

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.

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— See all reviews— (38 customer reviews)

Best Sellers Rank: #35,615 in Books (See Top 100 in Books) #1 in Books > Crafts, Hobbies & Home > Antiques & Collectibles > Houseware & Dining > Kitchenware #6 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #28 in Books > Cookbooks, Food & Wine > Regional & International > European > French

Customer Reviews

I received the ebook version of this book to review and I was immediately drawn to the fantastic pictures. In fact I would go so far as to say Steven Rothfeld's™ photographs in this book are stunning and the best I have seen in a long while, and as well as pictures of the food there are shots of the markets of France, vignettes of French life and beautiful scenery. If they look this good in the ebook version I can only imagine that the glossy hardback book must be a work of art and worth its™ price even before you get around to trying the recipes. The only downside I can see is that I

would probably be afraid to use it in the kitchen for fear of splattering it and staining it with greasy marks. Now on the important bit, the recipes. Every one of Hilary's recipes in this book (and there are almost 80) is cooked in a crock pot/heavy duty casserole (often referred to as a Dutch Oven), but for the purposes of this book and the fact that the best are made in France, Hilary uses the term French Oven and I'm glad she did. Hilary gives us a history of the French Oven, a handy guide to the best French brands available, and not all of them were names I recognized, as well as a helpful section on which one (or ones) to choose. Be warned, reading this book will make you realize you need more than one! Even as a lover of using mine I had no idea the French Oven was such a versatile cook pot and I am almost ashamed of my ignorance. As well as the more expected stews and roasting recipes, Hilary also includes some delicious appetizers, soups and desserts and even shares how to bake bread in it.

This is a wonderful book that I enjoyed from the minute I opened it up and started reading the introduction. The author's story about her grandmother's kitchen and her beloved Dutch Oven was a fun read. The book also contains a brief history of the Dutch Oven as well as information on several French Oven Brands. There is information on how to choose a French Oven and how to care for it as well. The recipes included are for many sizes of French Ovens as well as the mini cocottes. I was delighted to find two chapters devoted to the mini cocottes as I had used some of my safety cash points where I work to get some Le Creuset minis recently. One Chapter is for appetizers and one for desserts. There are also several chapters for the larger sizes of French Ovens. Since my book arrived just before leaving on our Outer Banks Vacation I took both the book and the mini cocottes with me. I had hopes of making the chocolate fondue and Butterscotch Pots de Creme while there, but time got away from me. I do hope to make both of those soon though. I did make the Shrimp Cocktail with Spicy Dipping Sauce for hubby, daughter and I and we loved it. The sauce is amazing. The recipe guides you through making the sauce which turned out perfect. If you enjoy photos with your recipes you'll love this book as it has many gorgeous photos of both finished dishes as well as scenes around France. Also if you love French food then Hillary Davis is an expert.

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

Dutch Oven Cooking: 30 Mouthwatering Dutch Oven, One Pot Recipes for Quick and Easy Campfire Meals (Dutch Oven & Camp Cooking) Little Princess Easy Bake Oven Recipes: 64 Easy Bake Oven Recipes for Girls Casserole Cookbook: Quick and Easy Low Budget Recipes for Your Oven, Dutch Oven or Cast Iron Skillet! (Make-Ahead Lunch and Dinner Recipes) Dutch Oven

Cooking: With International Dutch Oven Society Champion Terry Lewis 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 Toaster Oven: 30 Quick and Easy Homemade Recipes and Oven-Baked Meals to Cook for Two (Creative Cooking & Healthy Meals) 10 Bed-Time Stories in French and English with audio.: French for Kids - Learn French with Parallel English Text (Volume 2) (French Edition) Lightning-Fast French for Kids and Families: Learn French, Speak French, Teach Kids French - Quick as a Flash, Even if You Don't Speak a Word Now! 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) Le French Oven The Everything Dutch Oven Cookbook: Includes Overnight French Toast, Roasted Vegetable Lasagna, Chili with Cheesy Jalapeno Corn Bread, Char Siu Pork ... Caramel Apple Crumble...and Hundreds More! Larousse College Dictionary French-English/English-French (English and French Edition) Barron's French-English Pocket Dictionary: 70,000 words, phrases & examples presented in two sections: American style English to French -- French to English (Barron's Pocket Bilingual Dictionaries) Learn French Step by Step: French Language Practical Guide for Beginners (Learn French, Learn Spanish, Learn Italian, Learn German) French Verb Drills Featuring the Verb Pouvoir [French Edition]: Master the French Verb Pouvoir French Verb Drills Bundle 3: Master the French Verb Pouvoir/Vouloir/Finir/Manger - with No Memorization! [French Edition] I Love My Mom J'aime Ma Maman (English French bilingual children's books): Bilingual Children's Books (English French Bilingual Collection) (French Edition) Power French 2 Accelerated - 8 Hours of Intensive High-Intermediate French Audio Instruction (English and French Edition) Power French 3 Accelerated - 8 Hours of Intensive Advanced Audio French Instruction (English and French Edition) The Ultimate Wood-fired Oven Book: Design, Construction, Use

[Dmca](#)