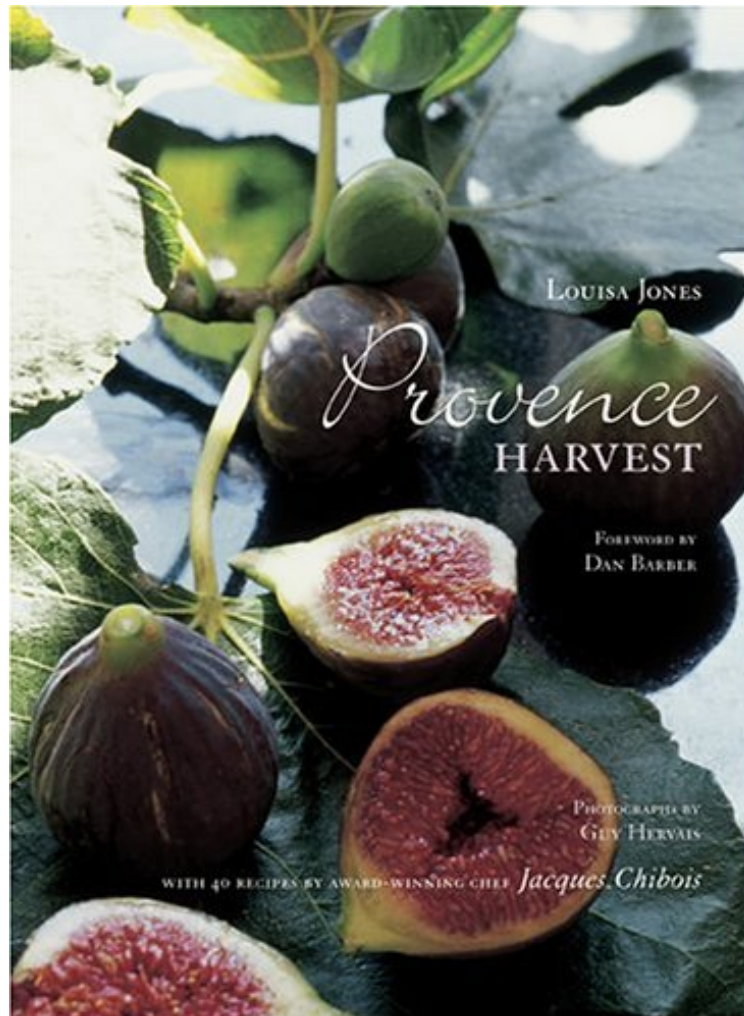


[Download pdf] Provence Harvest: With 40 Recipes by Award-Winning Chef Jacques Chibois

Provence Harvest: With 40 Recipes by Award-Winning Chef Jacques Chibois

Louisa Jones

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Louisa Jones : Provence Harvest: With 40 Recipes by Award-Winning Chef Jacques Chibois before purchasing it in order to gauge whether or not it would be worth my time, and all praised Provence Harvest: With 40 Recipes by Award-Winning Chef Jacques Chibois:

To visit Provence is to fall in love not only with its landscapes but also its food. In Provence Harvest, two longtime residents of the legendary area in the South of France take readers on a stunning tour of both the countryside and the cuisine it has inspired. Filled with recipes and reminiscences and illustrated with 200 gorgeous photographs, the book

captures what it is like to cook, eat, and live in this beautiful region. Michelin two-star chef Jacques Chibois offers 40 Provençal recipes—roast partridge with chestnuts and juniper berries, ribbons of warm leeks with truffles, and French toast with roasted apples, to name a few—along with helpful advice on topics ranging from cooking fish to using flowers in the kitchen. In her engaging text, Louisa Jones explores the places and products that enhance Chibois's cooking and give it a true Provençal flavor. A tribute to the "farm to plate" philosophy, *Provence Harvest* is an insider's guide to appreciating—and re-creating—the world-famous cuisine of Provence in your own kitchen. Features stunning photography of both the cuisine and landscape of Provence. Includes 40 recipes by renowned French chef Jacques Chibois, along with advice for the home cook. Foreword by chef and James Beard Award nominee Dan Barber.

About the Author Louisa Jones has lived in Provence for more than 30 years. A specialist in Provençal food and culture, she has published 16 books in French and English concerning gardening both for aesthetic pleasure and to produce ingredients for the area's indigenous cuisine. Chef Jacques Chibois has earned two Michelin stars, and was named Chef of the Year in 2002 by the *Pudlowski Guide*. His restaurant, *La Bastide Saint-Antoine* in Grasse, France, is renowned for its use of local, seasonal products. He is co-author of the best-selling *Saveurs et parfums de l'huile d'olive*. James Beard Award nominee Dan Barber is owner and chef of *Blue Hill at Stone Barns*, a restaurant, working farm, and educational center in New York's Hudson Valley.