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Good cooking is the foundation of true happiness, said Auguste Escoffier (1846-1935), the pioneer of modern cuisine and the first executive chef of the Ritz Hotel, Paris. Today, the cole Ritz Escoffier pays tribute to the great chef by teaching the art of French cooking to amateurs and seasoned professionals alike. This book celebrates the values prized by Escoffier and by hotelier Csar Ritz: professionalism, creativity, and conviviality. An absolute must for anyone seeking to improve their knowledge and techniques, the book includes 100 recipes for meat, fish, vegetables, foie gras, pasta and rice, international dishes, hors doeuvres, and desserts. Each recipe is illustrated and includes clear explanations and a step-by-step guide. An homage to the prestigious school, which is still in its original home at the Ritz Hotel on the Place Vendme, Paris, this beautiful book is more than a reference; it offers the savoir-faire and secrets of a gourmet chef who has inspired cooks for more than 150 years.

About the Author Michel Langot is a well-known food photographer based in Paris who has published more than 20 books. He works regularly with the Michelin-starred chef Guy Martin.