



**Pescados y Mariscos: Tecnicas y Recetas de la
Escuela de Cocina Mas Famosa del Mundo / Fish
and Seafood (Le Cordon Bleu Tcnicas Culinarias)
(Spanish Edition)**

Jeni Wright, Eric Treuille, Le Cordon Bleu

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Containing step-by-step illustrations, recipes from professional chefs, expert advice, trade tips, and illustrated ingredient guides, this series is categorized by food group. The seven titles provide winning combinations of beautifully decorated dishes and techniques for basic food preparation for each specific category. Each title in the series can stand alone or be used as a set for a complete resource reference.

Con ilustraciones paso a paso, descubrirá recetas de los cocineros más prestigiosos, sus sugerencias, consejos, y sus trucos así cómo una extensa guía ilustrada de ingredientes. Esta serie se divide por los grupos de alimentos. Los siete títulos ofrecen una combinación exitosa de platos hermosamente decorados y sus técnicas para preparaciones culinarias, desde las más básicas hasta las recetas más complicadas. Cada título sirve individualmente o toda la colección resulta una inestimable obra de referencia.

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