

Sacramento Book Review



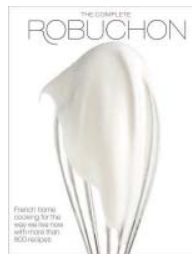
Below is a clipping of your book review that appeared in the January 09 issue of the *Sacramento Book Review*. Thank you for sending us the book.

The Complete Robuchon

By Joel Robuchon

Knopf, \$35.00, 832 pages

In a season when it seems that every major chef or restaurant has a full-color, coffee-table book of recipes, it is a surprise when one of the best chefs in the world puts out a stripped down, pictureless cookbook. What you do get is 800 pages of classic and modern French recipes, organized by main ingredient. There are notes on how to tell if ingredients are fresh, ripe, or ready to use (and



when to expect during the year), as well as several recipes to show the versatility of the ingredient. For example, there are two and a half pages of notes on lamb, and twenty-one recipes using lamb. Some of the recipes are easy enough for the beginning chef, others require more experience in front of the stove. None of them are exceptionally complex or ranging into what might be expected in a three-star restaurant. However, the book is subtitled "*French Home Cooking for the Way We Live Now*", and this isn't a coffee-table cookbook. This is a working guide, for home chefs that want to perfect their French techniques in hundreds of basic and intermediate recipes. With the variety of options and instructions given by Robuchon, you will find plenty of ways to create your own versions of these dishes. Highly recommended.