

Garde Manger The Art And Craft Of The Cold Kitchen

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Garde Manger: The Art and Craft of the Cold Kitchen has been the market's leading textbook for culinary students and a key reference for professional chefs since its original publication in 1999. This new edition improves on the last with the most up-to-date recipes, plating techniques, and flavor profiles being used in the field today.

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Knowledge of garde manger is an essential part of every culinary students training, and many of the worlds most celebrated chefs started in garde manger as apprentices or cooks. The art of garde manger includes a broad base of culinary skills, from basic cold food preparations to roasting, poaching, simmering, and sautéing meats, fish, poultry, vegetables, and legumes.

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A garde manger (French for "keeper of the food") is a cool, well-ventilated area where cold dishes (such as salads, hors d'œuvres, appetizers, canapés, pâtés and terrines) are prepared and other foods are stored under refrigeration.The person in charge of this area is known as the chef garde manger or pantry chef.Larger hotels and restaurants may have garde manger staff to perform ...

Garde manger - Wikipedia

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Since 1999, Garde Manger: The Art and Craft of the Cold Kitchen has been the market-leading textbook on the cold kitchen. The fourth edition shares up-to-date recipes, plating techniques, and flavor profiles, as well as industry trends. The study guide serves as a supplement to this edition.

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The term garde manger was originally used to identify a storage area for preserved foods such as hams, sausages, and cheeses. Cold foods were prepared and arranged for banquets there as well. Over time, the term garde manger has evolved to mean more than just a storage area or larder.

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