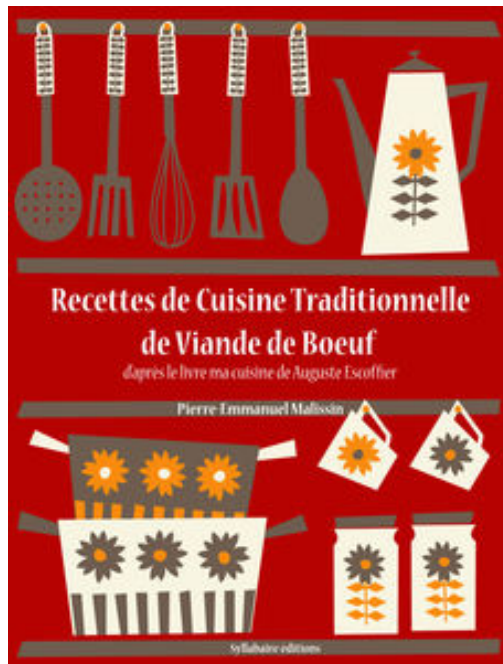


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L'auteur est un des plus grand cuisinier du XXe siècle, un livre indispensable dans sa cuisine pour découvrir ou redécouvrir ses recettes.

Certaines recettes sont illustrées et annotées.

Note sur l'édition :

Auguste Escoffier fut un des plus grands cuisiniers du siècle dernier, son livre phare "Ma cuisine" édité en 1934 est toujours la bible de référence des professionnels de la cuisine. Il n'était pas aisé de reproduire intégralement ce livre de 700

pages et 2500 recettes, j'ai fait le choix de le sortir en volumes thématique.

En voici le Tome XI Recettes de Cuisine Traditionnelle de Viande de Boeuf, recette originale tirée du livre "Ma cuisine".

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