



LE CORDON BLEU
ACADEMIE D'ART CULINAIRE DE PARIS • 1895



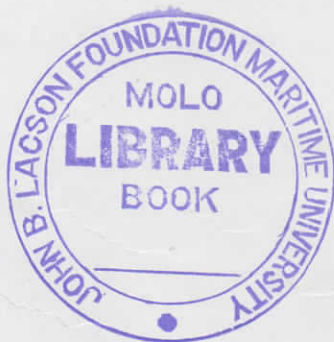
PROFESSIONAL
COOKING

Fifth Edition

WAYNE GISSLEN

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Professional Cooking



Professional Cooking

Wayne Gisslen

With a foreword by

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Featuring recipes from

Le Cordon Bleu

L'Art Culinaire

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

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