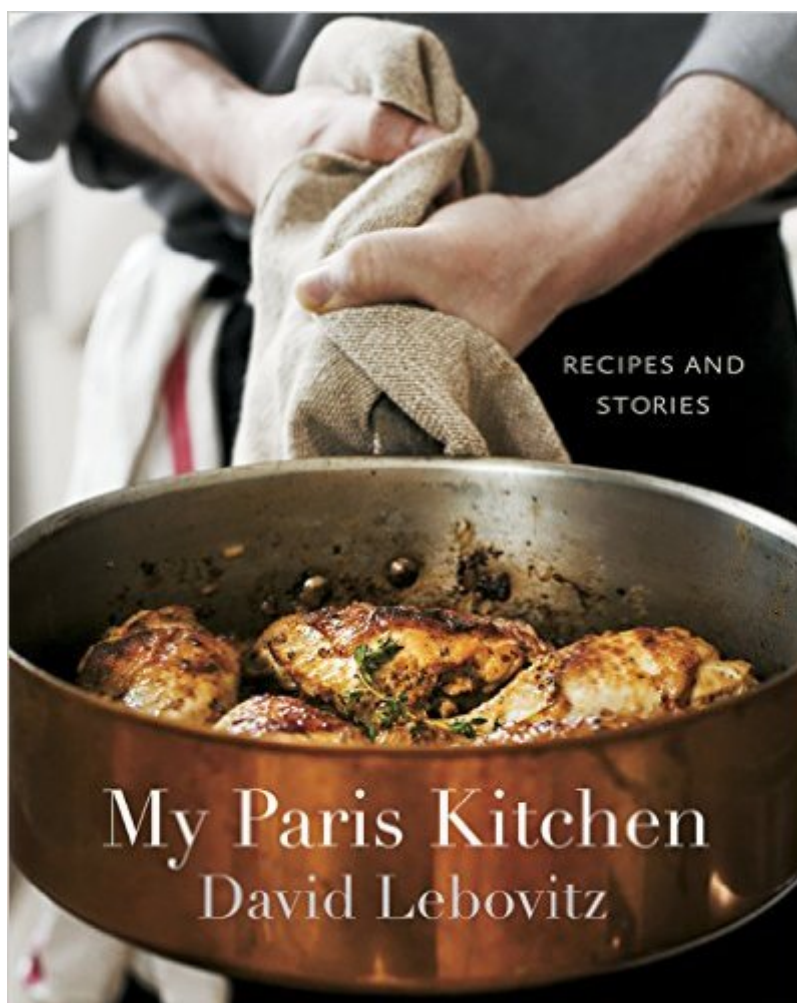


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# My Paris Kitchen: Recipes And Stories



## Synopsis

A collection of stories and 100 sweet and savory French-inspired recipes from popular food blogger David Lebovitz, reflecting the way Parisians eat today and featuring lush photography taken around Paris and in David's Parisian kitchen. It's been ten years since David Lebovitz packed up his most treasured cookbooks, a well-worn cast-iron skillet, and his laptop and moved to Paris. In that time, the culinary culture of France has shifted as a new generation of chefs and home cooks—most notably in Paris—incorporates ingredients and techniques from around the world into traditional French dishes. In *My Paris Kitchen*, David remasters the classics, introduces lesser-known fare, and presents 100 sweet and savory recipes that reflect the way modern Parisians eat today. You'll find Soupe à l'oignon, Cassoulet, Coq au vin, and Croque-monsieur, as well as Smoky barbecue-style pork, Lamb shank tagine, Dukkah-roasted cauliflower, Salt cod fritters with tartar sauce, and Wheat berry salad with radicchio, root vegetables, and pomegranate. And of course, there's dessert: Warm chocolate cake with salted butter caramel sauce, Duck fat cookies, Bay leaf poundcake with orange glaze, French cheesecake...and the list goes on. David also shares stories told with his trademark wit and humor, and lush photography taken on location around Paris and in David's kitchen reveals the quirks, trials, beauty, and joys of life in the culinary capital of the world.

## Book Information

Hardcover: 352 pages

Publisher: Ten Speed Press (April 8, 2014)

Language: English

ISBN-10: 1607742675

ISBN-13: 978-1607742678

Product Dimensions: 8.2 x 1.3 x 10.2 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (412 customer reviews)

Best Sellers Rank: #13,840 in Books (See Top 100 in Books) #17 in [Books > Travel > Europe > France > General](#) #17 in [Books > Cookbooks, Food & Wine > Regional & International > European > French](#) #35 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays](#)

## Customer Reviews

Like another reviewer, I bought this book because I enjoyed David's "Sweet Life" so much.

However, I have read this book from cover to cover, and find it to be a disappointment. Some of the content seems like "filler" to me, like the "Equipment" section, especially when he mentions that you probably already have most of what he suggests having in your kitchen. Folks buying cookbooks like this already know what sort and how many skillets, knives, pots, pans and other kitchen tools they need. This is pretty much needless information for the average home cook, and even more so to those who've ventured into French cuisine, but it uses up six pages of the book. The other part I consider filler is the "pantry" section. It's also weird. He describes the section as "an assortment of things which are part of my pantry and I like to keep on hand in the refrigerator or freezer," and it includes hard-cooked eggs, poached eggs and whipped cream. Poached eggs and whipped cream are not pantry items - they can be made ahead and held briefly, but they're not kept "on hand" in the refrigerator. Both eggs and cream appear in his "ingredient" section, but once the eggs are cooked and the cream is whipped, they re-appear in the "pantry" section where boiling and whipping is explained in detail. And why is vinaigrette listed as a pantry item when he says that, like the French, he never makes it in quantities to keep on hand? Same thing for homemade mayonnaise that keeps for only a 2-3 days in the fridge. Store-bought mayonnaise can be kept "on hand" in the fridge, but homemade mayonnaise is not a pantry item. It's contradictory, and all the how-to stuff might be useful information for a novice cook, but I wasn't expecting this book to be a basic cooking primer like "The Joy of Cooking."

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