

A photograph of several professional chefs in a kitchen. They are wearing white chef's coats and tall white hats. The chef in the foreground is focused on plating a dish. The kitchen counter is filled with various ingredients and prepared dishes, including bowls of red berries, green leafy vegetables, and plates of food. The background shows other chefs working in a busy kitchen environment.

PROFESSIONAL
COOKING

Fifth Edition

WAYNE GISSLEN

Professional Cooking

Wayne Gisslen

With a foreword by

ANDRÉ J. COINTREAU

President, Le Cordon Bleu

Featuring recipes from

Le Cordon Bleu

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Blue type indicates recipes that were developed and tested by Le Cordon Bleu.

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