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Le Répertoire de la Cuisine is a professional reference cookbook written

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by Théodore Gringuire and Louis Saulnier and published originally in 1914, and translated into multiple languages. It is intended to serve as a quick reference to Le guide culinaire by Saulnier's mentor, Auguste Escoffier, and adds a significant amount of Saulnier's own material.

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Le Répertoire de La Cuisine. by Louis Saulnier. The original, squashed down to read in about 30 minutes. Auguste Escoffier and the distinctive yellow cover of the English edition. (Paris, 1914) The magnificent French haute cuisine we know now was substantially created and codified in the 19th Century by Antoine Carême and Auguste Escoffier. It was Escoffier's student Louis Saulnier who prepared this list of quick definitions of their dishes in the book known to cooks the world over as ' Le ...

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Larousse Gastronomique. Librairie Larousse - Paris. 1938. 21 x 27 cm. 1,087 pp. The spine is slightly damaged. The text block is in very good condition. La véritable cuisine de famille - Paris, Librairie Taride. Nouvelle édition revue et augmentée - 480 pp. - Cardboard - 12 x 19 cm - 1934. 480 pp. (pages 1 through 8 are missing, kitchen glossary). La Cuisine. Raymond Oliver. Editions ...

Larousse, R. Olivier, Gringoire et Saulnier e.a ...

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