



Around My French Table: More than 300 Recipes from My Home to Yours

Dorie Greenspan , Alan Richardson

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When Julia Child told Dorie Greenspan, “You write recipes just the way I do,” she paid her the ultimate compliment. Julia’s praise was echoed by the *New York Times* and the *Los Angeles Times*, which referred to Dorie’s “wonderfully encouraging voice” and “the sense of a real person who is there to help should you stumble.”

Now in a big, personal, and personable book, Dorie captures all the excitement of French home cooking, sharing disarmingly simple dishes she has gathered over years of living in France.

Around My French Table includes many superb renditions of the great classics: a glorious cheese-domed onion soup, a spoon-tender beef daube, and the “top-secret” chocolate mousse recipe that every good Parisian cook knows—but won’t reveal.

Hundreds of other recipes are remarkably easy: a cheese and olive quick bread, a three-star chef’s Basque potato tortilla made with a surprise ingredient (potato chips), and an utterly satisfying roast chicken for “lazy people.”

Packed with lively stories, memories, and insider tips on French culinary customs, *Around My French Table* will make cooks fall in love with France all over again, or for the first time.

Around My French Table: More than 300 Recipes from My Home to Yours Details

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From Reader Review Around My French Table: More than 300 Recipes from My Home to Yours for online ebook

M M says

I have so many bookmarked recipes. I have an e-copy but will try to get a hard copy after Christmas.

Susan Rebillot says

One of several “go-to” cookbooks on French food culture and great recipes, sweet and savory. Dorie Greenspan has an authentic and engaging voice for food writing.

Suzanne Barrett says

My beautiful copy of Dorie Greenspan’s Around My French Table arrived and after looking it over and marking out the recipes I just had to try, I began reading from cover to cover. This is an exquisite book in many ways. First, it’s a lovely hardcover volume, oversized with good quality heavy paper and enough photographs to get the creative juices flowing.

The volume contains more than 300 recipes gleaned from Ms. Greenspan’s own library, from French friends and chefs who have generously shared. These aren’t haute cuisine recipes, but more the type you’d be treated to if you dropped in for a meal at her own table. They’re French and homey, sometimes rustic, with old and new techniques—some rich with butter, cream and spices, others lighter with broth. There’s a hint of the Mediterranean in many dishes such as the Lamb and Apricot Tagine.

An introduction explains Ms. Greenspan’s love of Paris and how she came to shed her doctoral thesis for a stint as a pastry chef, later as a food writer, and finally as a relocated Parisienne (with homes in Paris and New York).

All of the recipes in Greenspan’s wonderful book are made from ingredients readily available in the US; she states each recipe uses large eggs, unsalted butter and whole milk, but the results can vary since there are individual differences in oven temperatures and such. She explains each cook needs to make her own judgment call on whether a dish is “done” based on many factors.

The sections are divided into Nibbles and Hors d’oeuvres (my personal favorite is Gougères, a delightful puffy pastry made with pâte à choux and grated cheese and served with white wine or Champagne: think cheese puffs). These are surprisingly easy to make and the result is spectacular; Soups (of course the Cheese-topped Onion is wonderful, but there are over a dozen other fantastic soups); Salads Starters and Small Plates (you have to try Hélène’s All-white Salad with Yogurt Vinaigrette); Beef, Veal, Pork and Lamb (again, the Lamb/Apricot Tagine);

Fish and Shellfish; Vegetables and Grains, which include a few main dishes; and Desserts (my personal favorite and easy to make is the Apple Cake). Fundamentals and Flourishes rounds out the sections with delectable such as Bubble-topped Brioches, Everyday Vinaigrette, Lemon Curd, Bittersweet Chocolate Sauce, Crème Fraîche, Crème Anglais, Tart and Sweet Tart Dough—in other words, the basic recipes you

need to add a French flair to your dishes.

The beauty of this book—in addition to all the superlatives I've already mentioned—is that it works for most kitchens. The ingredients are readily available (if not, there's a Source Guide in the back), the methods are simple enough that most cooks with a working knowledge of the kitchen can master, and they are delicious.

Brava to Ms. Greenspan for this essential guide to cooking the French way.

Debbie D says

One of my most prized cookbooks! Easy recipes and none have failed to come out superbly.

Karen says

Terrific! I want to make practically every single recipe.

Cindy Dyson Eitelman says

I totally bow to The Tipsy Baker's opinion on this one--great recipes, detailed instructions, and comments in the margins that answer your questions before you even ask them. I loved the occasional descriptions of her shopping adventures in France and wished there were more of them.

Since it is a cookbook, and a hefty one, I didn't force myself to read every word. But I did turn every page, read all of the comments in the margins, and skim each recipe to see if I could or couldn't live without cooking it, immediately. There were only two such recipes--her Beef Daube looks like a sensible replacement for the over-complicated Beouff Borgiononne (plus, I never have been able to spell it). And a baked cauliflower dish looks so scrumptious I'm probably going to try it for Thanksgiving. One invaluable tip I found was how to make my own Creme Fraiche. Next time I need the finicky stuff, I'll think two days ahead and make a batch with the leftover heavy cream in the refrigerator and the plain yogurt I buy for the dogs.

Stephen Simpson says

This is a surprisingly tough book for me to review/evaluate.

If I didn't already have a lot of French cookbooks, I'd probably like this more and that's really not the fault of this book/author, right?

I'd say a lot of the classics/must-haves are here, but there are definitely some big omissions, and she has

altered some of them in ways that purists will probably complain about. Likewise, I can see French food snobs sniffing about the inclusion of non-traditional ("not real French") foods, ingredients, and recipes.

I was a little put off by her inconsistent use of names (sometimes she uses classical French names for dishes, and other times not), and I'm not sure I'd like how every recipe turns out. On the other hand, she gives good ideas/hints for adjustments and substitutions.

In the process of writing this out, I actually talked myself into moving this from 3-stars to 4-stars, so I'd say this is a solid book to have in a collection, but I can't say it would/will ever be my preferred go-to French cookbook, and I do still think there are many better French cookbooks out there.

Lynda says

One of the best French cookbooks I have read and used.

Cynthia says

There are recipes here for every skill level. The instructions are clear with lots of back story in many cases where Greenspan discusses who's recipe it is, why a certain ingredient is included and how it impacts the dish, some in depth vignettes on how to work with a certain food and how to choose your ingredient. She also includes serving and storing tips with all recipes. Best of all are the mouth watering pictures of many of the dishes. I also have Child's "The Way to Cook" which I like but with Greenspan you feel you're having a chat with a friend in your own kitchen.

Yasmine Alfouzan says

One of my all-time favorite cookbooks. Made so many recipes from it and all came out great.

Edy Cowan says

So simple the recipes yet they convey sitting down to a delicious meal that seems complex
Dore makes French cuisine cook and kitchen friendly and meets the needs of the modern cook

Leona says

Wow. When I think of French cooking, I always think complex, time consuming and hard to find ingredients. Dorie Greenspan dispels that conception with "Around My French Table..."

The book is filled with wonderful recipes that even the most timid cook wouldn't be afraid to try.

martha Boyle says

All of my cook friends-this is the cookbook you need, even if you don't know it. Do you love Julia Child? French food? Simple recipes? This is your new bible.

Gorgeous to look at and so fun to read--I have a new interest in en papillote cooking-Yes, French cooking can be very healthy! Haven't tried everything in it (yet), but I think I will. Martha and Dorie doesn't have quite the same ring to it as Julie and Julia, but I don't care. I'm in love.

Sarah Copeland says

I could read, listen to or cook Dorie all day. These recipes are authentic but modernized, and her head notes and approachability always woo me.

Stacy says

I finally understand why half the foodie world is going nuts over Dorie Greenspan in general, and this cookbook in particular. Named Cookbook of the Year by the IACP this month, Around My French Table is a must-have, a magical combination of tempting photographs, approachable yet sophisticated recipes, and superb writing. Each recipe is accompanied by a delightful anecdote behind how she acquired it and tips on how to prepare it best.

For example, her “Top Secret Chocolate Mousse” recipe relates her quest to get the recipe for this delicious mousse she was served by multiple friends in France. It was so good, but no one would tell her how to make it. Finally, a close friend revealed what no one else wanted to: The recipe was found on the back of a bar of Nestle baking chocolate.

It's stories like this that make us feel like Dorie is a good friend teaching us to cook while sharing wonderful stories of the people and places in France we ourselves would like to visit. Some recipes are traditional, but without the fussy Julia Child approach; like modern French cooks, Dorie doesn't mind taking shortcuts where possible, and she also includes ethnic-inspired recipes from former French colonized countries like Morocco and Vietnam.

I loved the book so much, it was my pick for my first cookbook club event (where everyone brings one dish from the same cookbook). I want to make everything in here at least once, and I'm already off to a running start.
