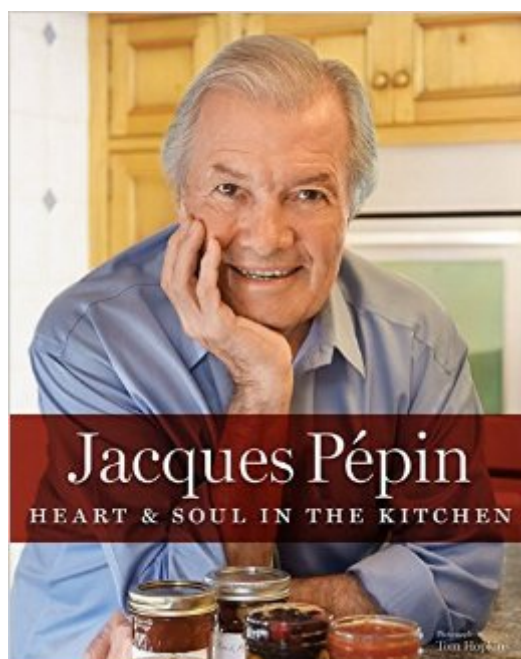


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# Jacques Pépin Heart & Soul In The Kitchen



## Synopsis

In the companion book to his final PBS series, the world-renowned chef shows his close relationship to the land and sea as he cooks for close friends and family. Jacques Pépin Heart & Soul in the Kitchen is an intimate look at the celebrity chef and the food he cooks at home with family and friends—200 recipes in all. There are the simple dinners Jacques prepares for his wife, like the world's best burgers (the secret is ground brisket). There are elegant dinners for small gatherings, with tantalizing starters like Camembert cheese with a pistachio crust and desserts like little foolproof chocolate soufflés. And there are the dishes for backyard parties, including grilled chicken tenderloin in an Argentinean chimichurri sauce. Spiced with reminiscences and stories, this book reveals the unorthodox philosophy of the man who taught millions how to cook, revealing his frank views on molecular gastronomy, the locovore movement, Julia Child and James Beard, on how to raise a child who will eat almost anything, and much, much more. For both longtime fans of Jacques and those who are discovering him for the first time, this is a must-have cookbook.

## Book Information

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View larger Apple Galette from Jacques Pépin Heart & Soul in the Kitchen Serves four to six. Directions Sprinkle 2 tablespoons of the sugar on a baking sheet lined with nonstick aluminum foil. Place the pizza dough on top and press it out with your hands as thin as possible. Let rest and proof at room temperature for 15 to 20 minutes. Preheat the oven to 400 degrees. Press

the dough out further into a roundish 12-inch shape. (It will be less elastic and easier to stretch after it has rested.) Peel and core the apples and cut each one into 8 wedges. Starting about 1/2-inch from the outer edges of the round of dough, arrange the apple wedges in concentric circles on top, pushing them gently into the dough. Dot with the butter and sprinkle evenly with the remaining sugar. Bake the galette for 45 minutes, or until nicely browned and crusty. Slide a spatula underneath the galette while it is still hot to make certain it hasn't stuck to the sheet, and then let cool on the sheet. Spread the apricot preserves on top. Cut the galette into wedges and serve at room temperature.

Ingredients     1/3 cup sugar     1 pound prepared regular or whole wheat pizza dough     3 large Golden Delicious apples (about 1 1/2 pounds)     4 tablespoons unsalted butter, cut into 1/2-inch pieces     1/3 cup apricot preserves

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