

The book was found

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 Niçoise and has been a food and travel lecturer on Royal Caribbean and Celebrity cruise lines. She lives in New Hampshire.

Book Information

Hardcover: 224 pages

Publisher: Gibbs Smith (September 1, 2015)

Language: English

ISBN-10: 1423640535

ISBN-13: 978-1423640530

Product Dimensions: 8.8 x 1 x 11.3 inches

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

Average Customer Review: 4.7 out of 5 stars 53 customer reviews

Best Sellers Rank: #257,167 in Books (See Top 100 in Books) #18 in Books > Crafts, Hobbies & Home > Antiques & Collectibles > Houseware & Dining > Kitchenware #27 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #204 in Books > Cookbooks, Food & Wine > Regional & International > European > French

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's 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's 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

book "Le French Oven" (Bundt Lust 2015-10-24)

Hillary Davis is the author of *Le French Oven*, *French Comfort Food*, *Cuisine Niçoise*, 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 Cook's 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 Niçoise 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! ÆfÂçÃ Â•Ã Âª

[Download to continue reading...](#)

Dutch Oven Cooking: More Easy Dutch Oven One-Pot Meal Recipes (Dutch Oven Cookbook Book 2) Dutch Oven Cookbook for Meals and Desserts: A Dutch Oven Camping Cookbook Full with Delicious Dutch Oven Recipes Dutch Oven Cookbook - Dutch Oven Recipes for Camping: Easy Dutch Oven Cooking for the Outdoor Nuwave Oven Cookbook: Easy & Healthy Nuwave Oven Recipes For The Everyday Home Æçâ -â œ Delicious Triple-Tested, Family-Approved Nuwave Oven Recipes (Clean Eating Book 1) Nuwave Oven Cookbook: Easy & Healthy Nuwave Oven Recipes For The Everyday Home Æçâ -â œ Delicious Triple-Tested, Family-Approved Nuwave Oven Recipes (Clean Eating) (Volume 1) The Dutch Oven Cookbook: 25 Delicious Dutch Oven Recipes for your Dutch Oven Dutch Oven Cooking - Over 25 Delicious Dutch Oven Recipes: The Only Dutch Oven Cookbook You Need Dutch Oven: 365 Days of Quick & Easy, One Pot, Dutch Oven Recipes (One Pot Meals, Dutch Oven Cooking) French Desserts: The Art of French Desserts: The Very Best Traditional French Desserts & Pastries Cookbook (French Dessert Recipes, French Pastry Recipes, French Desserts Cookbook) French baby book: Counting Fun. Compter en

sÃ©camusant: Children's Picture Book English-French (Bilingual Edition). Childrens French book, French bilingual ... books for children t. 2) (French Edition) Learn French With Stories (WITH AUDIO): Improve your French reading and listening comprehension skills with seven French stories for beginner and intermediate ... French with Stories t. 1) (French Edition) Little Princess Easy Bake Oven Recipes: 64 Easy Bake Oven Recipes for Girls Wood-Fired Oven Cookbook: 70 Recipes for Incredible Stone-Baked Pizzas and Breads, Roasts, Cakes and Desserts, All Specially Devised for the Outdoor Oven and Illustrated in Over 400 Photographs Nuwave Oven Cookbook: 160+ Amazingly Healthy and Delicious NuWave Oven Recipes for YOUR HEALTHY FAMILY Build Your Own Earth Oven: A Low-Cost Wood-Fired Mud Oven, Simple Sourdough Bread, Perfect Loaves, 3rd Edition Ketogenic Diet Dutch Oven Recipes: 75 Dutch Oven Recipes For Quick & Easy, One Pot, Keto Recipes: Ketogenic Diet for Weight Loss, Dutch Oven Cooking: With International Dutch Oven Society Champion Terry Lewis Mountain Man Chili and Other Dutch Oven Camping Recipes for Your Cast-Iron Dutch Oven Dutch Oven Magic: An Easy to Follow Cookbook for Delicious Dutch Oven Recipes (Outdoor Cooking 2) Classical Sheet Music For French Horn With French Horn & Piano Duets Book 1: Ten Easy Classical Sheet Music Pieces For Solo French Horn & French Horn/Piano Duets (Volume 1)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)