[ @DOCID 84eb4861899801525e6bc86e4637e47a ]

[ @CLASS cookbook ]

[ @SETLANGUAGE NL ]

[ @SHOWFRAME 0 ]

[ @STYLEFILE cookgar.sty ]

[ @DOCTITLE James' Cookbook ]

[ @AUTHOR The Swedish Chef ]

[ #EN This is a cookbook containing 101 of the most delicious recipes in the

world]

[ #NL Dit is een kookboek waarin u 101 van de meest verrukkelijke recepten in de

wereld in zult treffen ]

[ CHAPTER {image:img/italian.jpg} [ #EN Italian Cooking ] [ #NL Italiaans Koken]]

[ RECIPE Lasagna Verde ]

[ RECIPEDESC {image:img/lasagna.jpg} Lasagna is Garfield's favourite dish. A

traditional italian recipe which needs attention and carefulness to prepare. The

secret resides in the nutmeg in the [ I Béchamel ] sauce ]

[ RECIPE Gnocchi ]

[ RECIPEDESC {image:img/gnocchi.jpg}

The word gnocchi may be derived from the Italian word [ I nocchio ], meaning a knot in

wood, or from nocca (meaning knuckle). It has been a traditional type of

Italian pasta of (probable) Middle Eastern origin since Roman times. It was

introduced by the Roman legions during the expansion of the empire.]

[ CHAPTER {image:img/french.jpg} Haute cuisine ]

[ INTROQUOTE {author:Emile Zola} Bocuse!]

[ RECIPE Crêpes Suzette ]

[ RECIPEDESC {image:img/suzette.jpg} J'ai perdu la tête...

Whisk 1 1/2 cups flour, 3 tablespoons sugar, 1 1/2 [ IT t.sp. ] baking powder, 1/2

[ B don't add the salt yet ]]