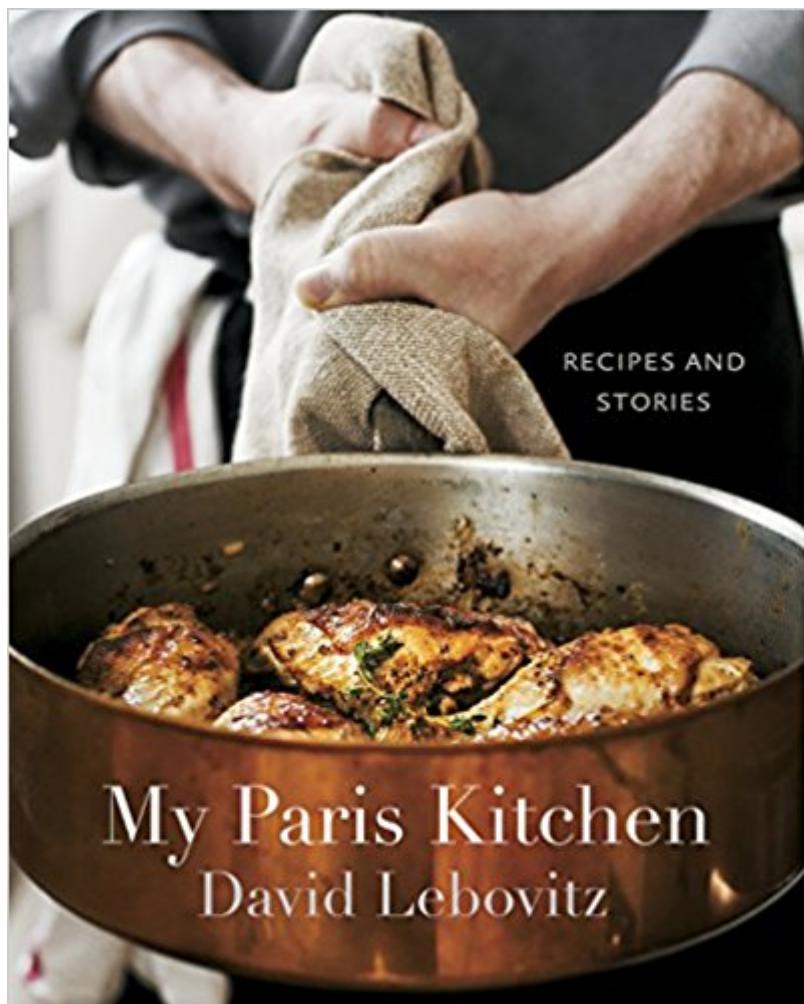


The book was found

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. In 2004, 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

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Customer Reviews

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homemade herbed goat cheese [Download the recipe for Steak with mustard butter and French fries](#) [Download the recipe for Chocolate & Dulce de Leche tart](#)

“David Lebovitz is a rare specimen: both a terrific storyteller and a brilliant, uncompromising recipe writer. His lighthearted, almost satirical style is combined with far-reaching knowledge of food and its context. I’d follow him blindfolded on this journey to the City of Light.” -Yotam Ottolenghi, coauthor of *A Jerusalem* “David Lebovitz is a chef who can write better than most food writers, a writer who can hold his own in any restaurant kitchen in the world, and, most of all, a guy who simply rejoices in food and cooking. This may be his most personal cookbook, describing all facets of his cooking life in Paris, with great stories, information, and recipes. I need two copies of this book: one for the kitchen and another by my reading chair.” -Michael Ruhlman, author of *A Ruhlman’s Paris*

“Opening this beautiful book is like opening the door to David’s Paris. Of course, you get great recipes, but you also get to wander the world’s most delicious city with a friend who knows it well and is excited to share it with you. A treat for those of us who love French home cooking, Paris, and David’s take on it all.” -Dorie Greenspan, author of *Around My French Table* “David Lebovitz is the ultimate American in Paris and this book is the ultimate insight into his beautiful and delicious world. I am beyond jealous!” -Suzanne Goin, author of *The A.O.C. Cookbook* In My Paris Kitchen, Lebovitz weaves together inviting and insightful tales about his adopted city with a collection of smart, fun recipes. Some of these are total French classics—think oeufs mayo and green lentil salad—while others give a nod to the ethnic diversity in the city. In a nod to his pastry background, Lebovitz includes a substantial dessert section, but it’s clear from the breadth of the book that his Paris kitchen is filled with so much more than sweets. Here is a cookbook to take to a comfy chair and read cover to cover.-Serious Eats

Chef Lebovitz’s book makes me dream of being back in Paris. As someone who grew up with a French grandmother, who started my cooking training as soon as I could stand on a stool & hold a spoon, I found his memoir/cookbook comforting & familiar. That being said, there were also things he taught me. For anyone who loves real French cooking, this is a book to have in one’s cookbook library.

I enjoyed the stories just as much, if not more, than the recipes. I’ve followed DL’s blog for years

and was hungry for more. The ebook is great for casual reading and I've been enjoying swiping through the essays and recipes, but I don't often use it in the kitchen-- I'd get the real paper copy for that. Cookbooks stand up to spills and greasy fingers, but Kindles not so much. I plan to get the hardback once I have the shelf room!

David's latest cookbook is easy to read and understand, beautifully illustrated but not overly so. Full of chatty observations and witty accounts of life in Paris- and life in general- 'My Life In Paris' does not skimp on wonderful recipes in favor of chit chat. I find myself reading the book through first and jumping ahead to read the recipes as they are mentioned in the text. There are many very easy recipes here for any level cook and more advanced ones very well explained. I have been at it in the kitchen for more years than I care to remember and find I am intrigued with this book. I haven't purchased a cookbook in a very long time but am very glad I bought this one!

I like that a lot of these recipes could be made casually but also served for guests in any situation. I started by flipping through this book, but found myself smiling at David's stories about developing these recipes and honestly just started reading it from the beginning, like a memoir/cookbook. It's the cookbook equivalent of the unassuming French fashion sense: "Oh no... I just look this good everyday..." In David's case, "Oh no... I just always make food this good." I'll now be following his blog and purchasing the rest of his books.

Cooking with a master (American) chef in Paris is part memoir and part cookbook. I have been told I'm a good cook, but some of these recipes intimidate me (and even the author the first few times he made them). There are others that I definitely will try! This is not the Paris of tourists - no Eiffel Tower and no Louvre, not even any 5 star restaurants. Instead you get the intimate portrait of a retired chef turned writer who moved to Paris, even though he didn't speak the language. Instead, there are stories of eating in bistros, shopping both in market stalls, buying only what is available locally, learning to cook authentic Parisian specialties, learning the language, and making friends. The book includes a helpful internet resources to purchase ingredients not available in this country. This is an enjoyable read with practical cooking lessons.

What's even more interesting than the recipes are the stories that accompany each of them. I've been reading a little bit of this cookbook everyday, and I haven't even gotten to the main course section yet! A great investment for the recipes, which are delicious while still being doable for an

inexperienced home cook, but the real winner is the writing!

What a thoroughly delightful book to read. The book is divided into four sections. The first three sections are: Introduction (worth reading on its own for this history of Lebovitz's background and move to Paris), Ingredients (where he provides a thorough discussion of what he considers the major food items most kitchens should possess - and how to buy the best examples of each food!), and Equipment (outlining most of the standard items one would expect to find in a kitchen, along with a few things I had not considered - such as a mortar and pestle). The rest of the book contains 100 recipes divided by type: Appetizers, First Courses, Main Courses, Sides, Desserts, and Pantry. Amid the recipes the reader will find one-page interjections where the author discusses a few of his kitchen ideas. In the Appetizer section (for example) there is a page titled "Man versus Machine" where the author does a comparison of his Cuisinart with the mortar and pestle. While he prefers the Cuisinart for most jobs, using the mortar and pestle yields chunky (read "better") guacamole and pistou. This is an example of how this book serves more than just a cookbook filled with recipes. When I was a college student I managed to live in Paris for 2 years, studying classical piano at L'Ecole Normale de Musique Cortot in the 17th arrondissement. I am envious of David Lebovitz for finding a way to maintain a life in Paris, something which in addition to his cooking skills is quite commendable. I enjoyed reading the entire book. I don't often keep copies of books I've read since I rarely re-read one. However, this book is definitely one which will remain on my kitchen bookshelf since it's such a brilliant guide to some wonderful French recipes which will satisfy even the most sophisticated and refined taste buds. Many thanks to the publisher and Netgalley for making this book available for review.

Excellent cookbook, with super tips on various simple but challenging tasks like poaching eggs and making perfect salted caramel sauce. These two things are worth the cost of the book, but there is more, much more. An excellent set of recipes, along with commentary, and all have clear and doable instructions.

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