



# Eggs

By Michel Roux

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## Eggs By Michel Roux

The egg is the simplest and most complete food, highly nutritious and versatile enough for the quickest of meals or the smartest of dinner parties. It's also a favorite of pâtissiers and dessert chefs. Michael Roux--for many years a chef at the top of his profession and a global traveler with a passion for different cuisines--is the ideal author to take a new look at one of the oldest foods of all.

Each chapter is based around a style of cooking eggs, from boiling, frying ,poaching, baking and scrambling, to making the perfect omelet, crêpe, soufflé, meringue and custard. Classic recipes such as Hollandaise Sauce, Eggs Benedict and Lemon Soufflé are given a modern twist, while Michel's original recipes boast new combinations of flavors or a lighter, simpler style of cooking. Illustrated with 150 stunning photographs and designed in a clear, modern, easy-to-follow style, *Eggs* is set to become a classic.

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## Eggs By Michel Roux Bibliography

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## **Editorial Review**

### Review

"Without fanfare, this book opens the door to all manner of sophisticated cooking and baking...." (*New York Times*, Dining In/Dining Out Section, June 7, 2006)

You are not likely to find gull's eggs, spring delicacies in England, in these parts, but even the mention of them in "Eggs" by Michel Roux gives you an idea of how comprehensive this alluring book is. It covers just about every aspect of the egg, including its chemistry, safety, storage and flavor, and each page is beautifully photographed.

Mr. Roux, a Michelin three-star chef in England, provides recipes that begin with the simplest boiled eggs, for which there are dozens of variations, and include a delectably velvety French toast casserole with cheese and herbs that would glorify an Easter brunch.

His trick for frying eggs so that the white is crunchy and envelops the runny yolk is a keeper, and lovely served in potato nest. There are recipes for omlets, frittatas, custards, mousses and much more, making a rich collection indeed.—Tony Cenicola (*The New York Times*, April 12, 2006)

### From the Inside Flap

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### About the Author

Michel Roux is one of the most highly acclaimed chefs in the world, who has held three Michelin stars at The Waterside Inn near Windsor in England for an astonishing 21 years. Michel holds countless other culinary honors, including the Meilleur Ouvrier de France en Pâtisserie in 1976, the Chevalier de l'Ordre des Arts et des Lettres in 1990, an Honorary Doctorate in Culinary Arts from Johnson & Wales University in 2002, and the Chevalier de la Legion d'Honneur in 2004. He is also the food and wine consultant for Celebrity Cruises. Michel has appeared in two television series and written several successful cookbooks, including *Sauces*, which won the Glenfiddich Visual Award.

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#### **Timothy Payne:**

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