



Le Cordon Bleu Guia Completa de las Tecnicas Culinarias = Le Cordon Bleu Complete Guide to Culinary Techniques (Spanish Edition)

By Jeni Wright, Eric Treuille

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From the most famous cooking school in the world, here is a winning combination of secrets, techniques, and basic food preparation with step-by-step illustrations, advice, recommendations, recipes from the professionals, and beautifully decorated dishes.

De la escuela de cocina más famosa del mundo, incluye los secretos de más de 800 técnicas y preparaciones culinarias básicas, ilustradas paso a paso, completadas con sugerencias y consejos, recetas de los principales profesionales y platos bellamente decorados.

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Review

"An essential volume for the experienced cook and professional chef." -- *Críticas*

About the Author

Jeni Wright is a food writer and **Eric Treuille** is a chef. **Le Cordon Bleu**, founded in 1895 in Paris, is the world's most famous culinary academy, teaching professionals and amateur enthusiasts alike.

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