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Father of 20th century cooking. Simplified classical cuisine and classical menu (1 or 2 items per course) and reorganized the kitchen. Wrote Le Guide Culinaire arranging recipes based on main ingredient and cooking method.

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The softening of fruits and vegetables in cooking is, in part, the breaking down of fiber. Acids and sugar make fiber firmer. Baking soda (and other alkalis) makes fiber softer.

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Named one of the five favorite culinary books of this decade by Food Arts magazine, The Professional Chef[®] is the classic kitchen reference that many of America's top chefs have used to understand basic skills and standards for quality as well as develop a sense of how cooking works. Now, the ninth edition features an all-new, user-friendly design that guides readers through each cooking technique, starting with a basic formula, outlining the method at-a-glance, offering expert tips ...

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