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Garde Manger: The Art And Craft Of The Cold Kitchen (Culinary Institute Of America)



Synopsis

The leading guide to the professional kitchen's cold food station, now fully revised and updated *Garde Manger* is one of the most important courses culinary students take—and it's often the first kitchen station that a new chef will encounter. This definitive guide has been thoroughly revised to reflect the latest garde manger trends, techniques, and flavors, including new information on topics such as brining ratios, fermented sausages, micro greens, artisanal American cheeses, tapas menus, "action" buffet stations, and ice carving. With over 540 recipes, including 100 created new for this edition, and more than 340 all-new photographs illustrating step-by-step techniques and finished dishes, this new edition of *Garde Manger* is an indispensable reference for culinary students and working chefs everywhere.

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Customer Reviews

A typical line cook just starting out is often thrown to the wolves in making sandwiches. I myself remember the day when I first stepped up to the line and made my first turkey club sandwich. I was so proud that I put it together correctly without burning me or the bread. Just one little mistake, I added bacon to the sandwich and forgot that the server keyed in that the lady ordering the sandwich requested no bacon, but extra tomato and lettuce. Needless to say, I learned to move pretty fast when the manager threw the plate back through the service window; smashing against the grill wall. That was my baptism under fire as I went forth to learn the garde manger line one mistake or misstep at a time. Had this book been out in the mid 80's when I was a fresh up and coming cook I

may have avoided those early pitfalls and enjoyed a better sense the latest trends, techniques, and flavors. Instead I had to fumble my way through the line prep and cold stations hoping to stay sane and keep some semblance of order on my ticket board without ticking off the chef and floor manager at the same time. The old school method of instruction was to scream and yell, followed by some of the choicest language I've ever heard and many times followed up with frequent sprays of saliva if I happened to be close to the manager on duty when the problem arose. Had I had this definitive guide at my disposal I most certainly would have had the working knowledge to better understand my roll in the kitchen with a take home reference so I would not have had to learn under fire. This book goes into micro greens, cheeses, tapas menus, chef manned buffet stations, and my personal favorite - ice carvings.

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