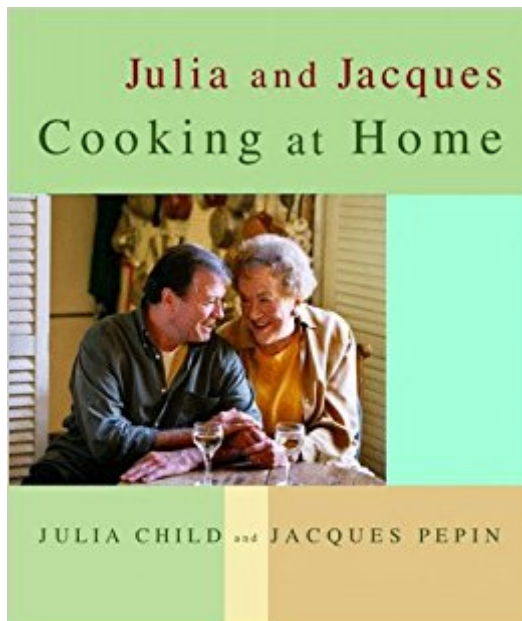


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# Julia And Jacques Cooking At Home



## Synopsis

In *Julia and Jacques Cooking at Home*, two legendary cooks invite us into their kitchen and show us the basics of good home cooking. Julia Child and Jacques Pépin are synonymous with good food, and in these pages they demonstrate techniques (on which they don't always agree), discuss ingredients, improvise, balance flavors to round out a meal, and conjure up new dishes from leftovers. Center stage are carefully spelled-out recipes flanked by Julia's and Jacques's comments—the accumulated wisdom of two lifetimes of honing their cooking skills. Nothing is written in stone, they imply. And that is one of the most important lessons for every good cook. So sharpen your knives and join in the fun as you learn to make:

- Appetizers: from traditional and instant gravlax to your own sausage in brioche and a country potage
- Soups: from New England chicken chowder and onion soup gratiné to Mediterranean seafood stew and that creamy essence of mussels, billi-bi
- Eggs: omelets and tortillas; scrambled, poached, and coddled eggs; eggs as a liaison for sauces and as the puffing power for soufflés
- Salads and Sandwiches: basic green and near-Niçoise salads; a crusty round seafood-stuffed bread, a lobster roll, and a pan bagnat
- Potatoes: baked, mashed, hash-browned, scalloped, souffléed, and French-fried
- Vegetables: the favorites from artichokes to tomatoes, blanched, steamed, sautéed, braised, glazed, and gratinéed
- Fish: familiar varieties whole and filleted (with step-by-step instructions for preparing your own), steamed en papillote, grilled, seared, roasted, and poached, plus a classic sole meunière and the essentials of lobster cookery
- Poultry: the perfect roast chicken (Julia's way and Jacques's way); holiday turkey, Julia's deconstructed and Jacques's galantine; their two novel approaches to duck
- Meat: the right technique for each cut of meat (along with lessons in cutting up), from steaks and hamburger to boeuf bourguignon and roast leg of lamb
- Desserts: crème caramel, profiteroles, chocolate roulade, free-form apple tart—as you make them you'll learn all the important building blocks for handling dough, cooking custards, preparing fillings and frostings

And much, much more . . .

Throughout this richly illustrated book you'll see Julia's and Jacques's hands at work, and you'll sense the pleasure the two are having cooking together, tasting, exchanging ideas, and raising a glass to savor the fruits of their labor. Again and again they demonstrate that cooking is endlessly fascinating and challenging and, while ultimately personal, it is a joy to be shared.

## Book Information

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## Customer Reviews

Julia and Jacques Cooking at Home is the companion volume to Julia Child and Jacques Pepin's PBS series of the same name. The setup works like this: the two opinionated TV cooks confront different ingredients on each show, then make their way through to the finished dishes that make up a meal. The recipes reveal themselves along the way. What's most important here--and it shows up in the cookbook--is that there is no one way to cook. The point of the book isn't to follow recipes, but to cook from the suggestions. And Julia and Jacques have many, many suggestions when it comes to home cooking in the French style. And many tips, for that matter. Take chicken, for example. "Not everything I do with my roast chicken is necessarily scientific," Julia says. "For instance, I always give my bird a generous butter massage before I put it in the oven. Why? Because I think the chicken likes it--and, more important, I like to give it." Julia sets her chicken on a V-rack in a roasting pan in a 425-degree oven that she then turns down to 350 after 15 minutes. Jacques roasts his bird at 425, on its side, right in the pan. "To me," he says, "it's very important to place the chicken on its side for all but 10 minutes of roasting." After 25 minutes he turns his chicken over, careful not to tear the skin, and lowers the heat to 400. The bird finishes breast-side up for the last 15 to 20 minutes. This book is divided into chapters on appetizers, soups, eggs, salads and sandwiches, potatoes, vegetables, fish, poultry, meats, and desserts. The she said-he said format works throughout, and a lot of what's said you may realize you have heard before. There are no big surprises here. But it's good fun, a decent reminder of some of the classics of French tradition, and a chance to loosen up and simply cook at home with a couple of masters--one to the right of you, one to the left. You decide which hamburger's the right one for you. --Schuyler Ingle

Culinary grande dame Child and master chef P?pin define "the basics of fine food that looks good, tastes the way it should and is a total pleasure to eat." Chapters are organized into appetizers, soups, eggs, salads and sandwiches, potatoes, vegetables, fish, poultry, meats and desserts. Based on the vast experience of these chefs, the book takes a she says/he says approach to home-style French cooking: While Julia finds the dark digestive vein in shrimp "ugly" and automatically removes it, Jacques considers it "perfectly good protein to eat

Just J & J , Julia and Jacques. A gem of American Television . Julia, a woman that found her call after trying everything . A lady with class and a master chef with excellent teaching skills and a lot of humor. My hero. Jacques , another master chef with a remarkable career and superb techniques , together to offer to the everyday day cook like me, a wide selection of classic dishes and meals to be produce at home. Joyfull experiences to share , because cooking is to show love in a meal.

I had to order this twice. The first DVD set came and the second DVD stopped at eggs and wouldn't play. The second DVD set did the same thing but then I watched desserts at the end of the DVD and tried eggs again just hoping and it worked. Very strange. If you start eggs and just get commercials then try to watch dessert and go back to eggs on the menu and it may work.

I love these two together. They work very well together. All the light hearted bantering back and forth makes it relatable to watch. Like two siblings catching up in the kitchen.

I love this book for the recipes, the contrast between Julia and Jacques' approaches to cooking and the design of the book. It is a great companion to the TV series. It is a treasured cookbook.

This beautifully filmed 4 DVD Set of the Complete Series "Julia & Jacques Cooking at Home" is extremely informative and entertaining. It's a rare venue with 2 such accomplished Chefs and Teachers! The beloved duo are each their ever so pleasant selves as they freely share their many years of knowledge, experience and techniques - there's no one-up-manship here. Even with the occasional differing opinions about certain details and a site gag sprinkled in here and there as an episode's intro- it's all good - VERY GOOD! Their Step-by-Step teaching methods are beneficial for the novice cook as well as for the more accomplished. They are so friendly with each other and their audience, one gets the sense that you actually ARE in Julia's Home Kitchen with them- watching them work their magic and fun as only these two Masters of Cooking can do! This Series is Video

proof-positive of how they each have won their places as the most accomplished culinary geniuses in the world and in the hearts of the millions who love them. The 4 Discs contain 85 Recipes in 22 Episodes- each one is beautifully captured on clear crisp Video. The Food Photography is so well done that one can almost taste each masterpiece as they are presented. Also, I have had NO problems with the DVD Case as some earlier reviews have mentioned. BON APITITE & HAPPY COOKING!!! Julia & Jacques Cooking At Home YES Indeed!!!

22 episodes on 4 DVDs: thirty bucks 10 hours of Julia Child and Jacques PÃ©pin together: priceless Filmed at Julia's home several years before her death, this PBS series won a Daytime Emmy (2001). Depending on the day each episode was filmed, Julia is in slightly better or slightly worse shape, physically speaking. Jacques handles the majority of the manual labor throughout, but Julia is always present and always in good spirits. Often on sale for close to thirty bucks, this is a perfect gift for the home cook in your family. The episode contents have been listed by other reviewers or you can just look below. (See Comments section for link.) Please note that contrary to some reviews, the advertisements preceding each episode \*can\* be skipped by most modern DVD players. Also, we don't own the companion book, but it's certainly not necessary to enjoy the DVD set, at least from an entertainment standpoint.

love it , all the recipes from series - we are watching now on Prime

These two chefs were great together. The book is terrific.

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