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nature and spirit of being a professional cook and the people who enter the profession. As Ruhlman—no w an expert on the fundamentals of cooking—reco unts his growing mastery of the skills of his adopted profession, he propels himself and his readers

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how their own interest in dessert making developed and expresses itself, career trajectories, and more. The Making of a Pastry Chef: Recipes and Inspiration from ... From The Making of a Chef in the chapter "You Understand What I Am Saying?" "Is one way better than the other?" I asked. "Which do you prefer and why?" He was quiet a moment and then answered, "It's very interesting."

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If you ever thought of going to cooking school at the Culinary Institute of America or any cooking school for that matter, you want to read Michael Ruhlman's Making of a Chef - now available at Amazon.com. This book is so well written, it puts you right

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