

Wayne Gisslen Professional Cooking 7th Edition

Wine sauces are associated with French cuisine. aafd9b7dbd

Wine sauce Several types of wine sauces exist, and it is used in many dishes, including those prepared with seafood, poultry and beef. Guide, 7th Edition. Several types of wines may be used, including red wine, white wine and port wine. ISBN 978-1439139974. Gisslen, Wayne; Griffin, Mary Ellen; Le Cordon Bleu (2006). 15. Some versions are prepared using a reduction. p. Professional Cooking for Wine sauce is a culinary sauce prepared with wine as a primary ingredient, heated and mixed with stock, butter, herbs, spices, onions, garlic and other ingredients. Simon and Schuster aafd9b7dbd

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