



One-Pot French

More Than 100 Easy, Authentic Recipes

JEAN-PIERRE CHALLET

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One Pot French: More Than 100 Easy, Authentic Recipes



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Classic French cuisine is definitely paired with the perennial appeal of easy, one-pot cooking in this wide-ranging cookbook illustrated with over 75 full-color photographs. Celebrated chef Jean-Pierre Challet contains more than 100 recipes that represent the Mediterranean seafood of Provence, the buttery roasts of Tours, and the cheese-and cream-based bowls of Normandy, authentic French cooking which makes the best use of an individual saucepan, skillet, or bowl. One-Pot French provides mouthwatering quality recipes for traditional soups and stews, seafood, poultry, and meat meals, vegetables, sauces and even desserts.



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I've cooked delicious foods in this French Oven and I'll add quickly.. Personally i think so excellent to have made this delicious food in a little more than an hour, depending on the size of your roast. You cook this on 425F preheated oven.), egg and cheese based dishes, potato dishes, main courses; I believe it can. Gift for working few! nice book Had this great book but provided it to a pal as something special. 2nd copy just as beautiful as the 1st. Not really 'one pot' cooking food?The preceding quote, taken from the introduction to this book, just about sums up my thoughts about it.. The best meal is a small pork roast studded with entire cloves,then carrots and potatoes garlic and parsley, cover this with apricot jam and insert onions, carrots, potatoes(salt and Pepper to flavor. Can this all happen within a pot? One-pot helps it be simple! It is merely an introductory guide for some of France's many classic recipes, which happens to include 'some' one pot meals. Decorte, 2008: 6). In Jean-Pierre's own phrases: "French cooking is about complexities . casserole/stew design cooking) French cooking, as you may be resulted in believe on initial impression. This is a recipe publication that does give an excellent introduction to traditional French cuisine from fundamental quality recipes, to appetisers, soups, salads and sandwiches (certainly cooked in a single pot?!? Really! and last

but not least deserts. However, what this book is 'not really' is a focussed information to rustic 'one pot' (i.e. However, I would choose to replace the term 'bend', with 'ignore' and give higher emphasis to the word 'think'. I admit I may bend the parameters using locations" (Challet & If the title of the book had been pitched to complement it's content, I'd have been inclined to provide it a higher score. For simply because an introductory instruction to classic French cuisine, this reserve serves it purpose well.

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