

Patrimoines ~ Identités

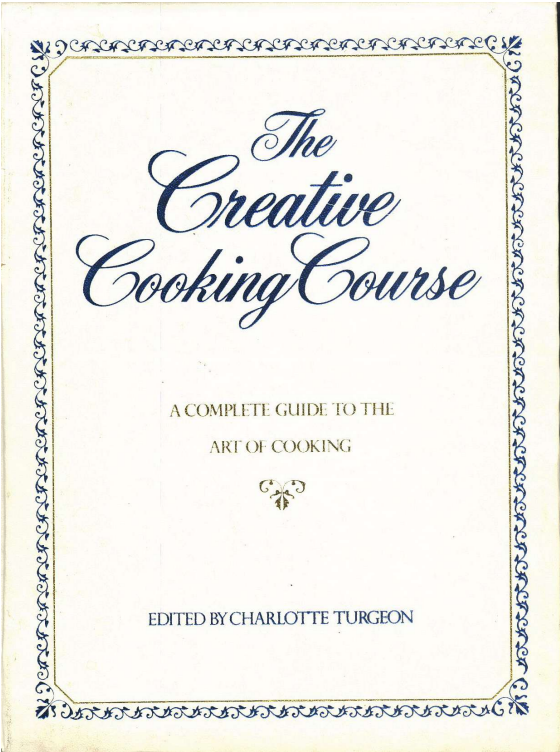
Fiche descriptive de documents

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Présentation visuelle



Contents	
GENERAL INFORMATION: Basics of Carving, Cook's Tools and How to Use Them, Decorative Butters, Equipment for Cakes and Puddings, Equipment for Ice Creams and Ices, Fondue Cookery, Food for Gifts, Carving, Home Bakery Equipment, Icing and Decorating Equipment, Kitchen Planning, Party Rings, Cakes and Pans, Table Settings, Use of Main-dish (Mar-For).	POULTRY: Cooking Methods, Trussing, Open Roasting, Roasting in Foil, Roasting in See-Through Bags, Carving, Boning, Pot Cookery, Canebrakes, Fried Chicken, Stuffed Chicken, Cakes, Fowl-due, Kew, Slew, Chicken in Puff Pastry, Chicken in Wine, Roasted Turkey, Barbecued Turkey.
APPETIZERS & SOUPS: Appetizer Dips, Appetizer Sandwiches, Appetizer Spreads, Choux Pastry Canapés, Fondue, Hot d'oeuvres, Hot Canapés, Miniature Tartlets, Party Cakes, Savory Swiss Roll, Basic Beef Stock, Basic Chicken Stock, Broths, Clear Soups, Cream Soups, Knead Soups, Purées, Vegetable Soups.	SEAFOOD: Basic Seafood Cookery, How to Fillet Fish, How to Clean and Prepare Crab, How to Clean and Prepare Lobster, Basic Fish Stock, Basic Court Bouillon for Seafood, Baked Fish, Poached Fish, Broiled Fish, Fried Fish, Stuffed Fish, Fish Tempura, Stuffed Fish, Fish Soufflés, Crustaceans, Bivalves, Baked Crab, Boiled Lobster, Boiled Shrimp, Lobster Soufflé, Shrimp and Lobster Tempura, Shrimp Mousse, Shrimp Croquettes, Baked Scallops, Scallops in Puff Pastry, Stuffed Baked Snails, Oyster Purée, Baked Clams.
SALADS & RELISHES: Working with Gelatin, Basic Aspics, Engraving in Aspic, Layering in Gelatin, Making Salads, Selecting Salad Vegetables, Raw Vegetable Salads, Cooked Vegetable Salads, Congelated Vegetable Salads, Fruit-Vegetable Salads, Chilled Fruit Salads, Compacted Fruit Salads, Baked Fruit, Aspic Aspics, Engraved Chicken Aspic, Sealed in Aspic, FRT in Aspic, Seafood Salads, Egg Salads, Savory Mousse, Chopped Salads, Tomato Relish, Vegetable Pickles, Pickled Fruits, Savory Fruits, Battered Fruits, Chutney, Conserve, jelly.	PASTA & CEREALS: Varieties of Rice, Cooking Methods, Basic Oven-Cooked Rice, Basic Fried Rice, Basic Boiled Rice, Risotto, Wild Rice, Rice and Lentils, Rice Nests, Rice Cakes, How to Cook with Pasta, Varieties of Pasta, Making Ravioli, Spaghetti, Shell Pasta, Macaroni and Ravioli, Vermicelli, Lasagne, Tortellini, Noodles.
EGGS & CHEESE: Egg Cookery, The Key to Savory Omelets, Preparing Omelet Pans, Basic Savory Omelets, Omelet Mousse, Basic Spanish Omelet, Chicken Omelet, Seafood Omelet, Vegetable Omelets, Cheese Omelets, Egg Flan, Egg Quiche, Baked Eggs, Boiled Eggs, Egg and Cheese Vol-au-vents, Varieties of Cheese, Basic Cream Cheese, Cheese Quiches, Cheese Flans, Cheese Puff, Welsh Rarebit, Cheese Soufflés, Cheese Pies, Grating a Cheese and Wine Party.	VEGETABLES: How to Select and Prepare Vegetables, Artichokes, Asparagus, Beans, Broccoli, Brussels Sprouts, Cabbage, Carrots, Cauliflower, Celery, Corn, Eggplant, Fennel, Fritters, Fats, Kebabs, Mushrooms, Onions, Peas, Peppers, Potatoes, Spinach, Squash, Stems, Tempura, Tomatoes, Zucchini.
BEEF: Rolled Boned Roast, Tied Beef Roast, Stuffed Boned Roast, Pot Roast, Fillets of Beef, Filet Mignon, Fillet of Beef in Pastry, Barding Beef, Larding Beef, Cold Roasts, Shallow-Fried Steaks, Sirloin, Danish Patties, Swedish Hamburgers, Grilled Hamburgers, Beef Fondue, Beef Cakes, Ragù, Beef Steaks, Substitutes, Sirloin Beef, Beef Roasts, Beef Patties, Barding Out Veal Scallops, Pot-Baked Veal Scallops, Veal Roast, Veal Loaf.	SAUCES: Dessert Sauces: Hard Sauce, Chocolate Sauces, Sabayon Sauces, Barys Sauces, Wine Sauces, Lemon Sauces. Savory Sauces: Barbecue, Bismarck, Chinese, Cumberland, Cordon, Hollandaise, Mayonnaise, Mornay, Béarnaise, Vinaigrette, Italian, Chaud-Froid, Vinaigrettes, Seafood.
PORK: Cooking Pork, Scoring Pork Roasts, Baked Fresh Ham, Bismarck Barbecued Pork Roast, Fillet of Pork in Puff Pastry, Baked Cured Ham, Fresh Pork Pie, Ham Pie, Ham Mince Pie, Pork, Pork Cakes, Sweet and Sour Pork, Spareribs, Baked Pork Loin, Pork Chops.	BREADS: Basic Brown and White Bread, Barding, Broche, Biscuits, Croissants, Croquettes and Croûtes, Cumpers, Flat Bread, Coffee Cakes, Cakes, Herb Bread, Muffins, Pancakes, Buns, Savarin, Shortbread, Soda Bread, Scones, Slices, Swedish Crown, Viennese Coffee Bread, Waffles.
LAMB: Roasting and Preparing Lamb, Roasting Leg of Lamb, Roasted Boned Lamb, Braised Lamb, Lamb Chops, Lamb Shanks, Lamb Cakes, Lamb Steaks, Barbecued Back of Lamb, Glazed Leg of Lamb, Lamb Spareribs, Baked Lamb Ribs, Lamb Shank Kebabs, Lamb Pie.	DESSERTS: Cakes: Sponge, Fruit, Citrus, White, Yellow, Chocolate, Angel Food, Patisserie, Cake Decorating: Almond Paste, Rose, Piping, Frosting, Tasting, Baking, Chocolate Leaves and Curls, Candies, Cheesecakes, Chilled Puddings, Cookies, Confections, Basic Egg, Basic Confectionery, German, French, Crisps, Fritters, Omelets, Gelatin, Ice Cream and Ices, Kings and Frostings, Montages, Basic Batters, Basic Meringues, Meringue Cakes, Mousse, Patisserie, Pastry, Puff, Tartlets, Soufflés, Stuffed Puddings.
VARIETY MEATS & GAME: Liver, Corned Beef, Variety Meat Pies and Cakes, Sausage, Tripe, Sweetbreads, Game Birds: Duck, Goose, Quail, Dove, Pheasant, Game Rabbits, Venison.	BEVERAGES: Coffee, Tea, Introduction to Wines and Spirits, Complementary Wines and Foods, Appetizers, Serving Wines, Classification and Production of Wines, Storing Wines, Brandies, Eau-de-Vie, Liqueurs.

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