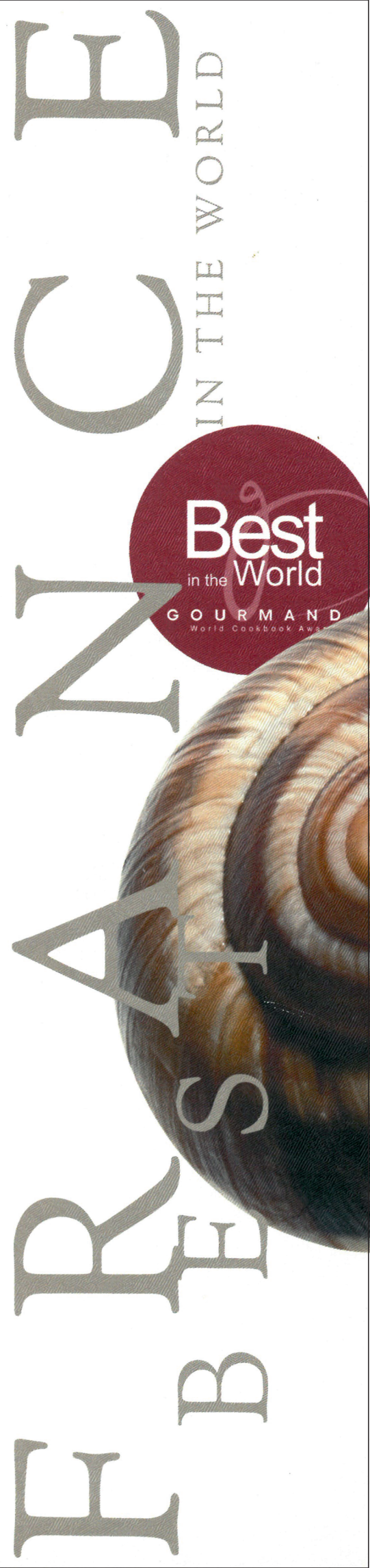

Cookbook
Collection:

F R A N C E

BY
EDOUARD COINTREAU

99 PAGES



A black and white photograph of a man's face, smiling and resting his head on his hand. The face is partially obscured by a large, light-colored letter 'E' that is part of a larger graphic design. The background is dark, and the overall composition is framed by a large, light-colored circular shape.

E

Cooking
with
words

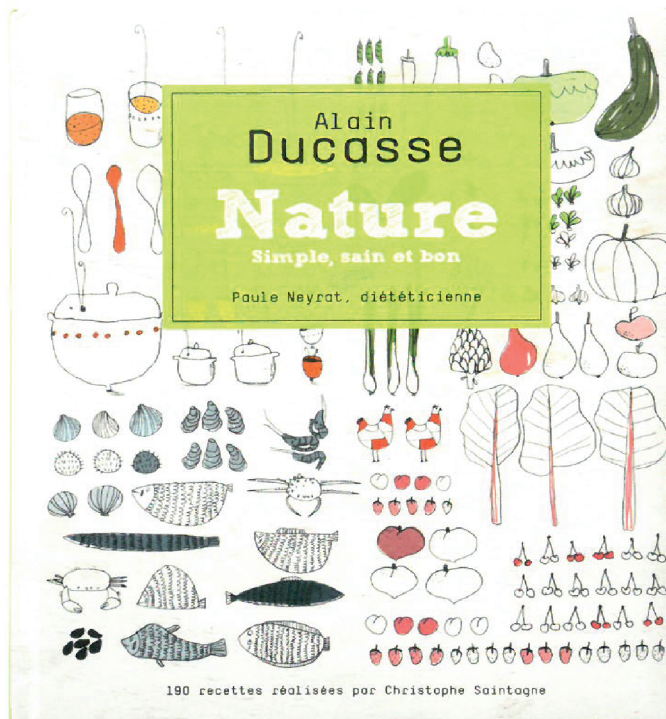
EDOUARD COINTREAU

For years, I have wanted to give to the winners of the "Gourmand World Cookbook Awards" one more opportunity to display their work after the Awards event. "The Cookbook Collection France" shows the wide range of the best of French cookery around the world. This treasure of culinary culture is gathered together in this book about cookbooks. The role of the best cookbooks here is double. They document and reveal the secrets of the food culture of France. Furthermore, they are written and presented with great care for the reader, so that the transmission of knowledge and skills is complete. In short, the cookbooks in this book are truly the best on French cuisine.

The selection of recipes and texts focuses on the essential parts of each book, to give the reader an appetizer, an "hors d'oeuvre", of each cookbook. The objective is to wet the appetite of the reader to go and find the original book. Gathered together, all these excerpts give a realistic overview of the best current French cookery. High cuisine, la Haute Cuisine, is next to regional cuisines, and home French cooking. All are put at the same level in high quality cookbooks. It is a daily fact they can all give great pleasures and satisfactions.

These cookbooks are a testimonial to the success of French cuisine. Looking at all these cookbooks, with all their differences and distinct aspects, one is struck by their creativity and quality. They certainly are different from cookbooks of ten years ago. They show that chefs, authors, photographers, stylists, designers and publishers are making great progress now in producing cookbooks that are giving a new breath to French cuisine, worldwide. This is certainly true for high priced cookbooks, where Alain Ducasse has been leading the way as an author and a publisher. It is also true at the lower end of the market, with the Hachette Group cookbook concepts now studied and followed worldwide. The Cookbook Collection: France shows there are many others paving their own way with success.

In short, this book gives a clear answer to all those who care about the future of French cuisine: it is very much alive, taking different routes and aspects, with much new creativity and diversity. It is an optimistic statement for the food culture of France, one of the pillars of the image of France, both for the French themselves and for foreigners.



BRAS

Nature

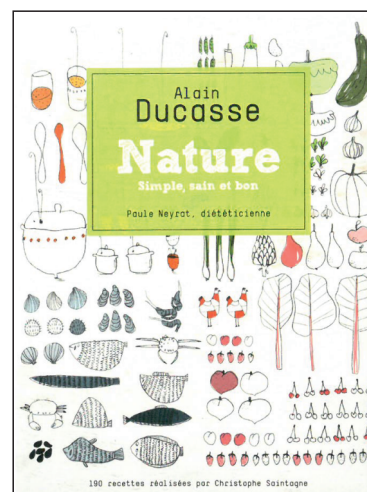
by

ALAIN DUCASSE

France

It is time to get back to basics and rediscover the pleasure of simple food. Alain Ducasse: “When people think of French food, they often imagine laborious recipes that are loaded with butter and cream, and which can only be mastered with the skills of a sous chef.”

In “Nature”, Michelin-starred chef Alain Ducasse, in collaboration with nutritionist Paule Neyrat, rediscovers the pleasure of simple food, and presents delicious French cuisine without the fat or the fuss. With over 190 easy-to-make creations, Ducasse shows the subtle wonders of a wide range of delectable flavours, giving pride of place to fruit, vegetables and cereals, which are sure to leave you feeling great. Featuring delightful line drawings, mouthwatering food photography, and with Alain’s useful snippets of advice peppered throughout the book, Nature is more than a recipe book: it shows another way to enjoy food that is more natural, healthy and delicious.



Graziella Martina

Il mio apprendistato in cucina

Le ricette di Colette



eteli da parte. Filtrate il brodo
e i gamberetti e conservate-

ena caldo, aggiungete il se-
o e la cipolla finemente tritati.
bagnate con il vino bianco.
to di cottura del pesce e i po-
aggiungete quindi i calamari o
mettete le soglie liberate
le triglie, anch'esse tagliate.
dei gamberetti. Per ultimo,
due o tre minuti, la zuppa è



- 1/2 kg. di pomodori pelati
- 1/2 bicchiere di vino bianco
- 6 cucchiaini d'olio
- qualche grano di pepe
- 4 foglie di alloro
- 8 bacche di ginepro

Pulite bene tutte le varietà di pesce, in particolare i calamari. Lessate il merluzzo, la razza, le teste delle soglie in circa 1/2 litro di acqua leggermente salata, in cui avete messo il pepe, l'alloro e le bacche di ginepro. Dopo circa 15 minuti di cottura, levate il merluzzetto e la razza privi della te-

Il mio apprendistato
in cucina –
le ricette di Colette
by

GRAZIELLA MARTINA

Italy

Sidonie-Gabrielle Colette (1873–1954) was the daughter of a military officer, spending her childhood in Burgundy and moving to Paris as a young girl. She was attracted to writing by her first husband, a writer, under whose name her first novels were published, starting in 1896. Following her divorce, she worked as a dancer at a number of vaudeville theatres in Paris and the provinces. Her breakthrough as an author came with her 1910 novel “La Vagabonde”. She was married twice more, worked as a journalist for the periodical “Le Matin”, and in 1945 became the first woman to be elected to the “Académie Goncourt”. Her numerous novels primarily deal with the fragility of love and the depiction of erotic feelings and provide a critical view of marriage. Eating not only played an important role in the life of Colette, but was also the source of inspiration for this out-and-out hedonist. To sit at a table with her meant to not only rediscover the pleasures of her childhood, but also wartime recipes, when few cooking ingredients were available. At the end of the day, these sophisticated dishes came alive in Palais Royal, where Colette spent her final years and which, thanks to her way of cooking became little oases in her daily prison.



THE ART
OF
GUY MARTIN

L'art
de
Guy Martin

SUPER EDITION



L'art de Guy Martin of

GUY MARTIN

Japan

At age 43, Guy Martin, the chef of Grand Véfour, was awarded with 3 Michelin stars. This was in year 2000. Originally nothing predisposed Guy Martin to become one of the best French chefs. No family history. No special inclination. When he was a kid, he dreamt of being a doctor or a rock musician. He studied cuisine not for the art of it, but just to be with his musician friends. He was first trained in a pizzeria... far from a prestigious establishment. But it was in this local Italian restaurant where he was an apprentice that he had a revelation. He then started intense on-the-job training, which would bring him to the top of French gastronomy some 20 years later.

From 1981 to 1991, he was employed in a Relais & Châteaux. He worked for 3 years at the Château de Coudrée on Lake Geneva, then for 8 years at Château de Divonne as chef and manager. This is where he got his first Michelin star in 1985, and 5 years later his second. In November 1991, Mr. Taittinger offered him the position of

chef and manager of Grand Véfour. He was awarded the beauty and the rich history of the restaurant nestled in the Palais Royal garden. He decided to leave his home in Savoie to come to the awards; one after another, y

In 1994, he became President of the Chamber of High Gastronomy. He received a literary prize for his book "Recipes" and he was made "Chevalier des Arts et des Lettres" (a highly distinction) by the French minister Philippe Douste-Blazy.

He was rewarded three Michelin stars. Nonetheless, Guy Martin remains a modest and discrete chef. With a simple soul, he does not talk much about himself and even less about himself. When discussing literature or painting, he becomes animated and passionate. The poet comes alive.

“The Cookbook Collection” shows the wide range of the best of French cookery around the world. This treasure of culinary culture is gathered together in this book about cookbooks. The role of the best cookbooks here is double. They document and reveal the secrets of French food culture.

Furthermore, they are written and presented with great care for the reader, so that the transmission of knowledge and skills is complete. French Cuisine is very much alive, taking different routes and aspects, with much new creativity and diversity.

Edouard Cointreau