

# Michel Roux The Collection

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## DISCOVERING OUR SUBSTANTIAL COLLECTION CONSISTING OF MICHEL ROUX THE COLLECTION

*Life is a Menu : Reminiscences and Recipes from a Master Chef Seven Dials*

With more than 30 years experience as a chef at the top of his profession Michel Roux has garnered a vast wealth of culinary knowledge and expertise.

*With Recipes from Your Favourite Chefs* Weidenfeld & Nicolson Limited

"Don't be afraid of offal. Some of the greatest of all French classics involve organ meats such as brains and sweetbreads." - Michel Roux Jr Celebrated chef Michel Roux Jr passionately believes that we are missing out. At a time when food shortage is a global concern, health fears over processed meat are making headlines and the cost of living is higher than ever, he can't understand our reluctance to utilise every part of an animal's carcass. Brains, organs, intestines, hooves - items that are traditionally viewed with distaste in our society - are an integral part of French and world cuisine. With this book, the two-star Michelin chef hopes to change the way we think about offal and demonstrate that, with a little time and effort, it can be used to produce enticing and delicious food to impress friends and feed families. The book will contain recipes ranging from the simple sweetbreads Michel's mother fed him as a child, to the more adventurous dishes in the style served at his award-winning restaurants. Dishes range from La Salade Aveyronnaise (Warm salad with sweetbreads and Roquefort) or Soupe aux abattis (Giblet soup), to Cervelle de veau zingara (Calves' brains with zingara) or Langue de boeuf au persil et cares (Salted ox tongue with caper parsley sauce).

*Classic and Not So Classic Combinations* Hardie Grant Publishing

Michel and Albert Roux are a culinary legend. In this book they turn their attention to the French art of Patisserie, pooling half a century of their collective knowledge and experience to create, not a general cookery book, but a culinary bible. The Roux brothers guide even the modest cook through the making of the simplest pastry to the most mouth-watering confection, achieving results once within the realm of only the professional chef. With practical advice, tips and hints, the authors set out the various pastry, sponge and dough bases used for desserts and breads,

and the creams and fruit-flavoured sauces that complement them. The main recipe section comprises Cold desserts and sweets, Hot desserts and sweets, Hot and cold fruit tarts, Ice creams and sorbets, Petits fours and canapes and finally Cakes. Each recipe lists the equipment needed and provides practical advice on preparation, with hints on presentation, storage and freezing. Finally, the Roux brothers reveal the techniques behind their spectacular, decorative sugar work.

*Desserts* Weidenfeld & Nicolson Limited

A slice of culinary history. Classic French from leading London restaurant Le Gavroche, created and run by the Roux family, now in its 50th year. Le Gavroche opened its doors in 1967 under Michel and Albert Roux. Half a century later, the Roux family is a name synonymous with quality French cooking and the highest standard of service. Michel Roux Jr, who has been chef de cuisine at Le Gavroche for over 25 years now, selects 200 of the most popular classic recipes from its kitchens. Michel Roux Jr worked with many of France's top chefs and as a personal chef to the President of France before taking over at Le Gavroche. This edition of his first book marks the restaurant's 50th year anniversary, showing how to create the atmosphere and cuisine of Le Gavroche at home, with advice on dining French style and how to select what to drink, from aperitif to sweet wine.

*140 Classic Recipes made Fresh & Simple* Rizzoli International Publications

A captivating journey through off-the-beaten-path French wine country with 100 simple yet exquisite recipes, 150 sumptuous photographs, and stories inspired by life in a small village. "Francophiles, this book is pure Gallic food porn." —The Wall Street Journal Readers everywhere fell in love with Mimi Thorisson, her family, and their band of smooth fox terriers through her blog, Manger, and debut cookbook, *A Kitchen in France*. In *French Country Cooking*, the family moves to an abandoned old château in Médoc. While shopping for local ingredients, cooking, and renovating the house, Mimi meets the farmers and artisans who populate the village and learns about the former owner of the house, an accomplished local cook. Here are recipes inspired by this eccentric cast of characters, including White Asparagus Soufflé, Wine Harvest Pot au Feu, Endives with Ham, and Salted Butter Chocolate Cake. Featuring evocative photographs taken by Mimi's husband, Oddur Thorisson, and illustrated endpapers, this cookbook is a charming jaunt to an untouched corner of France that has thus far eluded the spotlight.

*Roux Brothers on Patisserie* Hardie Grant Publishing

A superb sauce can transform even the simplest dish into an impressive creation. This comprehensive collection of over 200 sauces by Michel Roux, proprietor of the 3 Michelin-starred Waterside Inn, has already attained classic status as an essential in every good cook's kitchen. The techniques and methods of sauce making are explained simply and clearly, many illustrated with step-by-step instructions. A comprehensive directory which recommends the most suitable sauces for key dishes and ingredients, is also included.

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*A Life in the Kitchen* Rizzoli Publications

\*\*\* The perfect guide for professional chefs in training and aspiring amateurs, this fully illustrated, comprehensive step-by-step manual covers all aspects of preparing, cooking and serving delicious, high-end food. An authoritative, unique reference book, it covers 250 core techniques in extensive, ultra-clear step-by-step photographs. These techniques are then put into practice in 70 classic and contemporary recipes, designed by chefs. With over 1,800 photographs in total, this astonishing reference work is the essential culinary bible for any serious cook, professional or amateur. The Institut Paul Bocuse is a world-renowned centre of culinary excellence, based in France. Founded by 'Chef of the Century' Paul Bocuse, the school has provided the very best cookery and hospitality education for twenty-five years.

**Desserts** Michel RouxThe Collection

Christmas and New Year are as much about planning and preparation as eating and enjoying, and here your favourite chefs provide a collection of fantastic recipes and tips to guide you through this busy festive time.

The French Revolution Orion

In this age of back-to-home-and-hearth, acclaimed three-star chef Michel Roux reveals professional secrets of French sauce-making. Michel Roux presents over two hundred classic and contemporary sauces that transform the humblest dish into a masterpiece. Included are recipes for his latest innovations and centuries-old classics, such as hollandaise and béchamel, making this small-format compendium indispensable. Beginning with the "mother sauces" that provide the foundation for dozens of others, Roux shows how sauces provide the endless variations and continuing appeal of French cooking. Packed with tips (such as "always add cold water to stock"), this updated edition features over one hundred new photographs and twenty-five new recipes with completely revised and updated text.

**Only the Best** Arsenal Pulp Press

This collection of recipes represents the French home cooking as passed down through generations of food-loving families. Inspired by their mother, who passed on the secrets of her native

Normandy cuisine, the book has been put together by Michel and Albert Roux. Divided into twelve regional chapters, each introduction gives an overview of the region and its culinary traditions. Typical recipes follow and each chapter concludes with a list of ingredients indigenous to that area.

Eggs Trafalgar Square

As an ingredient, canned seafood often gets short shrift; it's often considered a mundane filler for salads, casseroles, and sandwiches by those in a hurry or on a budget. But while fresh is always best, there's no reason why canned seafood has to be boring. Discover how to transform everyday canned seafood into stylish, delicious dishes in this cookbook that features innovative recipes for not only tinned salmon and tuna but clams, oysters, shrimp, crabmeat, sardines, anchovies, mackerel, and more. Make sophisticated versions of traditional seafood dishes such as Creamy Garlic & Clam Chowder; New England Salmon Cakes; and Apple, Cheddar & Tuna Melt; and try out imaginative new recipes such as Oyster & Artichoke Stew, Sardine & Potato Pancakes, Clam & Fontina Pizza, and Shiitake Mushrooms Stuffed with Crabmeat. This cookbook is perfect for students, those on a budget, or those with time constraints, but it's also a sea-worthy companion for any home cook with a pantry. Elevating canned seafood to new and delectable heights, Tin Fish Gourmet proves that there is life after tuna casserole. The foreword is by Michel Roux, whose restaurant Le Gavroche was the first in the United Kingdom to receive three Michelin stars. Barbara-Jo McIntosh is an award-winning food professional with over thirty-five years' experience in the food and hospitality industry. Former proprietor of Barbara-Jo's Elegant Home Cooking, a popular Vancouver eatery, she now owns Barbara-Jo's Books to Cooks, a bookshop in Vancouver dedicated to the culinary arts. Michel Roux is a French-born chef living and working in the United Kingdom. His restaurant Le Gavroche, which he founded with brother Alain in 1967, was the first in the UK to receive three Michelin stars. He is now proprietor of the Waterside Inn, a three-Michelin-starred restaurant in Bray, outside of London.

*Reminiscences of a Master Chef* Robinson Publishing

Pastry dispels the myth that pastry-making is complicated and beyond the reach of many cooks. Designed in an easy-to-follow format, this chunky compilation presents all the classic pastries in the simplest possible way, along with an inspiring collection of original recipes. Trained in the classic French style, and with more than thirty years experience as a top chef, Michel Roux has a wealth of culinary expertise to offer on this subject. Each chapter is based on a particular dough and starts with a step-by-step technique spread. The recipes that follow use the basic pastry in a variety of ways - both sweet and savoury. Recipes range from great classics, such as quiche lorraine, pecan pie and lemon tart, to contemporary ideas for canapés, seafood pastries and filo croustades. Classics are given a modern twist, while innovative recipes offer new flavour combinations or a lighter style of cooking. Superbly illustrated throughout, this cookbook is destined to become the new authoritative guide to pastry-making.

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### Exciting Home Cooking for All Occasions Viking

The Roux family is the most influential family associated with food in Britain. Through their various restaurants (Le Gavroche, Waterside Inn, Brasserie Roux) and catering services they have trained many of Britain's top chefs. Albert and Michel Sr brought French high cuisine to Britain in the sixties, much of the produce being brought twice weekly from France by Michel's mother in the family car. Michel grew up in an environment of respect for fine food and ingredients, of never settling for second best, and of traditional French family excursions to find wild food. He tells the story of what it was like to grow up as part of this close-knit family. He left school at 16 to start his first apprenticeship with

Maitre Patisier Hellegourarche in Paris. He then worked with Alain Chapel at Mionnay before doing his military service at the Elysee Palace cooking for Presidents Giscard d'Estaing and Francois Mitterand. After a stint cooking at the Mandarin Hotel in Hong Kong and catering in London, he took over the running of Le Gavroche in 1994.

### Savoury and Sweet Weidenfeld & Nicolson Limited

This cookbook is for anyone interested in getting fit - intermittently at the gym, running for fun, as a training sportsman or woman, or as a serious marathon runner. These recipes were developed by Michel Roux Jr as he started running, initially as a casual jogger 10 years ago, and now as a veteran of eight marathons. Michel developed the programme by trial and error, based on how his body feels and reacts to what he eats. While training he largely avoids red meat and animal fats, eats lots of fish, fruit and vegetables, some chocolate, plenty of bread, and drinks a reasonable quantity of wine. Some of the recipes have become regulars at Le Gavroche, a popular London restaurant for many sportsmen and women.

### Quadrille Publishing

Michel RouxThe CollectionQuadrille Publishing

### New French Table Weidenfeld & Nicolson Limited

Three-star chef Michel Roux was apprenticed at 14, at a grand patisserie in Paris. In 1967, he and his brother Albert came to London and opened Le Gavroche - an overnight success. He cooked the Queen's 70th birthday dinner and was the first non-Russian to prepare a banquet at the Kremlin since the Russian Revolution.

### Savoury & Sweet Orion

This is a collection of 100 dessert recipes from Michel Roux. Step-by-step photographic sequences guide you through specific techniques throughout the chapters as Michel presents recipes that are straightforward to prepare and designed to suit today's fresher, lighter palate.

### The definitive step-by-step guide to culinary excellence Mitchell Beazley

'From traditional family feasts to delightful simple snacks, this is a book to make mealtimes special' - Michel Roux Jr Simple family food forms the heart of French gastronomy. In New French Table, mother-and-daughter team Emily and Giselle Roux share a completely fresh take on classic and contemporary recipes, creating a modern bible for today's lifestyle. Drawing upon their experience working in Roux restaurants and fond memories of cooking together, they prove that French food is not only easy and approachable, but light, fresh and bursting with flavour. From the provincial home cooking of the Ardeche to the sweet treats of Brittany, this unique collection of recipes shows how the French kitchen has evolved to suit a modern lifestyle - with delicious recipes for every day; family dinners; lighter soups and salads; new trends; international influences; and big feasts to feed a crowd.

## REVIEW OF MICHEL ROUX THE COLLECTION

- I have read the book, but not seen the movie. Other reviews have indicated that it's mostly a print version of the movie, which I don't doubt(see below).It's a compelling story that's pretty well put together. There are some plot developments that are improbable, and in a couple of places the characters behave in ways that aren't readily believable, but are possible. There are some fairly heavy scenes, too; any book that can make me cry has definitely made an emotional impact.I'm not entirely sure that someone who's straight would react the same way, though...

I'm gay, and from a church that basically everyone considers to be fundamentalist (though not the Mormons). So some of the things that I thought were most moving might roll right by someone who doesn't have the same cultural background. I plan to give it to some straight friends (including one or two from church) to test my hypothesis. And, FWIW, I thought that what was in the book about how the Mormons go about setting up their mission teams and evangelizing was very interesting. Given that C. Jay Cox grew up in the church, I assume they're accurate. I'll definitely be more sympathetic the next time I see them out and

about somewhere. If the book itself has a failing, it's that it goes by very fast. There may be more character development than in the movie, but there's room for still more. To some degree, however, that can probably be said of any story. Oh, one other thing: if you haven't seen the movie, the trailer available on the film's Web site has a spoiler or two in it... that's relevant for either the movie or the book.

- excellent proposal to get the cost of health care down and the health of the American public up....