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About the Author. WAYNE GISSLEN is the author of the best-selling series of culinary books that includes Professional Cooking, Advanced Professional Cooking, and Professional Baking —all published by Wiley.& A graduate of The Culinary Institute of America, he has written extensively in the field of culinary arts,...

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WAYNE GISSLEN is the author of the best-selling series of culinary books that includes Professional Cooking, Advanced Professional Cooking, and Professional Baking—all published by Wiley.& A graduate of The Culinary Institute of America, he has written extensively in the field of culinary arts, with experience

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as a restaurant chef, test ...

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of raw or cooked chopped vegetables, herbs, and occasionally, fruits.

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Clear stock or broth, not necessarily clarified, with the addition of one or more vegetables and sometimes, meat or poultry and/or pasta or grain.

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