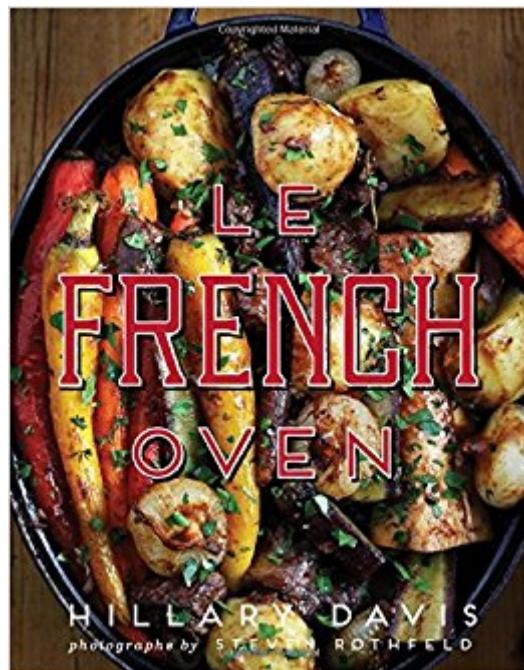


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# Le French Oven



## **Synopsis**

The companion to French Comfort Food, Le French Oven showcases authentic, tantalizing French recipes that can be created in the cocotteâ •the French version of a Dutch ovenâ •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**

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## **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 Rothfeldâ ™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 itâ ™s 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 Hilaryâ™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 Iâ™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 authors story about her grandmotherâ™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 youâ™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.

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