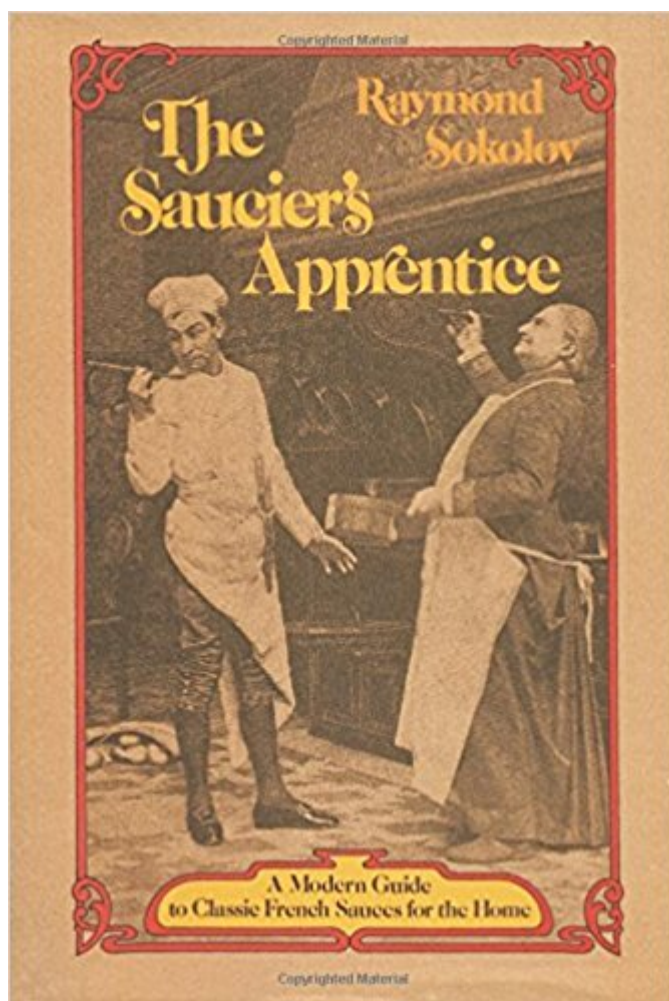


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The Saucier's Apprentice: A Modern Guide To Classic French Sauces For The Home



Synopsis

Here is the first book all the great sauces of practical, workable system. Raymond Sokolov, the widely admired former Food Editor of The first to point out that the hitherto mysterious saucier's art, as practiced by the best restaurant chefs, is based on what amounts to an elegant "fast food" technique. And this is what he demonstrates in his unique, useful, and witty book:-- How to prepare, at your leisure, the three fundamental classic sauces (the "mother" sauces from which all others evolve: Brown, White, and Fish Veloute)...-- How to freeze them in one-meal-size containers, ready for use at a moment's notice...-- How to transform any of these basic put-away sauces, quickly and easily, into the exact ones that French chefs are famous for and serve in the finest restaurants...-- How to prepare the classic dish for which each sauce is traditionally used, with suggestions for enhancing simpler fare (the recipes run the gamut from Duckling a la Bigarade to Poached Eggs Petit-Duc -- that is, with Chateaubriand Sauce).Mr. Sokolov has conceived, then, a comprehensive collection of recipes -- authoritative, clear, and easy to follow -- as well as an inventive method of cooking for the average kitchen. Peppered with culinary lore and with reassuring accounts of the author's own experiences as a modern-day Saucier's Apprentice, here is a book that will appeal to every good amateur cook who wants to produce sumptuous fare at home for occasions great and small.

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Customer Reviews

"In our age, which probably will be tagged by future historians as the age of oversimplification, [this]

book on sauces will stand as an important statement against the trend of no craftsmanship. At the same time, it is great reading -- a book which I will enjoy for many years to come."-- George Lang,author of The Cuisine of Hungary"[Raymond Sokolov] has found a way to systematize the different families of sauces -- something no one before has done -- and I found the whole concept very exciting. This would be a useful book even in France."-- Simone Beck,author of Simca's Cuisine

Here is the first book all the great sauces of practical, workable system. Raymond Sokolov, the widely admired former Food Editor of The first to point out that the hitherto mysterious saucier's art, as practiced by the best restaurant chefs, is based on what amounts to an elegant "fast food" technique. And this is what he demonstrates in his unique, useful, and witty book: -- How to prepare, at your leisure, the three fundamental classic sauces (the "mother" sauces from which all others evolve: Brown, White, and Fish Veloute)...-- How to freeze them in one-meal-size containers, ready for use at a moment's notice...-- How to transform any of these basic put-away sauces, quickly and easily, into the exact ones that French chefs are famous for and serve in the finest restaurants...-- How to prepare the classic dish for which each sauce is traditionally used, with suggestions for enhancing simpler fare (the recipes run the gamut from Duckling a la Bigarade to Poached Eggs Petit-Duc -- that is, with Chateaubriand Sauce). Mr. Sokolov has conceived, then, a comprehensive collection of recipes -- authoritative, clear, and easy to follow -- as well as an inventive method of cooking for the average kitchen. Peppered with culinary lore and with reassuring accounts of the author's own experiences as a modern-day Saucier's Apprentice, here is a book that will appeal to every good amateur cook who wants to produce sumptuous fare at home for occasions great and small.

There are plenty of recipes that you can fiddle with and enjoy eating and feeding others. And you can brag about your cooking prowess!!!!

I have browsed through many sauce books in the past several years, and found two to be indispensable: Raymond Sokolov's THE SAUCIER'S APPRENTICE and Michel Roux's SAUCES. Both books accomplish their goals impeccably. Roux wishes to present readers with a faster way to produce restaurant quality sauces, providing readers with beautiful appetizing photos for each sauce in the process. It is a book meant not to scare off amateur chefs who are inclined to choose a "Betty Crocker" book rather than a real top notch text on traditional French cooking. Sokolov, on the

other hand, appeals to the already converted French gourmet/gourmand. There are no photos, nor are they necessary, since his language is so descriptive and precise, it really creates a photo in your mind. I spent two days preparing the mother sauce for brown sauces and the result was spectacular. I've eaten at many of the top four and five star restaurants in New York, many restaurants throughout Europe (I lived in Germany near the French border for over three years), many restaurants in Chicago, and have never tasted better sauces than those I produced at home from the mother sauce. Here's the trick. You should follow Sokolov's instructions. After you've been through the process, you can get creative if you wish. But keep in mind Sokolov's goal is to teach amateur and professional chefs how to make TRADITIONAL SAUCES, not modern incarnations that use lots of fruits, etc.

Very nice book and conditions thanks

Was Christmas gift, but seemed to like it.

Must have for serious cooks

This book has been cropping up on my recommendations radar for years, based on my previous purchases. The Saucier's Apprentice is aptly

named. _____ "The

Sorcerer's Apprentice" (German: Der Zauberlehrling) is a poem by Goethe written in 1797. It was popularized into the more familiar 1940 Disney production, "Fantasia." - Fantasia popularized Goethe's fourteen stanzas for a worldwide audience. Tired of fetching water by pail, the apprentice enchants the sorcerer's broom to do the work for him - using magic with which he is not yet fully trained. The floor is soon awash with water, and the apprentice realizes that he cannot stop the broom because he does not know

how. _____ Raymond

A. Sokolov's - The Saucier's Apprentice, which is punctuated with Dover-esque style clip art, introduces its first "mother sauce,"a demi-glace, containing nearly a full 5-gallon water bottle of liquid, combined with 13 pounds of beef shin and bones (cut into three inch pieces), 13 pounds of veal shanks, (also cut in 3" pieces)...another 20 pounds of other ingredients mainly aromatic vegetables cut into pieces, plus two recipes (8 pounds roughly) of a wholly different sauce recipe. The "Mother" (also aptly named)...has 54-pounds of costly ingredients, plus 4 gallons of

water. Yet it called for only 1 clove of garlic. (~About 90 total pounds!) - I thought to myself, - "Seriously?" One clove of garlic for 90-pounds of ingredients? - Who'd know?...Should we use a Big clove of garlic? ..or, a Small clove of garlic?~ Suddenly the "The Sorcerer's Apprentice" seemed more like the "Princess and the Pea." This and very similar grand kitchen gymnastical productions form the basis for subsequent sauce recipes making them impossible to bypass, or ignore if one wants to use the book. The writer, in my opinion fails to find a balance between the complexities of haute cuisine and the practicalities of the American home cook, and the limitations of their storage space. Here is my suggestion for a more contemporary approach....Sauces: Classical and Contemporary Sauce Making

Question: Once one has made eight or ten gallons of sauce.....where shall we store it? I don't know about others, but my multi refrigeration/freezer space is always full! Conceptualize the displacement of storing two Sparklettes water cooler bottles' worth of liquid. My household has trouble storing our water cooler bottles on the floor! Then too the inadequacies of the home kitchen's capacity to properly cool the massive quantity before it sours or develops pathogens. The author says to leave it out over night to cool. Not in this kitchen! Raymond Sokolov became the food editor of The New York Times in 1971, replacing Craig Claiborne. I enjoyed food writer, Craig Claiborne's New York Times *The New York Times Cook Book* - and his *The New York Times Cookbook: The Classic Gourmet Cookbook for the Home Kitchen Now Completely Revised and Updated with Hundreds of New Recipes*, while never warming to Sokolov's style of writing. Both his text and his recipes come off as pedantic and tedious. Sokolov maintains that, "shortcuts will endanger the purity and magnificence of your product." This does not have to be the case. I believe the author does not always discern that which history is and that which is historic. His 1975 recipes do not reflect today's practical reality. The mis en place and clean up alone is overwhelmingly daunting. I maintain that three days to make one of several "mother sauces," that require "spreading newspapers everywhere", "wearing goggles" to protect your eyes from flying bone slivers as one cleavers, and splintering bones into 3" pieces, not to mention today's market cost of 30 pounds of veal and beef.....Takes The JOY OUT of Cooking....Say what you will, THIS is not my style of cooking. It is not fun. Moreover I would loathe dining in a home setting of a priggish host whom adhered to such chaotic kitchen

anarchy. _____ NOTE: I

enjoy the

following..... _____ My

favorite flavors: *Chanterelle Vegetables* - Roger Vergé's *Vegetables in the French Style* Gourmet Vegetables on the Upscale *The Natural Cuisine of Georges Blanc* Everyday

French (with less butter and truffles) – The Cuisine of Jacques Maximin
The Lutece Cookbook – (also using less butter)
Georges Perrier Le Bec-fin Recipes
Everyday cooking:
Parisian Home Cooking: Conversations, Recipes, And Tips From The Cooks And Food Merchants
Of Paris – Parisian Home Cooking: Conversations, Recipes, And Tips From The Cooks And Food
Merchants Of Paris

I like pictures.

It's hard to believe that Sokolov was the first to systematize the repertoire of French sauces: once you've read his outline, which uses bases, methods, and additional ingredients to clearly chart the classic sauces, you will never again see the saucier's craft as mysterious and impenetrable. The organization is so lucid and well-conceived that you will forever after be able to conjure a most accessible mental diagram of what was, until this book, all but hermetic. The book is organized around chapters for each of the basic sauce groups: brown sauces, white sauces, Bechamels, emulsified sauces, and butter sauces. Additional sections cover compound butter sauces and desert sauces. He includes 'genealogies' of brown sauces, ordinary veloute sauces, chicken veloute sauces, fish fumet and veloute sauces, and Bechamels. With this system in place, one can see clearly that most French sauces start with bases to which certain ingredients and techniques are applied to make the sauce suitable for certain dishes. The 'genealogies' are clearly charted, with demi-glace [the base for 'brown' sauces] above Bourignonne and Duxelles [two of the 25 classic, orthodox, brown sauces that include demi-glace], for example, and then the recipes show not just the base, but the individual variants AND good recipes for dishes that classically rely upon that sauce. At the heart of all this systematizing are a couple of hard truths: to make Sauce Chasseur, which in itself appears not too formidable, one must first make the demi-glace, the Sauce Tomate, and the glace de viande it lists, rather coyly I must say, as ingredients. The 10 ingredients of Sauce Chasseur, plus the 16 ingredients of demi-glace, plus the 12 ingredients of Sauce Tomate, plus the glace de viande, which is a highly-reduces demi-glace, turns out to be one hell of a recipe. The idea, of course, is that you make the bases ahead of time and freeze them, and then use them as needed. Bloody hell. The results are spectacular, and so is the labor required to get there. BUT: what greater gift can you give your friends than a classic sauce a couple of times a year? Except it be to lay down your life for them? The book is entertaining and informative even if you won't, really, ever cook from it. But if you are one of the few, crazed, determined food acolytes out there, buy this book and a 40-quart stock pot and 20 lbs of veal bones...

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