

# Fundamental Techniques Of Classic Cuisine

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The Fundamental Techniques of Classic Cuisine presents the six- and nine-week courses taught at the FCI that cover all 250 basic techniques of French cooking. Along with more than 650 full-color photographs, the book features more than 200 classic recipes as well as new recipes developed by some of the school's most famous graduates.

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## Cookbook: The Fundamental Techniques of Classic Cuisine

This four-day cooking course teaches fundamental cuisine techniques and their application to a number of dishes. Through hands-on tuition, you will be able to improve your confidence and capabilities in your own kitchen; you will first be taught classic techniques including; knife skills, stocks, basic sauces and elementary butchery before applying the skills you've gained as you create a ...

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