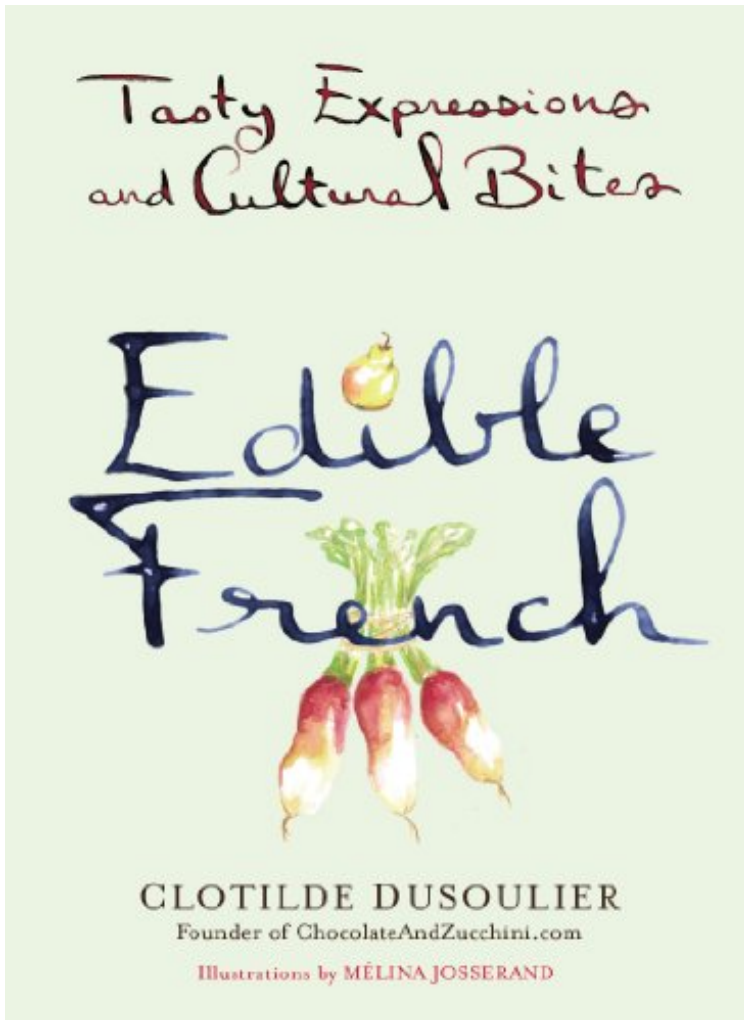


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Edible French: Tasty Expressions and Cultural Bites



Par Clotilde Dusoulier
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Description :

Prsentation de l'diteurThe idiosyncrasies of language can tell us a lot about a culture. In this delightful book, Clotilde Dusoulier, creator of the award-winning food blog Chocolate Zucchini, delves into the history and meaning of fifty of the French languages most popular food-related expressions. Accompanied by beautiful watercolor illustrations by artist Mlina Josserand, Edible French explores whimsical turns of phrase such as: Tomber dans les pommes (falling into the apples) = fainting Se faire rouler dans la farine (being rolled in flour) = being fooled Avoir un cur dartichaut (having the heart of an artichoke) = falling in love easily A treat of a read for Francophiles and food lovers alike, Edible French is the tastiest way to explore French culture one that will leave you in high spirits or, as the French say, vous donnera la pche (give you the peach). Extrait INTRODUCTION One fall evening six years ago, I was having dinner at a small Paris bistro

with two dear friends of mine who were visiting from California. As we studied the menu, we noticed it was decorated with dozens of French expressions related to food, printed in different retro types. Once our orders had been placed, we asked to keep a menu and spent a happy moment translating, explaining, and finding English equivalents for those idioms. The seed of an idea was planted, and two weeks later I started a series of posts on my food blog, *Chocolate Zucchini*, to shed light on what I dubbed the edible idioms of the French language. I've always loved the idiosyncrasies of languages and what they tell us about a culture, and it is certainly striking to see the French love of food and the importance meals have in daily life translate so richly in the fabric of the language. Matters of the table are considered with such care and attention that whenever the French mind searches for an expression to illustrate a situation, it is likely to come up with a food-related metaphor or simile, one that has to do with bread or cheese or wine. Researching those expressions was as much a treat for me as for my readers; this series soon became one of my most popular, and I was often asked whether I had plans to publish them as a book. The spark for that came four years later, when Mlina Josserand first contacted me. A French watercolor artist living in London, she was a fan of those posts and was volunteering to illustrate them. I was instantly smitten with the playfulness of her work and her eye for color, and after collaborating on a few posts and hitting it off like we'd known each other all our lives, we decided to turn my words and her brushstrokes into the book you are now holding in your hands. In it you'll find fifty of the most delicious expressions of the French language, some of them favorites from the blog series, some of them all new, with example sentences and Mlina's gorgeous illustrations. You'll also find cultural notes, fun quizzes, and a few very easy but very tasty recipes inspired by some of these idioms. We hope you enjoy this colorful window onto the French language and that you'll make your honey out of it.

Revue de presse for *Chocolate and Zucchini*: Clotilde Dusoulier, a young French woman who discovered her love for food in the United States, shares with readers her lighthearted, enthusiastic, and thoroughly modern approach to a very personal culinary passion. Susan Herrmann Loomis, author of *On Rue Tatin* and *The French Farmhouse Cookbook* "This collection of remarkably accomplished recipes, from market-fresh salads to indulgent desserts, includes a soupçon of tasty tales and tips from Clotilde's Parisian kitchen, and is sure to inspire readers and cooks no matter where they live." David Lebovitz, author of *The Perfect Scoop* and *Room For Dessert* "Is there any food lover who doesn't dream about living, cooking, and eating in Paris? This charming homage to French home cooking feeds that fantasy with a feast." Melissa Clark Clotilde Dusoulier's comfortable, homey food has just the right amount of authentic French flair, and her stories of life in Paris speak to food's universal ability to bring people together and make them happy. Of course, being transported to Paris never hurts either. Dave Lieberman's for *The French Market Cookbook*: Vegetable dishes at their brightest and most imaginative! Clotilde adds a touch of surprise to every recipe. Who needs beef in shepherd's pie when you can have lentils and broccoli? Not Clotilde . . . and now not moi. Dorie Greenspan Food blogger doesn't do Clotilde Dusoulier justice. True, she's amassed a cult following with her pioneering website, but she's also a journalist with her finger on the pulse of Parisian culture and an expert and wholly original cook. With its delicious, vegetable-driven take on French cuisine, *The French Market Cookbook* is a triumph of all Dusoulier brings to the table, as enlightened and joyous as the woman behind it. Dan Barber Coaxing out each ingredient's true, rich flavor remains the book's greatest triumph. Dusoulier's refreshingly simple, yet comprehensive, manual urges that we go to the market to "be surprised and seduced by the ingredients," to which we answer "oui." *Saveur.com* We know the French have a way with butter, cheese and wine, but they're also supertalented with preparing green beans, eggplant and cabbage. And while "healthy French food" may sound like an oxymoron, Clotilde Dusoulier, who lives in Paris and writes the blog *Chocolate and Zucchini*, promises veggies don't have to be doused in cream or mixed with a pile of pasta to taste delicious. *Oprah.com*, *The Best Cookbooks of Summer 2013* If you can't make it to France this summer, *The French Market Cookbook* by Clotilde Dusoulier will teach your Union Square spoils to speak français. No heavy white sauces or elaborate steps here, just regional, ingredient-driven, rustic-elegant fare. Get the taste of jealousy out of your mouth with cherry-rose compote or peach clafoutis, ooh la la. *Edible Manhattan* "Vibrant photographs throughout highlight the textures, colors, and simplicity of Dusoulier's fare and will inspire readers to either cook or book a trip to France." *Publishers Weekly*