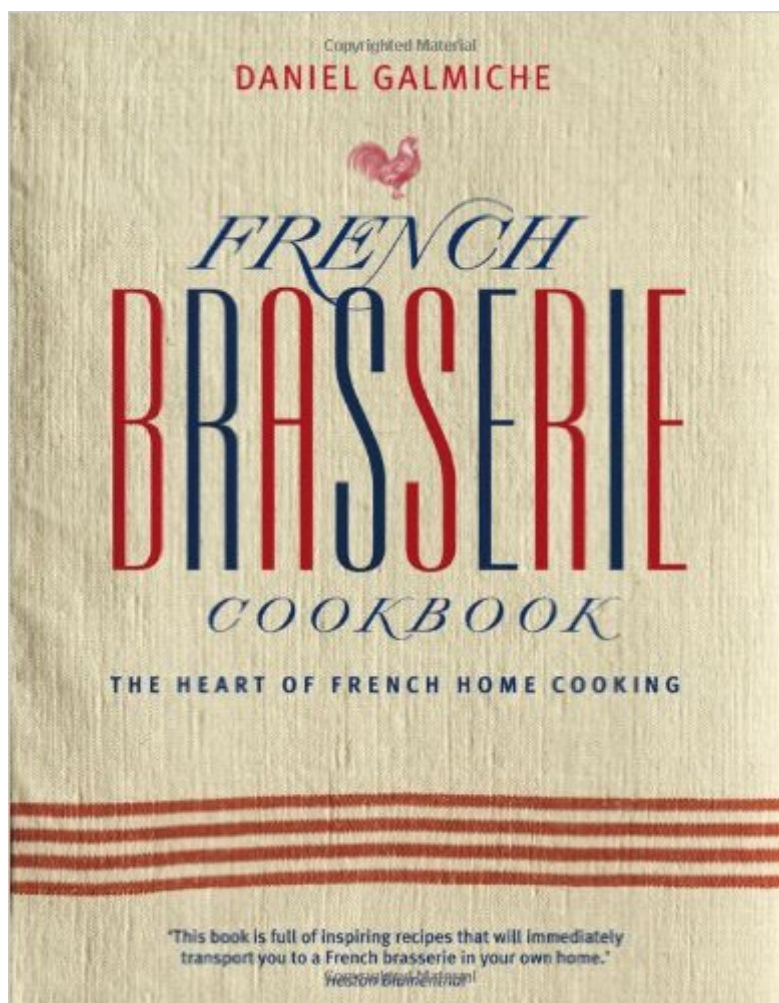


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French Brasserie Cookbook: The Heart Of French Home Cooking



Synopsis

[French Brasserie Cookbook: The Heart of French Home Cooking BY Galmiche, Daniel (Author)]
{ Hardcover } 2011

Book Information

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Customer Reviews

Length: 5:18 Mins

The french brasserie cookbook has delicious recipes that look impressive and are delicious, but aren't complicated and don't use hard to find ingredients (mostly, not sure about blood sausage but it's only one recipe)The beginning of the book has the basics, stocks, sauces, pastry crust etc that will be used throughout the book in other recipes. The ingredient list is easy to read, the directions are well laid out and easy to follow. Each recipe is on one page. Not all recipes have pictures but the pictures that are in the book are beautiful.I made several dishes, all that turned out well. From a simple poached asparagus with hollandaise and an egg, a super easy shrimp dish that, with a few ingredients and not much time turned shrimp into something beautiful to serve, and a bittersweet chocolate mousse that came together in a silky textured mouth and mind blowing bit of heaven, this cookbook is a winner.I will say there isn't a lot of groundbreaking here. I do find a simplicity of ingredients and directions that is refreshing and turns into marvelous end result food.

As an American 'Grandmother Suzanne' I had lost my French identity. But I feel like I have regained it through cooking these wonderful family style recipes and sharing the results with my step daughter who was born in Paris and left before she could cook. I bought a second copy of French Brasserie Cookbook for her and we email each other after we try each one and it has brought us closer than ever. The stories of French childhood memories are wonderful and come to life in the flavors of the country. My friends have been dropping by hoping I have something good in the pot or from the oven. Thanks to Chef Galmiche for giving me back a lost part of my heritage. I am also 'Grand Mere Suzanne' now.

Each of the recipes that have been tried in our kitchen have been of great success. This book presents real dishes with exceptional taste. Don't be deterred by those critics who are unable to transform real French cooking from this book to their own kitchen.

I enjoy flipping through any recipe book, but this one is an especially good read with its informative wordy bits and easily achievable recipes. Brasserie cooking is probably the best style/type of French cooking to try in the home, as it is not tricky or pretentious, but is wholesome and comforting. This book covers all the basics like stocks, vinaigrettes, mayonnaise, dressings and the various types of pastry. It is illustrated with great photos and as well as finding all the usual French regional delights: Ratatouille, Tarte Tatin (although I did like the twist of rosemary and almonds), Clafoutis, Crêpes, Bouillabaisse, Cassoulet and Beef Bourguignon, there are also some more unusual recipes; Lime risotto, Vegetable and Chickpea couscous and one of our favourites, a delicious wild garlic soup. The Terrine de Porc recipe came in particularly handy when I bought half a pig from a local farm and found ourselves with liver and belly fat that we were unsure what to do with. Daniel's terrine recipe was easy to follow and a great success, looking and tasting fantastic.

This book is my first experience with Chef Galmiche, and I am enjoying it very much. I love his attitude and enthusiasm. I have prepared some of the recipes, and they were successful. I also find them to be flexible, which is important to me. Good addition to my culinary library.

I have been going through the recipes of this book and I must say it is extremely good and an "every day", yet special cookbook which is so refreshing as honestly most of us do not want to buy "restaurant level" cookbooks, but easy home cook ones

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