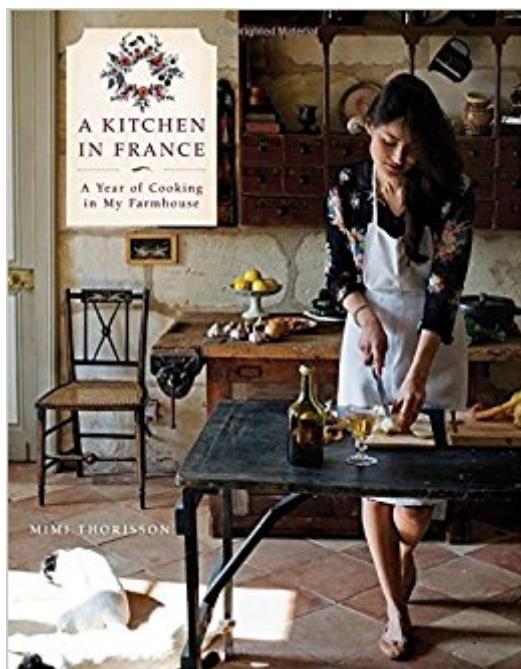


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A Kitchen In France: A Year Of Cooking In My Farmhouse



Synopsis

With beguiling recipes and sumptuous photography, *A Kitchen in France* transports readers to the French countryside and marks the debut of a captivating new voice in cooking. "This is real food: delicious, honest recipes that celebrate the beauty of picking what is ripe and in season, and capture the essence of life in rural France." *A Kitchen in France* Alice Waters When Mimi Thorisson and her family moved from Paris to a small town in out-of-the-way MÃ©doc, she did not quite know what was in store for them. She found wonderful ingredients from local farmers and the neighboring woods and, most important, time to cook. Her cookbook chronicles the family's seasonal meals and life in an old farmhouse, all photographed by her husband, Oddur. Mimi's convivial recipes such as Roast Chicken with Herbs and CrÃ©me FraÃ©che, CÃ©pe and Parsley Tartlets, Winter Vegetable Cocotte, Apple Tart with Orange Flower Water, and Salted Butter CrÃ©me Caramel will bring the warmth of rural France into your home.

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"A Kitchen in France encourages us to cook together and share good food and wine with people we love." --The Wall Street Journal "This highly personal and

friendly book encourages readers to really appreciate ingredients, and time spent in the kitchen and at the table. —Cherry Bombe—“Equally enthralling as her recipes is Thorisson’s seemingly effortless conjuring of a rustic dream life, often exquisitely illustrated by her husband’s photography. —Vogue—“If you’ve ever read Mimi Thorisson’s blog, *Manger*, you know what it is to envy her life, full of long walks through the French countryside with her children and seeming endless brigade of dogs, which end at home with bushels full of produce that she effortlessly turns into feasts, all cassoulets and tarts and roasts and good wine to wash it all down. But if you’re going to buy one aspirational cookbook this fall, it’s Mimi’s—because you’ll actually take on many of her recipes, and absorb a bit of her style of entertaining in the process. —Food52.com—“Mimi Thorisson’s picture-perfect life would almost be too idyllic to bear if she weren’t so generous: This lovely home cook willingly shares culinary secrets in her popular blog of two and a half years, *Manger*, along with a host of classic French recipes in a brand-new cookbook, *A Kitchen in France*. She leads her life with enviable style, from mothering seven children and wrangling the family’s 14 dogs to elegantly serving up a cognac-infused coq au vin. —InStyle—“You’ll want to live in Mimi Thorisson’s *A Kitchen In France*. The beautifully shot book includes decadent dishes such as butternut squash gratin and crepes with salted-butter caramel.” —Self—“In this warm and inviting collection, Thorisson brings readers into her farmhouse in Mâcon while the appeal of this collection rests firmly on its recipes, the incredible photographs capture life in the French countryside. Sidebars on everything from dried grapevines and wine to garlic and visits to the butcher add little details that transport the reader to this bucolic, idyllic world where Thorisson is the perfect host. —Publishers Weekly—“No slave to received wisdom, Thorisson has tinkered with [Mâcon] outstanding seasonal meats, vegetables, and fruits to generate a very personal sort of cuisine, which she now shares with her devotees. —Booklist—“Mimi Thorisson’s gorgeous new book, *A Kitchen in France*, is a charming window into an idyllic life in Mâcon. While we can’t all live in a beautiful farmhouse surrounded by lush woods, handsome children, and inquisitive terriers, at least we can now re-create at home our own slice of heaven with Mimi’s delectable cherry clafoutis. —April Bloomfield, author of *A Girl and Her Pig*—“Mimi’s book is an enchanting look at French-style country cooking, and it will make you run to the stove to re-create the delicious traditions it celebrates. —Clotilde Dusoulier, author of *The French Market Cookbook*

I first discovered Mimi's blog, Manger, about a year ago when I was searching for a cherry clafoutis recipe. Ever since, I have been a faithful follower and couldn't be more excited when she announced that her book was coming soon. If you're a follower of the blog, you'll see her seasonal, unfussy approach to French home cooking reflected in this book. At first glance, I was afraid most of the recipes were a little more involved since I had limited experience with French cooking. Having made some dishes from her blog before, I decided to peruse the book a few times before marking recipes that I was ready to take on. So far, I have made these dishes: crepes with salted butter caramel (simple but delicious, you don't need a crepe pan) fava bean soup (I'll skip the mint next time) roast chicken with creme fraiche (amazing, I found that rubbing salt and pepper on the chicken first before rubbing the creme fraiche gave me better result, pair it with roasted potato for a complete meal) pan-seared chicken breast with spring onions (I wasn't too excited about this one, kind of bland compared to her other chicken dishes) tomato tart (if you're short on time, use store-bought crust. The crust got a little soggy so make sure to add extra flour at the bottom to absorb liquid from tomato) mustard roasted poussins (I used chicken thigh. It's becoming one of my favorite chicken recipes.) butternut gratin (a new recipe for butternut squash, will definitely make this again for Thanksgiving or Christmas) All of the recipes that I have tried so far are well written and not too complicated for a home cook like myself. I would love to try these recipes in the future: coq au vin, duck confit parmentier, aniseed sweetbreads with glazed turnips, bouillabaisse, pistachio sabayon with strawberries and meringues, seared foie gras with grapes and figs, pork cheek raviolis with cepes, calvados and creme fraiche apple tart (would make a great dessert for Thanksgiving or Christmas), garden cake (when berries are in season again), coffee cream puffs, chestnut veloute, salted butter creme caramel, and chestnut ice cream. Other recipes that seem interesting but probably unrealistic for me to hunt down the ingredients would be black locust flower fritters (wouldn't even know where to get these), calves's liver a la bordelaise (need a good butcher shop), and escargots a la bordelaise. This is a wonderful collection of well written recipes from Mimi's kitchen. I truly enjoyed her stories of food, people, and life in the French countryside. Her husband's beautiful photography not only augmented her stories but transported me to Medoc. What makes her even more likeable is her embracement of her Chinese heritage and desire to introduce that to her children. The end of the book features a few recipes that she makes annually for Chinese New Year which I will definitely try since I haven't made anything similar except for wonton soup. My only gripe is thirty percent of the recipes in the book are found on her blog so this book gets 4 stars instead of 5 for the review--something to consider before buying this book. Overall this is a

wonderful book for cooks who love French home cooking. This book is inviting, comforting, and full of soul. I was truly inspired to get into the kitchen and start cooking more French dishes.

Eagerly anticipating this book, I poured a glass of wine when it arrived and read it cover to cover. The photographs are gorgeous, Mimi and her family and home are gorgeous. I do wonder, however, how many of the 5 star reviews have actually cooked from the book. How can you give a cookbook a 5 star review if you haven't tried a single recipe,? One reviewer claims she loves every recipe in the book--the book was released just last week. I prepared the Onion Tart, the Butternut Squash Gratin and the Roast Chicken with CrÃƒÂ¢me FraÃƒÆ'Ãche and Herbs. I chose these recipes as they seemed most accessible to the home cook. The onion tart was overly sweet and lacked depth of flavor, the chicken was juicy but bland, and the butternut squash also lacked depth and seemed overly sweet. Mimi says to "slice" the garlic and the shallot for the chicken. Hmm, look at the picture, the garlic and the shallot are chopped. I followed the recipe to the letter and the shallot was overly cooked while the sliced garlic was distributed unevenly. The food deserves two stars at best, the writing is self-absorbed and repetitive, but the stunning photography prompted me to give three stars. This is after all, foremost a cookbook, right?

I saw this book at Barnes and Noble and it immediately caught my eyes, so when I looked at the price, I was devastated that it was \$40. I went home and tried to find it online, and it almost half the original cost. I purchased the book after some good reviews. I can say that the book itself is lovely. The pictures are amazing, and I have tried some of the recipes and learned some new tricks. I even have it on display in my kitchen on a cookbook stand. I gravitated to the soups she covers. Really really great book!

This book is SO beautiful and the writing so charming and alluring, that it would be worth the investment even if I never cooked a single recipe. Ha! The recipes are wonderful though!! I have cooked eight wonderful recipes from this book, they are not overly complex (although there are some recipes for those who want a challenge and to learn something new), and we have loved every recipe I have cooked so far. I really appreciate Mimi's emphasis on seasonal cooking and have learned so much from her already. Highly recommend, and I can't wait for her next book!! I actually checked this book out from the library and renewed it as many times as they allowed. At that point, I decided I still needed it in my home. Very happy to have purchased it.

This is by far the most beautiful cook book I have ever read. Its more than a book of recipes, its an experience. The photos of life in Medoc are breathtaking. I love cooking seasonly and this is my go to book for inspiration each season. I highly recommend this book. If I could, I WOULD GIVE IT 10 STARS.

I love this cookbook. The pictures are inspirational and the two recipes I have tried thus far, the pork loin and the meringues, were simple at my 'intermediate' experience level and turned out beautifully to the applause of my supper club. How lovely to be able to bring some french cuisine dishes to life in the US!

Of all the many food blogs I read, Mimi Thorisson's is the one that tends to linger in my mind. It's not that everything she cooks can be prepared easily where I live, for not all the ingredients are available. It's more a combination of her straightforward texts, stunning photography, and the author's charm which shines through everything. And her book, divided by the seasons and their recipes, distills all of this. While I won't be propping the book somewhere on the kitchen counter (too beautiful to let it near the kitchen), it's a book to be read and enjoyed on the sofa - and then to photocopy a recipe and use that in the kitchen. This book is an absolute winner - douze points for aesthetics and pleasure....

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