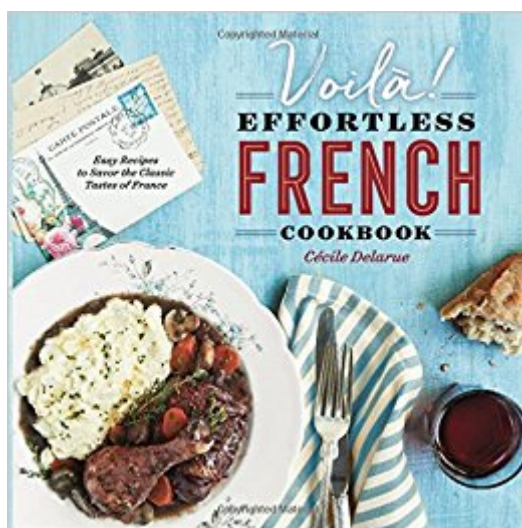


The book was found

Voilà !: The Effortless French Cookbook: Easy Recipes To Savor The Classic Tastes Of France



Synopsis

"Classic, simple, foolproof, and seasonal recipes enable you to eat French style in the comfort of your own home—without borders. *Voilà ! Effortless French Cookbook* makes me want to cook." —Mireille Guiliano, author of *French Women Don't Get Fat* To enjoy the essence of authentic French cuisine, you don't have to get on a plane or take a 5-star Michelin cooking class. All you need is *Voilà ! Effortless French Cookbook* and a passion for the delights of classic French fare. Join Cécile Delarue, creator of the food blog *French and Parfait*, as she shares her tried-and-true French recipes, as well as her tips for creating elegant French meals on the average American dime. Fun and easy-to-follow, *Voilà ! Effortless French Cookbook* offers: A preparatory chapter that recreates a Parisian cooking class will teach you the basic skills of traditional French cooking More than 125 classic French recipes with wine pairings deliver plenty of options—without fussing over gourmet ingredients or a celebrity chef's personal tips Chapter upon chapter of delicious French staples to help you get savvy about sauces, poach the perfect egg, and bake the best tartines and quiches Enjoying the French meals you love shouldn't be complicated—and *Voilà ! Effortless French Cookbook* is the only French cookbook that proves they don't have to be. Even if you've never cooked French food before, you'll be saying *bonjour* to the simple pleasures of French cuisine, and *au revoir* to the hassle of intricate recipes with *Voilà ! Effortless French Cookbook*.

Book Information

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Customer Reviews

View larger [Crème brûlée](#) Vegetarian, Gluten Free, Classic Prep time: 15 minutes.

Cook time: 1 hour plus 15 minutes. Serves 4. Literally 'burnt cream'; in French, *crème brûlée* is so delicious that its name is now famous all over the world. No need to have a special blowtorch or fancy equipment—all you need is an oven, a broiler, and patience to wait for your guests arrive before digging in.

Instructions 1. Preheat the oven to 225° F. 2. In a large bowl, whisk the egg yolks with ½ cup sugar. Using a teaspoon, scrap the seeds from the vanilla pod into the bowl. Add the milk. Whisk as you slowly add the whipping cream until the mixture is homogeneous. 3. Pour in 6-ounce ramekins or custard cups. Place in the oven and bake for 1 hour. 4. Take the ramekins out of the oven, let them cool at room temperature, wrap, and put them in the refrigerator for at least 4 hours. 5. Fifteen minutes before serving, preheat the oven to broil. Sprinkle brown sugar onto each ramekin. Broil for 2 minutes before serving. Take the ramekins out as soon as the sugar starts to caramelize. **Le Petit Truc** You know that the custard is ready when the custard doesn't shake when you try to move it. **Pairing** Pair with a sweet dry wine from the Loire Valley, for instance. **Ingredients** 4 egg yolks ½ cup sugar 1/3 cup brown sugar 1 vanilla pod, split in two lengthwise ½ cup whole milk 1 cup whipping cream

"Amazing recipes that remind me of my childhood in the south of France and are as easy to make as a Voil! " •Roxane Mesquida, actress, Instagram influencer:

http://instagram.com/roxane_mesquida "The book you need to cook like a French lady, with the best of French traditional family style dishes in a beautiful and witty guide." •Florence Mars, author of *Say Bonjour to the Lady* "I'm absolutely obsessed with this cookbook!! The recipes are everything you look for in a French cookbook. Cécile lays each recipe out so well, that it's easy to understand and no one will have trouble making them! Bravo!!" •Cassandra Ballieu, foodblogger and creator of *Lovebites* "Voil! Effortless French Cookbook is written specifically to demystify French cuisine to be less intimidating and more inviting in a beautiful way. Pick it up!" •Nguyen Tran, owner of *Starry Kitchen* in LA and author of *Adventures in Starry Kitchen: 88 Asian-Inspired Recipes from America's Most Famous Underground Restaurant*

Cécile DELARUE is a French cook and food blogger. Inspired by the dedication and cooking of the French women in her family, Cécile began sharing her own recipes on her blog *French and Parfait*. She is the author of *The Everything Easy French Cookbook* and currently lives in Los Angeles, California, where she is a journalist for *French TV*. Learn more about Cécile at

FrenchandParfait.com.

As a French girl from Lyon, I take my food quite seriously, but I always find funny when people assume that something has to be complicated to qualify as French cuisine. Yes, we have amazing chefs but the food I prefer and the one I grew up with is simple and delicious...made with great ingredients and the desire to share a good meal. Cecile's book is exactly that. Simple recipes which taste of Sundays at home. Her tomato and mustard tart recipe reminds me of summers in Southern France with my grandparents, and her apple tart one of picnics with family and friends. Grab her book, a nice bottle of wine, and whatever you end up cooking make sure to share it around the table with loved ones. And, VOILA!

Full of many of the most well-known recipes, can't wait to give it a try!

I love the easy, encouraging style of Cécile Delarue's writing. You have the sense that she is right there in the kitchen cooking with you and cheering along your work. As promised, the recipes are simple and effortless – definitely French comfort food in many instances. It is often difficult to source the ingredients here in the US that are found in French cookbooks. However, Delarue is a French expat living, cooking and sourcing her food here in the US so the recipes do not contain a range of ingredients that can't be found in the stores. Delarue has also labeled the recipes as classic, vegan, vegetarian, dairy free, under 30 minutes, etc which I think this will be quite helpful to a variety of readers. Plus she gives you wine pairings! The French Cooking Class and French Basics chapters had me anxious to plan this week's menu and get started cooking!

I bought this book because I wanted a resource for no-fuss French fare, the sort of thing I can easily incorporate into my daily routine. Cecile's recipes were exactly what I was looking for! They are so simple and easy to follow, yet at the same time healthy and elegant. I have already made her pot au feu, which was easy to do and the whole family loved it. The real showstopper so far was her recipe for chocolate mousse - to die for! It was so easy to make with ingredients that I already had to hand, but even better my guests were literally moaning in enjoyment after every bite. I can't wait to try more of her recipes. Great for busy cooks that still like to experiment and try new things. Also great for us working moms. Bravo Cecile!

Beautiful cookbook!!!! I follow both Cécile's Facebook and Instagram page and was absolutely thrilled to see she had a cookbook coming out!!! As soon as it arrived I opened it up and began flipping through the pages trying to decide which recipe I was going to make first! I found myself incredibly excited that all these recipes from her upbringing we're translated into recipes we could make from ingredients accessible here in the US and that they were still French approved!! love how the book is broken up, starting with "French Cooking Class" and moving on to "French Basics"! Each recipe lists if it is Gluten free, Dairy free, Under 30 minutes, Vegetarian, etc and also has a little "story", explanation or history of the recipe!! love the addition of the "Le Petit Truc" at the bottom of each recipe! The photography is beautiful! Takes me right back to France!! am very pleased with this cookbook, it is simple for us to follow, elegant, classically French and has a little bit of everything! Merci beaucoup Cécile!!!

This is a book about French food prepared in a French home and the recipes are authentic and don't take an afternoon! Cecile Delarue cuts through the fear of French. The French Cooking Class chapter is tops, and French Basics gives you confidence that this is the key to making French approachable and delicious, as well as a primer on equipment and ingredients needed. The recipes are organized by course and each has prep time and cook or refrigeration time listed. All are tagged with diet specifics which is awesome when planning a meal or scouting recipes. I love how the Origin is listed for many classics. The ingredients needed are easily acquired and most recipes are quick, for everyday cooks. Some of these recipes have "La Petit Truc" which is tips or is it tricks (?) and also a Pairing suggestion, because wine is part of French dining (and cooking). I learned French cooking from Julia Child's "Mastering the Art"...and have to say I am very impressed with this French Cooking Book. Wonderful. The chapter pictures make me long for France and wish there were more. Beautiful Cookbook. I'm awestruck and will be checking out the recipes in my kitchen and don't think I will be disappointed. The publisher sent me this cookbook without charge.

Usual disclaimer: Callisto Publisher's Club sent me a free copy for review. Voila! Effortless French Cookbook is one of those rare beasts that lives up to its promise. I love La Cuisine- there I said it. Quiche, fromage, Boeuf Bourguignon... the works. So much so that I have Child's Mastering the Art of French Cooking, Pepin's masterworks and La Cuisine by Bernard & Sigal. All are wonderful, some are much more involved than the others. Personally for cooking on a weeknight basis I default to La Cuisine but there are 1000 recipes- what to choose? Yes, I know, I have a hard life. ;) This is where Mme Delarue shines- not only is the food delicious & easy to prepare but she has chosen

meals that you actually can prepare on a work weeknight. So good. Included are prep/cook times as helpful estimates. This is an excellent starter book and also a go-to for the experienced cook. And the author carries it all off with the expected panache. 5 stars!

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