



Simple French Food

Richard Olney

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"For twenty years Richard Olney's Simple French Food has been one of my greatest sources of inspiration for cooking at Chez Panisse." --Alice Waters

"I know this book almost by heart. It is a classic of honest French cooking and good writing. Buy it, read it, eat it." --Lydie Marshall

"I need this new edition badly because Simple French Food is the most dog-eared, falling-apart book in my library. Here it is newly bound to enrich one's life." --Kermit Lynch, author of Adventures on the Wine Route

"Simple French Food has the most marvelous French food to appear in print since Elisabeth David's French Provincial Cooking.... The book's greatest virtue is that the author...really teaches you to cook French in a way I've never seen before. Here you acquire the methods, the tour de main, the tricks that are the heart and essence of French food, unforgettable once acquired in this book because of their logical, well-explained presentation." --Nika Hazelton, The New York Times

"I am unable to find an ad equate adjective to express my enthusiasm.... I find Simple French Food marvelous. I have never read a book on French cuisine that has so excited and absorbed me." --Simone Beck

Simple French Food Details

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From Reader Review Simple French Food for online ebook

Betsy Montgomery says

It's just been reissued, and I was pleased to be able to pick up a copy! I'm not so sure I'd call these recipes "simple", but this is a great cookbook to read and the recipes look delicious-I can't wait to try!

Sara says

I love food writing, and cookbooks, and this is now one of my favorites. "Simple" means not the sauce-obsessed high French cuisine of cities and fine restaurants in the 1950s and 60s. He does not mean "for beginner cooks," though dedicated beginners can learn a lot here too. He assumes you already know your way around a kitchen. Although there are many good recipes (and some too obscure for me to make, though interesting to read about), he also asserts all his well-developed idiosyncratic opinions, and describes many techniques and loose ways of throwing certain categories of dishes together, in addition to plenty of good anecdotes and talk about ingredients.

Michelle says

Let's just say that simple is relative! An interesting book, but not one that I feel the need to buy or copy down recipes from, as I do some cookbooks.

Rose Gowen says

Crankiest cook book ever. I love it. I think my husband and I cooked from it once-- a pisaladiere?-- note that simple does not mean easy. Great reading, though. (Also, I am convinced that the Harry Mathews story, Country Cooking, takes its inspiration from Olney.)

Linda says

There is nothing simple about these recipes and detailed explanations. It took me a long time to get past the snobbery and move on through the tediousness.

Catherine Woodman says

Richard Olney is amongst the best writers in English to translate French food for a non-French audience--this book and Lulu's Provencal Table are must reads for anyone interested in the history of French cuisine

Larry Brennan says

OK - I'm really conflicted as to how to rate this one. It's a delight to read. Olney is strongly opinionated, perhaps even a bit of a crank.

The recipe content is anything but simple - it's full of homemade aspics (veal knuckle anyone?) and fancy terrines - but the writing is great fun to read. His rant about pâté had me laughing out loud.

As for his basic techniques, especially for eggs, the degree to which his commandments align with Cook's Illustrated's is uncanny.

I'm not really through with this book. but that's not the point. You can pick this up, read any chapter or recipe introduction and thoroughly enjoy it. I probably won't ever cook anything from it, but that doesn't diminish my enjoyment.

Art Hare says

More cook books should be written like this -Olney really transports you

carelessdestiny says

I haven't tried any of the recipes, but he writes about the "vulgar, rustic, robust" food so ardently that I have to keep dipping into it. My edition has a detail of a Cezanne still life on the cover which somehow sums up the whole experience of this book
