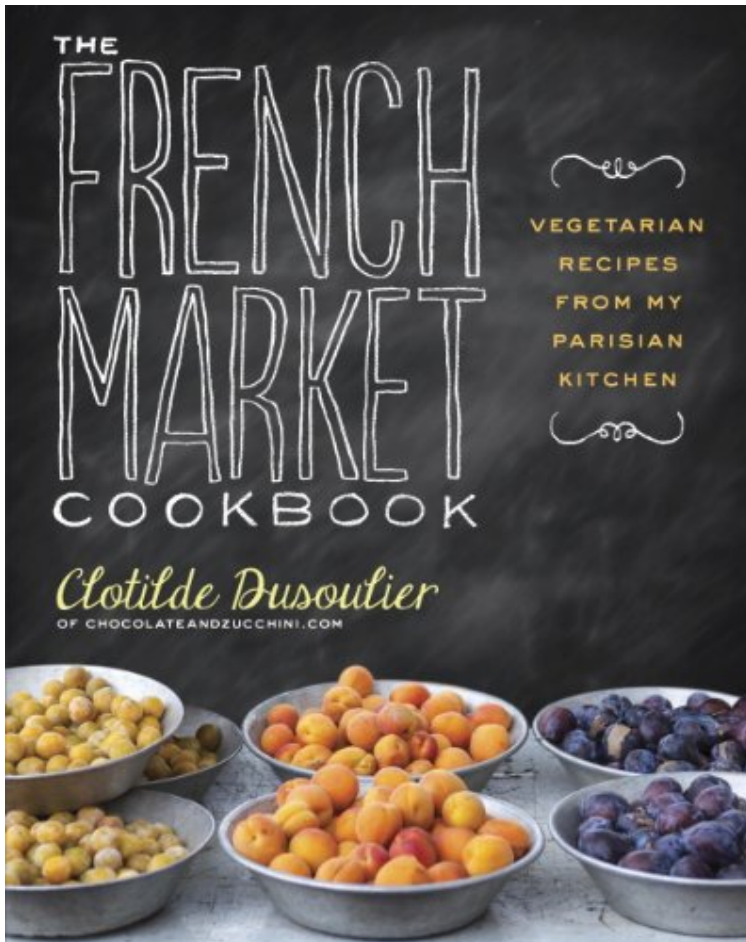


[Free] File size: 50.Mb

The French Market Cookbook: Vegetarian Recipes from My Parisian Kitchen



Par Clotilde Dusoulier
ePub | *DOC | audiobook | ebooks |
Download PDF

Dtails sur le produit Rang parmi les ventes : #264536 dans eBooksPubli le: 2013-07-02Sorti le: 2013-07-02Format: Ebook Kindle

[Free] The French Market Cookbook: Vegetarian Recipes from My Parisian Kitchen

Par Clotilde Dusoulier : The French Market Cookbook: Vegetarian Recipes from My Parisian Kitchen before purchasing it in order to gage whether or not it would be worth my time, and all praised The French Market Cookbook: Vegetarian Recipes from My Parisian Kitchen:

Download

Read Online

Description :

Prsentation de l'diteurCook from the farmers market with inspired vegetarian recipesmany of which are gluten-free and dairy-freewith a French twist, all highlighting seasonal produce.Beloved ChocolateAndZucchini.com food blogger Clotilde Dusoulier is not a vegetarian. But she has, like many of us, chosen to eat less meat and fish, and is always looking for new ways to cook what looks best at the market. In The French Market Cookbook, she takes us through the seasons in 82 recipesand explores the love story between French cuisine and vegetables.Choosing whats ripe and in season means Clotilde does not rely heavily on the cheese, cream, and pastas that often overpopulate vegetarian recipes. Instead she lets the bright flavors of the vegetables shine through: carrots are lightly spiced with star anise and vanilla in a soup made with almond milk; tomatoes are jazzed up by mustard in a gorgeous tart; winter squash stars in golden Corsican turnovers; and luscious peaches bake in a cardamom-scented custard. With 75 color photographs of the tempting dishes and the abundant markets of Paris, and with Clotildes charming stories of shopping and cooking in France, The French Market Cookbook is a transportive and beautiful cookbook

for food lovers everywhere. Revue de presse Vegetable dishes at their brightest and most imaginative! Clotilde adds a touch of surprise to every recipe. Who needs beef in shepherd's pie when you can have lentils and broccoli? Not Clotilde . . . and now not moi. Dorie Greenspan Food blogger doesn't do Clotilde Dusoulier justice. True, she's amassed a cult following with her pioneering website, but she's also a journalist with her finger on the pulse of Parisian culture and an expert and wholly original cook. With its delicious, vegetable-driven take on French cuisine, *The French Market Cookbook* is a triumph of all Dusoulier brings to the table, as enlightened and joyous as the woman behind it. Dan Barber Coaxing out each ingredient's true, rich flavor remains the book's greatest triumph. Dusoulier's refreshingly simple, yet comprehensive, manual urges that we go to the market to "be surprised and seduced by the ingredients," to which we answer "oui."

Saveur.com We know the French have a way with butter, cheese and wine, but they're also supertalented with preparing green beans, eggplant and cabbage. And while "healthy French food" may sound like an oxymoron, Clotilde Dusoulier, who lives in Paris and writes the blog *Chocolate and Zucchini*, promises veggies don't have to be doused in cream or mixed with a pile of pasta to taste delicious. Oprah.com, *The Best Cookbooks of Summer 2013* Dusoulier, you may know, is the wildly popular blogger behind *Chocolate and Zucchini*, and with her charming new book she is showcasing, as the subtitle puts it, *Vegetarian Recipes From My Parisian Kitchen*. She's a flexitarian these days, but with the cookbook she wants to show readers how to coax flavor out of the best locally grown, seasonal fruits and vegetables without relying on meats (mock or otherwise) or heavy amounts of cheese or even too many carbs. Washington Post 90 seasonal recipes that work magic with produce available from your local farmers. Daily Candy These recipes achieve a simple elegance that underscores, without overwhelming, the natural perfection of seasonal ingredients. - Boston Globe If you can't make it to France this summer, *The French Market Cookbook* by Clotilde Dusoulier will teach your Union Square spoils to speak français. No heavy white sauces or elaborate steps here, just regional, ingredient-driven, rustic-elegant fare. Get the taste of jealousy out of your mouth with cherry-rose compote or peach clafoutis, ooh la la. Edible Manhattan One doesn't generally think of French cuisine as being vegetarian-friendly, yet vegetables are front and center in Clotilde Dusoulier's *French Market Cookbook*. In this charming new vegetarian cookbook, the *Chocolate Zucchini* author highlights seasonal, meatless dishes that anyone can love. The Kitchn.com This clever book is arranged by season and inspires pangs of longing in anyone who has ever gone to a produce market in Paris. France Magazine "Vibrant photographs throughout highlight the textures, colors, and simplicity of Dusoulier's fare and will inspire readers to either cook or book a trip to France." Publishers Weekly Presentation de l'auteur Cook from the farmers market with inspired vegetarian recipes many of which are gluten-free and dairy-free with a French twist, all highlighting seasonal produce. Beloved *Chocolate and Zucchini*.com food blogger Clotilde Dusoulier is not a vegetarian. But she has, like many of us, chosen to eat less meat and fish, and is always looking for new ways to cook what looks best at the market. In *The French Market Cookbook*, she takes us through the seasons in 82 recipes and explores the love story between French cuisine and vegetables. Choosing what's ripe and in season means Clotilde does not rely heavily on the cheese, cream, and pastas that often overpopulate vegetarian recipes. Instead she lets the bright flavors of the vegetables shine through: carrots are lightly spiced with star anise and vanilla in a soup made with almond milk; tomatoes are jazzed up by mustard in a gorgeous tart; winter squash stars in golden Corsican turnovers; and luscious peaches bake in a cardamom-scented custard. With 75 color photographs of the tempting dishes and the abundant markets of Paris, and with Clotilde's charming stories of shopping and cooking in France, *The French Market Cookbook* is a transportive and beautiful cookbook for food lovers everywhere.