

Featuring recipes from
LE CORDON BLEU
ACADEMIE D'ART CULINAIRE DE PARIS • 1895



PROFESSIONAL COOKING

Sixth Edition



WAYNE GISSLEN

With a foreword by André J. Cointreau, President, Le Cordon Bleu®

PROFESSIONAL
COOKING

Photography
by
J. Gerard Smith



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This
book
is
dedicated
to

the many Chef Instructors preparing a new generation of culinary professionals.

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✓ = vegetarian recipes

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