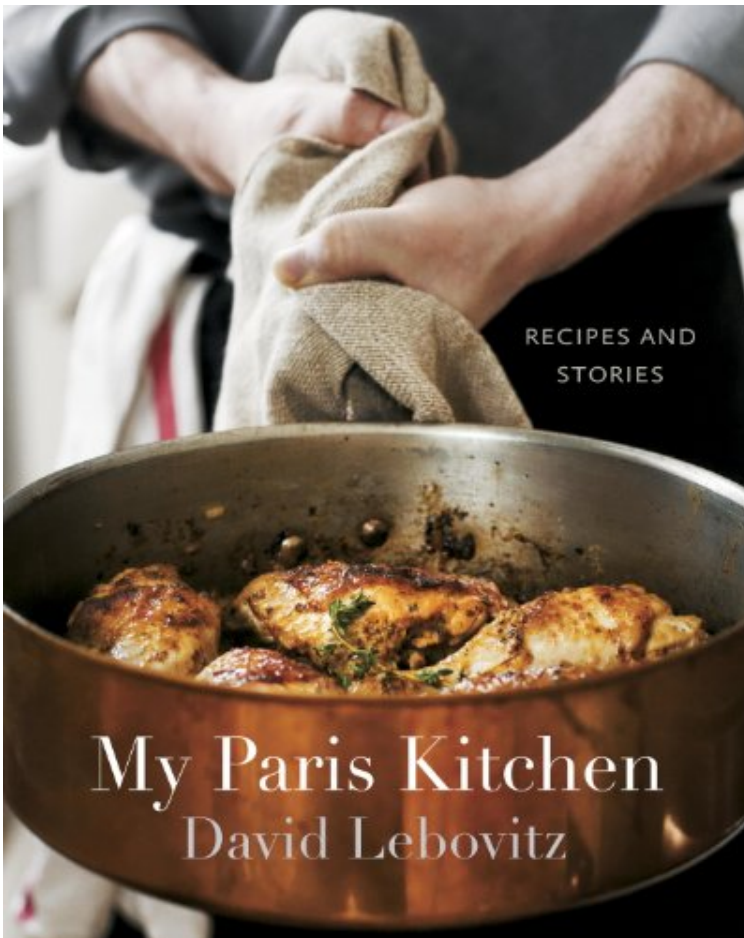


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My Paris Kitchen: Recipes and Stories



Par David Lebovitz
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Description :

Prsentation de l'diteurA 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 cooksmost notably in Parisincorporates ingredients and techniques from around the world into traditional French dishes.InMy 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. Youll find Soupe loignon, 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, theres 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 Davids kitchen reveals the quirks, trials, beauty, and joys of life in the culinary capital of the world.ExtraitBlack Olive Tapenade Tapenade

Noire Serves 6 to 8 This was the first tapenade I ever made, and it is still my go-to recipe. The best olives to use are the slightly wrinkled black olives from Nyons; or, if you have the patience for pitting teeny Nioise olives, theyre marvelously oily and are the base for a wonderful bowl of tapenade. Other olives work well, too, but if theyre very salty, rinse them in cold water and pat them dry before using them. One way to pit olives is to squish them under your thumb or use the side of a broad knife blade, with the blade held parallel to the table (i.e., not facing up), and rap it down briskly to release the pit from the olive meat. Be sure to wear a dark shirt or kitchen apron since the pits like to celebrate their libert in a very far-reaching way.

Tapenade can be spread on Herbed goat cheese toasts. Pastis is the classic accompaniment, although I never developed a taste for the anise-scented elixir that mysteriously turns cloudy when water is added to dilute its high-test taste and strength. I opt for chilled ros.

1-1/2 cups (210g) black olives, pitted 2 cloves garlic, peeled and minced 1 tablespoon capers, rinsed and squeezed dry 1 teaspoon finely chopped fresh thyme, or 1/2 teaspoon dried 2 anchovy fillets 1 tablespoon freshly squeezed lemon juice 1 teaspoon Dijon mustard 1/3 cup (80ml) olive oil Sea salt or kosher salt (optional) 1.

In the bowl of a food processor, pulse the olives, garlic, capers, thyme, anchovies, lemon juice, and mustard a few times to start breaking them down. 2. Add the olive oil and run the food processor until the mixture forms a slightly chunky paste. The tapenade shouldnt need any salt, but taste and add a sprinkle if necessary. The tapenade will keep for up to 1 week in the refrigerator.

Revue de presseDavid 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. Id follow him blindfolded on this journey to the City of Light.-Yotam Ottolenghi, coauthor ofJerusalemDavid 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 ofRuhlmans TwentyOpening this beautiful book is like opening the door to Davids Paris. Of course, you get great recipes, but you also get to wander the worlds 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 Davids take on it all.-Dorie Greenspan, author ofAround My French TableDavid 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 ofThe A.O.C. CookbookInMy 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 classicsthink oeufs mayo and green lentil saladwhile 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

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