread) flour to make croissants. I won't spoil it for you, go out and get a copy!

Sally says

Loved reading this cookbook - cover-to-cover - I've never done that with a cookbook before.

Lisa (Harmonybites) says

This isn't *the* cookbook with which Child revolutionized how Americans cook--*Mastering the Art of French Cooking*. Rather, it's a companion book to her PBS show of the same name. As it says in the back cover, it "puts in print, session by session, dish by dish, every recipe Julia Child has demonstrated on the first series of television programs." It's organized by "Show Number" from 14 to 134. (The first 13 shows no longer exist--the tapes had deteriorated but later shows repeated almost all that material.) As Child writes, the book covers everything from "sauces, stews, and meats to appetizers, vegetables, desserts, cakes and pastries, and from the very simple to the fairly complicated." A subject guide and index makes it easy to locate dishes. It makes a superb lesson in how to cook, even if many recipes would make a cardiologist weep. If I have any complaint, it's that I didn't get this in a more sturdy hardcover.

Lynda says

I loved the show on PBS. I bought the book with my birthday money and proudly brought it home to show my mother. She looked at me as if I were crazy. "Your father," she said, "would never eat this stuff." And, she pointed out that most of the recipes weren't kosher. I was crushed.

However, we found some recipes that would work...mainly desserts. And I took the book with me when I left home. I have used it frequently over the years. More than anything, as I read the recipes and instructions, I can hear Julia's excitement and passion as it used to boom from the tv screen and enthralled me as a teen.

Steven Peterson says

This is a very nice cookbook. In this volume, one reviews the recipes that Julia Child featured on her TV series, "The French Chef." Not all recipes are quick and easy to create; however, the full volume provides many that can be done handily by folks in their kitchens.

Some examples of recipes that are delicious and doable:

1. Coquilles Saint-Jacques. The nice thing about this recipe is that Julia Child provides variations on the main recipe. It takes considerable preparation, but this dish, featuring scallops, is well worth it. If one prepare the variation she mentions of serving in separate dishes, one can get a very nice response from dinner guests.

2. Boeuf Bourguignon. Beef burgundy. Easy to make--but delicious to eat. And this dish can serve many people if one wishes to serve dinner for a multitude of people. The beef, cut into small pieces, becomes tender after slow cooking over time with a wine sauce. Throw in onions, mushrooms, and so on, serve with rice, potatoes, or noodles. Delicious!

3. Quenelles. A wonderful fish dish which, if done well, is exquisite! What is nice about this recipe is that it is pretty straightforward. The fish used in France is normally pike; options beyond that include halibut, flounder, cod, sole, etc. The recipe details nicely the development of the dish and its poaching. Several different serving methods are also provided.

And so on.

All in all, a nice work for different reasons: (1) It nicely summarizes the essence of a wonderful TV program by Julia Child; (2) It provides cooks with a nice set of recipes. Some of the recipes in this book are not so simple to make at home. However, others are quite doable.

All in all, a worthy work to add to one's cookbook collection.

Miriam says

The book is organized according to Julia's WGBH television series, "The French Chef." Each chapter represents a show and the recipes used. This book has a little something for everyone. The recipes represent the core essentials of the French cooking repertoire.

Barbara VA says

I just love to read cookbooks and I found this one wonderful. It was like having Julia sit at my kitchen counter and just chat. I watched and learned so much from her growing up, she made cooking fun and not a chore. She tells why things do the way they do. I have been hard boiling eggs for 40 years and last night I did them a totally new way, and the difference was amazing! Bon Appetit!

Mary Ann says

A friend gave me this book in 1970, and I have, and still do, used it so much, it is nearly falling apart. A real classic and must have for all Julia fans.
