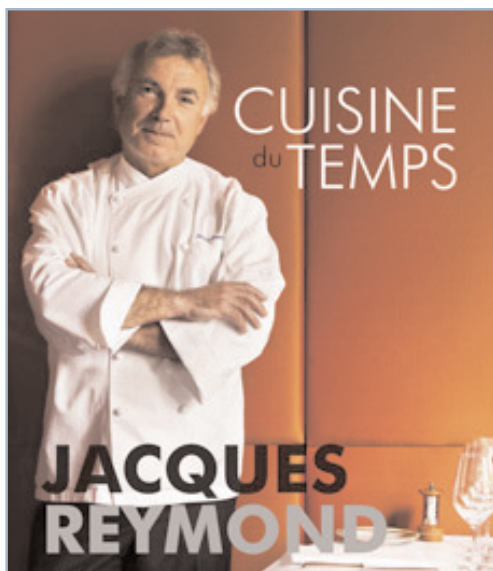


# CUISINE du TEMPS

By Jacques Reymond



*Cuisine du Temps* features the award-winning cuisine of master chef Jacques Reymond.

Based on his classical French training and embracing the tastes of Asia, Jacques Reymond's philosophy is to take the freshest simplest ingredients and focus on bringing out their best.

Jacques Reymond's innovative and modern approach to cooking continues to win accolades for him and his restaurant, Cuisine du Temp.

With a collection of recipes ranging from the classics such as Beignet of Blue Swimmer Crab and Calves Liver Foie Gras style, to the inspirational Lamb Cutlet Farcie with Silverbeet and Tamarind and Ginger Dressing, a selection of amazing desserts including Clafoutis of Cherries, and a glossary of cooking techniques, *Cuisine du Temps* will inspire and excite everyone from the humble weekend cook to food connoisseurs and chefs.

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*Cuisine du Temps* is a cookbook classic.

## ABOUT THE AUTHOR

Jacques Reymond discovered his passion for cooking at his family's hotel, Hotel du Nord, in Cuiseaux, France, at the age of 11.

His motivation and dedication to new ideas and experiences led him to further his knowledge of food and he went on to work as a chef in Burgundy and Paris then South America, Spain, England and Australia.

Jacques daringly blends the old with the new to create inspiring food.

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