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15/4/2014 · Professional Cooking [with CD-ROM & Study Guide] (Paperback) Published May 1st 2006 by Wiley. Sixth Edition, Paperback, 1,360 pages. Author (s): Wayne Gisslen. ISBN: 0470047135 (ISBN13: 9780470047132) Edition language: English.

62 Termsroadglyde619. Professional Cooking. mirepoix. equal parts raw butter and flour. veloutes, or sauces which are based on.... low. A _____ is not one of the three main ingredients of a sauce. A Beurre Manie is a thickening agent that is _____. A blond roux is cooked longer than a ...

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PowerPoint Slides (the PowerPoint Viewer has been retired). Instructor's Manual (the Word Viewer has been retired). Test Bank and Answer Key. Image Gallery (requires WinZip or equivalent software). Study Guide Solutions (the Word Viewer has been retired)

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