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Father of 20th century cooking. Simplified classical cuisine and classical menu (1 or 2 items per course) and reorganized the kitchen. Wrote Le Guide Culinaire arranging recipes based on main ingredient and cooking method.

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The softening of fruits and vegetables in cooking is, in part, the breaking down of fiber. Acids and sugar make fiber firmer. Baking soda (and other alkalis) makes fiber softer.

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clear, thin - that is unthickened - liquid flavored with soluble substances extracted from meat, poultry, or fish, their bones, and vegetables and seasonings.

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This study guide is geared to help hone the basic cooking skills. It's certainly not a mandatory purchase, but if you're serious about becoming a chef, this would definitely be worth considering. It will give you a much better idea of what's important in the kitchen and why.

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