



A Table: Recipes for Cooking and Eating the French Way

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Product Description

As much a lifestyle guide as a culinary one, this is a no-brainer for Francophiles. -Publishers Weekly
 Featured in Food52, Food & Wine, Cherry Bombe, Conde Nast Traveler, Martha Stewart Living, and Shape Magazine. Mastering the Art of French Cooking meets Dinner: Changing the Game in a beautifully photographed, fresh approach to French cooking and gathering, with 125 simple recipes. A Table: Recipes for Cooking and Eating the French Way is an alluring, delicious invitation to the French table from Paris-based American food writer and stylist, Rebekah Pepler. It is both a repertoire-building cookbook and a stylish guide that will make readers feel as though they are traveling through France with a close friend. New York Times contributing writer Rebekah Pepler shares 125 elegant, new French recipes that reflect a modern, multicultural French table. With approachable recipes, a conversational tone, and aspirational photography, A Table contains secrets for cooking simple, sophisticated meals and recreating the magic and charm of French life anywhere in the world. 125 ACCESSIBLE RECIPES: Included are classics such as Ratatouille and Cre me Bru le e regional dishes, such as Basque Chicken, Nicoise (for a Crowd), and Alsatian Cheesecake; as well as recipes born of the melding of the cultures and flavors that help define contemporary French eating, from Bigger Ba nh Mi and Lamb Tagine to Green Shakshuka. USEFUL ADVICE: Guidance on shopping, stocking the pantry, and preparing the table, as well as stories on French food culture, make this not just a recipe-driven cookbook but also a chic guide to modern French living. FOREVER CHIC: French food and the French lifestyle will never go out of style. A Table offers a window into an enviable way of life and is filled with inspiring, useful tips-perfect for Francophiles and anyone who likes to cook and eat good food. Perfect for: * Home cooks looking for accessible recipes, relying less on fancy techniques and more on ease and accessibility. * Fans of Rebekah Pepler's work, including her James Beard Award-nominated book, Aperitif, and regular writing in the New York Times. * People of all ages who like to plan unfussy meals with delicious food and minimal prep.