



Early French Cookery: Sources, History, Original Recipes and Modern Adaptations

By D.Eleanor Scully, Terence Scully

The University of Michigan Press. Paperback. Book Condition: new. BRAND NEW, Early French Cookery: Sources, History, Original Recipes and Modern Adaptations, D.Eleanor Scully, Terence Scully, "Early French Cookery" introduces the general features of the food prepared for wealthy French households at the end of the Middle Ages. The volume presents over 100 recipes, drawn from actual medieval manuscripts, together with preparation instructions. The authors help place these enticing recipes in context through a short survey of medieval dining behavior, and they give practical menu suggestions for preparing simple meals or banquets that incorporate these delightfully tasty dishes. Chapters include an overview of early French culinary traditions, foodstuffs that were used, and methods of preparation. "Early French Cookery" also discusses the equipment of the kitchens and dining rooms that were used, and characterizes those who prepared the food and those who consumed it. The recipes are set out in a modern format, with quantities given in both metric and standard U.S. measurements. Recipes are grouped by category: appetizers, vegetables, fish dishes, desserts, and so forth. "Early French Cookery" concludes with a fascinating look at a day in the life of a contemporary master chef at a duke's court. We watch Master Chiquart organize the...



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