

INTRODUCING ESCOFFIER & *LE GUIDE CULINAIRE*

Auguste Escoffier was known as the Chef of Kings, King of Chefs. He was an innovator and a disruptor, never settling for the status quo and always seeking continuous improvement. It is with this inspiration that Escoffier has redefined culinary arts education. Auguste Escoffier's influence is held in the highest regard, and his methods and techniques are presented in modern and classic approaches throughout our learning materials. The following recipes are pulled directly from Escoffier *Le Guide Culinaire*.



Rice Pilaf

You may also view this video at:
<https://player.vimeo.com/video/899961380?h=97bfe88ffa>

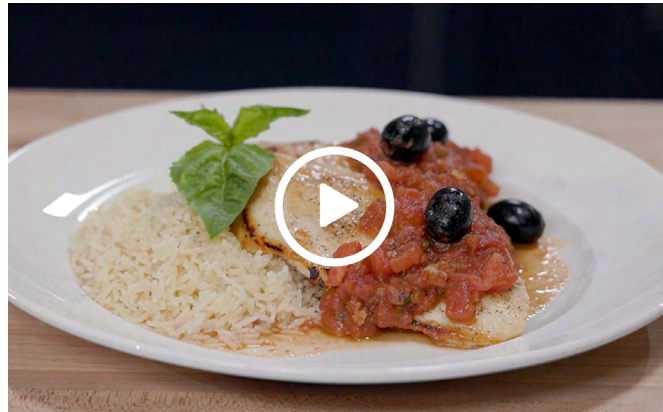
4239 Riz Pilaw

(for fish, shellfish and poultry etc.)

Cook 50 g (2 oz) chopped onion in the same amount of butter until golden in colour. Add 250 g (9 oz) unwashed Patna rice and mix on the stove until it takes on a milky appearance.

Moisten with 6 dl (1 pt or 2 U.S. cups) White Bouillon, cover with a lid and cook in a moderate oven for 18 minutes. As soon as it is cooked, turn into another pan and carefully fork in 50 g (2 oz) butter cut in small pieces.

Note: When prepared in this way Riz Pilaw can be kept hot for several hours without losing its flavour, an important point to be borne in mind for restaurant service.



Poulet Saute' a la Provençal

You may also view this video at:
<https://player.vimeo.com/video/899939079?h=1e1f3f233b>

3239 Poulet Sauté à la Provençale

Season the pieces of chicken and sauté them in oil. When cooked, arrange in a deep dish, cover at keep warm.

Deglaze the pan with a little white wine, add a clove of crushed garlic, 200 g (7 oz) roughly chopped flesh only of tomato, 4 chopped anchovy fillets, 12 blanched stoned black olives and a pinch of chopped basil. Allow to simmer for a few minutes then pour over the chicken.