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A Kitchen in France: A Year of Cooking in My Farmhouse



Par Mimi Thorisson
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Par Mimi Thorisson : A Kitchen in France: A Year of Cooking in My Farmhouse before purchasing it in order to gage whether or not it would be worth my time, and all praised A Kitchen in France: A Year of Cooking in My Farmhouse:

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Description :

Prsentation de l'diteurWith beguiling recipes and sumptuous photography, A Kitchen in France transports readers to the French countryside and marks the debut of a captivating new voice in cooking."This is real food: delicious, honest recipes that celebrate the beauty of picking what is ripe and in season, and capture the essence of life in rural France."Alice WatersWhen Mimi Thorisson and her family moved from Paris to a small town in out-of-the-way Mdoc, she did not quite know what was in store for them. She found wonderful ingredientsfrom local farmers and the neighboring woodsand, most important, time to cook. Her cookbook chronicles the familys seasonal meals and life in an old farmhouse, all photographed by her husband, Oddur. Mimis convivial recipessuch as Roast Chicken with Herbs and Crme Frache, Cpe and Parsley Tartlets, Winter Vegetable Cocotte, Apple Tart with Orange Flower Water, and Salted Butter Crme Caramelwill bring the warmth of rural France into your home.From the Hardcover edition.Revue de presseA Kitchen in Franceencourages us to cook together and share good food and wine with people we love. --The

Wall Street Journal This highly personal and friendly book encourages readers to really appreciate ingredients, and time spent in the kitchen and at the table. --Cherry Bombe Equally entralling as her recipes is Thorissons seemingly effortless conjuring of a rustic dream life, often exquisitely illustrated by her husbands photography Vogue If youve ever read Mimi Thorissons blog, Manger, you know what it is to envy her life, full of long walks through the French countryside with her children and seeming endless brigade of dogs, which end at home with bushels full of produce that she effortlessly turns into feasts, all cassoulets and tarts and roasts and good wine to wash it all down. But if youre going to buy one aspirational cookbook this fall, its Mimis because youll actually take on many of her recipes, and absorb a bit of her style of entertaining in the process. Food52.com Mimi Thorissons picture-perfect life would almost be too idyllic to bear if she werent so generous: This lovely home cook willingly shares culinary secrets in her popular blog of two and a half years, Manger, along with a host of classic French recipes in a brand-new cookbook, *A Kitchen in France*. She leads her life with enviable style, from mothering seven children and wrangling the familys 14 dogs to elegantly serving up a cognac-infused coq au vin. InStyle "You'll want to live in Mimi Thorisson's *A Kitchen In France*. The beautifully shot book includes decadent dishes such as butternut squash gratin and crepes with salted-butter caramel." Self In this warm and inviting collection, Thorisson brings readers into her farmhouse in Mdoc [W]hile the appeal of this collection rests firmly on its recipes, the incredible photographs capture life in the French countryside. Sidebars on everything from dried grapevines and wine to garlic and visits to the butcher add little details that transport the reader to this bucolic, idyllic world where Thorisson is the perfect host. Publishers Weekly, starred review No slave to received wisdom, Thorisson has tinkered with [Mdocs] outstanding seasonal meats, vegetables, and fruits to generate a very personal sort of cuisine, which she now shares with her devotees. Booklist Mimi Thorissons gorgeous new book, *A Kitchen in France*, is a charming window into an idyllic life in Mdoc. While we cant all live in a beautiful farmhouse surrounded by lush woods, handsome children, and inquisitive terriers, at least we can now re-create at home our own slice of heaven with Mimis delectable cherry clafoutis. April Bloomfield, author of *A Girl and Her Pig* Mimis book is an enchanting look at French-style country cooking, and it will make you run to the stove to re-create the delicious traditions it celebrates. Clotilde Dusoulier, author of *The French Market Cookbook* Presentation de l'diteur With beguiling recipes and sumptuous photography, *A Kitchen in France* transports readers to the French countryside and marks the debut of a captivating new voice in cooking. "This is real food: delicious, honest recipes that celebrate the beauty of picking what is ripe and in season, and capture the essence of life in rural France." Alice Waters When Mimi Thorisson and her family moved from Paris to a small town in out-of-the-way Mdoc, she did not quite know what was in store for them. She found wonderful ingredients from local farmers and the neighboring woods and, most important, time to cook. Her cookbook chronicles the familys seasonal meals and life in an old farmhouse, all photographed by her husband, Oddur. Mimis convivial recipes such as Roast Chicken with Herbs and Crme Frache, Cpe and Parsley Tartlets, Winter Vegetable Cocotte, Apple Tart with Orange Flower Water, and Salted Butter Crme Caramel will bring the warmth of rural France into your home. From the Hardcover edition.