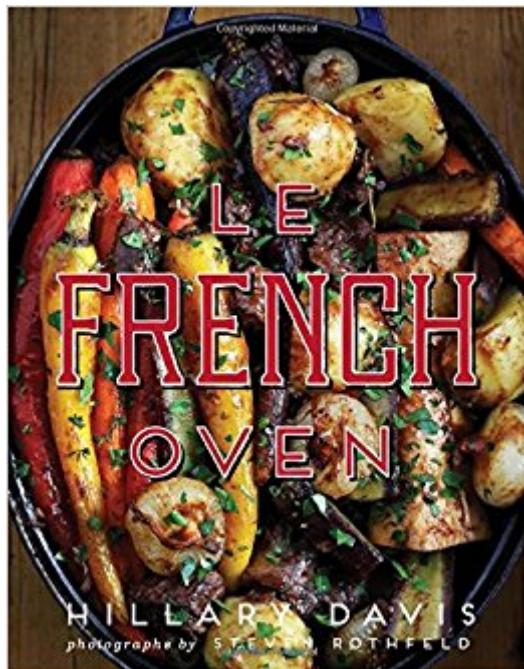


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Le French Oven



Synopsis

The companion to French Comfort Food, Le French Oven showcases authentic, tantalizing French recipes that can be created in the cocotte—*the French version of a Dutch oven*—in all of its sizes and shapes, from mini to large. Using various techniques such as braising, stewing, roasting, baking, stovetop, and frying, Le French Oven will teach how to create appetizers, soups, main courses, desserts, and more. It includes information about the major French made cocotte brands, and how to use them to create fabulous recipes such as Warm Mushroom Custards with Garlic Toast, French Carrot Rice Soup, Basque-Style Paella, Two-Hands Praying Rack of Lamb Roast, Lemony Braised Chicken with Green Olives, and Beef Pot-au-Feu. The sweet recipes include fabulous fare such as Raspberry Clafoutis and Hot Brandied Peaches Over Ice Cream. Le French Oven fills a need for the coterie of French cookbook fans and lovers of French food. It is an amazing collection of recipes with stunning photography. **HILLARY DAVIS**, food journalist, cooking instructor, and writer and creator of the popular food blog *Marche Dimanche*, is a long-time food columnist and restaurant critic for New Hampshire Magazine. Her work has been featured in many national and international magazine and website articles. She is also the author of French Comfort Food and *Cuisine Nièfèsoise* and has been a food and travel lecturer on Royal Caribbean and Celebrity cruise lines. She lives in New Hampshire.

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Customer Reviews

"Le French Oven is an original approach to a flavorful French-inspired cuisine that can easily be

made in any American kitchen. Hillary Davis' recipes ring of hearth, home and nurturing in style and with elegance. Le French Oven will become an essential part of your home, and if it doesn't fall apart from loving use, you'll gladly pass it down to your children." (The Rambling Epicure 2015-08-28)"The companion to French Comfort Food, Le French Oven showcases authentic, tantalizing French recipes that can be created in the cocotte the French version of a Dutch oven in all of its sizes and shapes, from mini to large. Using various techniques such as braising, stewing, roasting, baking, stovetop, and frying, Le French Oven will teach how to create appetizers, soups, main courses, desserts, and more." (Jeff Steiner Americans in France 2015-09-09)"From the woman who authored French Comfort Food, a favorite in all things classic and traditional French food, comes the new Le French Oven. Hillary Davis's latest is dedicated to the authentic recipes that can be made in a cocotte (think Dutch oven, but Parisian-style). Coupled with mouth-watering photography by Steven Rothfeld, this spin-on-a-classic cookbook belongs in every food-lover's kitchen." (Gayot.com 2015-10-06)"For years, I've been in love with my Le Creuset cookware. (I have two.) I use them to braise stews, meatballs, soups, ratatouillaise... But I've also often wondered how to deploy them in other ways. Lo and behold, I was delighted to discover Le French Oven by Hillary Davis, a new cookbook completely devoted to the cocotte (aka Dutch/French oven)!" (Ann Mah author Mastering the Art of French Eating 2015-10-06)"Le French Oven is an original approach to a flavorful French-inspired cuisine that can easily be made in any American kitchen. Hillary Davis' recipes ring of hearth, home and nurturing in style and with elegance. Le French Oven will become an essential part of your home, and if it doesn't fall apart from loving use, you'll gladly pass it down to your children." (The Rambling Epicure 2015-10-06)"Hillary's new book "Le French Oven" has now joined the ranks of "French Comfort Food" as one of my ALL-TIME FAVORITE cookbooks! (I'm actually buying this cookbook for a lot of my fellow "foodie friends") Once you pick this book up, you'll understand why I'm going so crazy over it!" (BlaiseTheBaker.com 2015-10-06)"Le French Oven by Hillary Davis is the new staple to my cookbook collection. It showcases authentic, tantalizing French recipes that can be created in the cocotte—the French version of a Dutch oven—in all of its sizes and shapes, from mini to large." (Pamela Morgan FlirtingWithFlavors.com 2015-10-06)"This is a wonderful book that I enjoyed from the minute I opened it up and started reading the introduction." (Carolina Cookbook Connoisseur 2015-10-06)Hillary Davis, author of "Cuisine Nicoise" and "French Comfort Food," has created another delicious, accessible guide to French cooking with her latest

Hillary Davis is a the author of Le French Oven, French Comfort Food, Cuisine NiÃƒÂ§oise, and the critically acclaimed A Million A Minute. She is a freelance food writer, cooking instructor, and creator of the popular food blog, Marche Dimanche. She is a long time food columnist and restaurant critic for New Hampshire Magazine and her work has been featured in the Boston Globe, French Entree, Connecticut Home Living, Hartford Magazine, Tastes of New England, CelebrationNH, ParisLuxe.com, Bonjour Paris, and other regional, national, and international publications. She has appeared on numerous television and radio programs, including Bloomberg Business News, B Sky B Television News in London, CNBC, BBC radio, WMUR-TV, WBK-Radio, and other local stations in the U.S. She has been a food and travel lecturer on Royal Caribbean and Celebrity cruise lines. As a food authority, she is a frequent judge of cooking competitions and a speaker at food and blogging events. Steven Rothfeld is a world-class photographer specializing in luxury imagery. His book credits include The Tuscan Sun Cookbook, Bringing Tuscany Home, Simply French, In the Shade of the Vines, Entrez, The French CookÃ¢â€”Sauces, and Hungry for France. He divides his time between destinations throughout the world and his home in Napa Valley. Please visit www.stevenrothfeld.com.

I purchased some Le Creuset mini cocottes and was disappointed that there wasn't a cookbook full of recipes. I found Hillary's cookbook and she not only has some great recipes for mini cocottes but many for cast iron and enameled cast iron cookware. She really pays homage to provincial French cooking and this cookbook is really one to have in your library if you love French cuisine and cast iron cooking. I've tried several of her recipes and have been happy with the delicious results. The Warm Mushroom Custards in mini cocottes with Garlic Bread was superb as well as One Pot NiÃƒÆ'Ã¢â€”oisette Pasta. The recipes run the gamut of appetizers, stovetop, braising, baking, stewing, frying, jamming, drinks, and desserts. In addition, she explains about the different companies of cast iron cookware and how to take care of them. Really excellent cookbook.

I bought this book for the cover. I had no idea what was in store for me. To my delight, this book, has some of the most delectable recipes and we now use them for our dinner parties. We found out straight away that we had to make as much as possible as people were no longer being polite and only taking their share. It was only luck that one person did not show up for dinner, as our guests, would have possibly poked each other with forks trying to get to the last bits. A applaud you, book.

You did well. That roasted veg dish is, stellar.

Love the pictures throughout. I'm a visually inspired cook. I like detail in how to prepare something. Most of the recipes are do-able for me. Others may not be, only because of my taste, but hey! I can always change my mind! I appreciate the detailed information about the cookware. I have vintage Descoware from Belgium as as other pieces and the author has done my homework for me!

Le French Oven is another triumph for Hillary Davis. Down-to-earth-and elegant at the same time. With superb photos of food and all else French.Great recipes. What more can I say? (Except not to miss her other books.)

Her books are gorgeous and I am very happy with this addition to my collection.

Love this book. Not for the fast food generation. Elegant meals made easy.

Bought this as a gift to go with a dutch oven. Has everything from apps to dessert. Nice pictures too!

The French pot roast in particular has become a family sensation for years now. Great and beautiful recipes! ☺

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