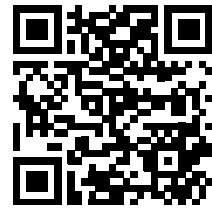


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French Cuisine's Global Influence



French cuisine holds a prestigious position in the world, influencing _____ and chefs globally. Its techniques and _____ are considered essential knowledge for culinary professionals. For instance, _____ like béchamel and hollandaise are fundamental in various dishes. The practice of mise en _____, organizing ingredients before cooking, showcases the discipline in French kitchens. Ingredients like _____ and wine are staples, elevating flavors in countless recipes. French pastries, such as _____ and macarons, have won hearts worldwide with their delicate textures and flavors. The tradition of _____ making is also significant, with France offering an array of unique varieties. The Michelin Guide, originating from _____, serves as a benchmark for dining excellence, influencing restaurants worldwide. Culinary schools often teach in French to preserve the cuisine's _____. Celebrations like _____ highlight French culinary culture, integrating food into national festivities. _____ contributions to modern cookery cannot be overstated, his methods still taught in culinary institutions. This blend of _____ and innovation ensures French cuisine's enduring appeal and its role as a global culinary _____.

- croissants
- Bastille Day
- sauces
- place
- terms
- France
- tradition
- restaurants
- cheese
- butter
- Escoffier's
- language
- heritage