



A Guide to Modern Cookery 1

Auguste Escoffier

A Guide to Modern Cookery (Le Guide Culinaire) Part I: Fundamental Elements

Auguste Escoffier (1846 - 1935)
translated by James B. Herndon

Le Guide Culinaire can be regarded as the 'Bible' of modern cooking. It was Escoffier's attempt to codify and streamline the French restaurant food of the day. The original text was printed for the use of professional chefs and kitchen staff; Escoffier's introduction to the first edition explains his intention that the book be used toward the education of the younger generation of cooks. This usage of the book still holds today; many culinary schools still use it as their core textbook. The book overall is 900 pages long and contains over 2500 recipes. Part 1 is 120 pages long and describes the basic principles and techniques required for the chef, including descriptions of more than 250 recipes and preparations. (*Wikipedia*)

Running time 07:10:50

Cover design by Kathryn Delaney
Portrait of Escoffier, c. 1911



A Guide to Modern Cookery 1

Auguste Escoffier