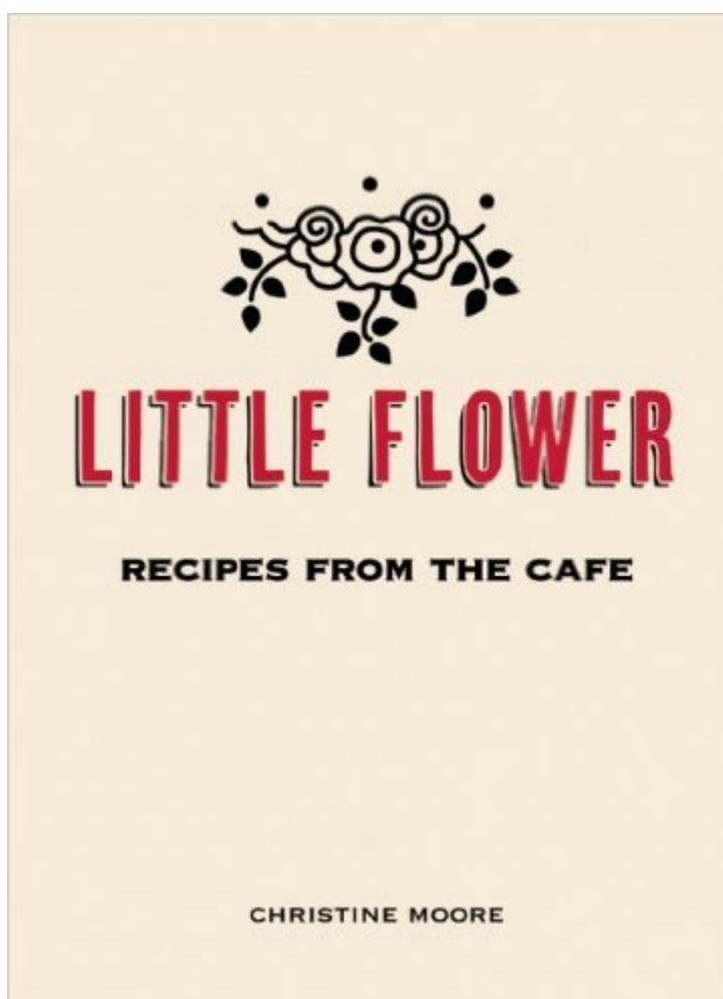


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# Little Flower: Recipes From The Cafe



## Synopsis

Chosen by Food52.com as one of the 16 best cookbooks of 2012, Little Flower showcases the most beloved dishes at Christine Moore's Little Flower cafe in Los Angeles. Her food is artfully simple and powerfully flavorful, and each recipe is accompanied with a vivid full-page photo. The collection focuses on breakfast, lunch, simple supper, and her acclaimed desserts. Celebrated by the Wall Street Journal, Los Angeles Times, and David Lebovitz's Sweet Life in Paris, Little Flower: Recipes from the Cafe makes it possible (and easy) for home cooks to create Moore's Lemon Lentil Soup, Goddess Salad, Buttermilk Pretzel Rolls, Chocolate Caramel Thumbprint Tartlets, and her famed Brown Butter Shortbread, as well as fluffy quiches, vibrant salads, elegant sandwiches, and much more.

## Book Information

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## Customer Reviews

I'm a recovering cookbook addict, and have lately had success weaning myself from buying yet another 200+ page glossy, coffee table cookbook put out by a famous chef. Takes too much shelf space and besides, I found myself rarely cooking even one recipe. But I couldn't resist adding Christine Moore's gem to my collection. I'm a fan of her cafe, and my family loves her lemon-thyme salad dressing. I justified buying the cookbook with the thought that I'd at least make the salad dressing at home. One week later, I've made 2 of the recipes, which have been met with accolades from family and friends: the cauliflower leek soup and the lemon-lentil soup. Easy, clear explanations and delicious. I highly recommend this cookbook--even if you think your bookshelf

can't take another one!

I have been cooking for 25 years, and the most important thing I've done is to find what I call "default" cookbooks--cookbooks that are stripped of pretense and excess explanation, and that work from a solid core of recipes and techniques I can always use in everything I cook. That is a long sentence. Sorry. Anyway, those books include Hazan's Italian Cooking, Batali's Cooking from My Three Italian Towns , and Alice Waters's Chez Panisse Cafe book ( because I do not have staff to do her more formal Chez Panisse book), and Lidia Bastianich's Italian-American Table. I think this book now stands with those classics. I read it cover to cover and kept saying, out loud to no one in particular, things like "She is so smart," and "How ballsy to say it that way," and "She thinks just like me--the good me!" For what it is worth, I think this is a must-have cookbook for the modern kitchen. Now: Give me that cookie!

Christine Moore has collected her best recipes from her much-lauded cafe in Pasadena, CA and showcased them in this great new cookbook. Each recipe has a photo and a mouth-watering photo at that. I resist buying new cookbooks because of space (and budget) considerations, but broke down and bought this one because it looked so good. So far, I have only made one item, the granola. If the other recipes are as good, this book is a winner. The granola is pretty much the best I have tasted. The recipe was spot-on accurate. I can't wait to try some of the soups and the baked goods. As I said to a friend, the book contains recipes for the stuff I like to make: salads, soups, breakfast treats and pastries. I can't get to the cafe very often, but now I can bring the cafe home. YUM!

This book is a treasure everyone must own! I've had the pleasure of eating at Little Flower on a regular basis and I have always been amazed and delighted with everything I've ever tasted. The sweets are beyond drool worthy and don't even get me started on their pretzel rolls and brown butter shortbread - good god (do I hear angels?). Complete heaven I tell you! I've eagerly awaited this book and I'm beyond happy to have a glimpse into the secret world of culinary perfection also known as Little Flower. Well done Christine!!

My husband and I are fortunate in that we live near Pasadena and able to frequent Christine's Little Flower Caf  whenever we can. What's special we feel about Little Flower, is that her sandwiches are not just a sandwich, they are the best sandwich you have ever eaten. A cookie is just not a

cookie, it's a cookie you're going to crave the rest of the week. So of course, we were delighted to see that a Little Flower Cook Book was available and snapped it up (with a bag of Sea Salt Caramels) so we could enjoy our favorites at home too and then run to Zumba to work it all off. Our favorite recipes include the Fresh Peas & Pancetta Salad, Brown Rice Bowl and the Green Soup. mmmmmmm. And, due to my sweet tooth, I am especially partial to the Perfect White Cake, Brown Butter Shortbread and Coconut Macaroons. Unlike some gourmet cookbooks where it is difficult to understand the instructions and they are often unreliable - I find this cookbook refreshingly easy to follow and consistently successful. The kind of successful where you can pretend that if you are not already a world famous chef with your own cooking show and licensed utensils, you can at least pretend you are or, at the very least that you pen a well respected local foodie blog and have a slight French accent - - that is until you inhale your creation after it's complete and then have nothing left, not even a crumb or bit of sauce to show for your efforts. The only negative here is that your book is unlikely to stay pristine. Mine is already dusted with flour and has pages that stick together as are, I am sure, the copies that I give to all my foodie and non-foodie friends as Hostess Gifts.

I've had the privilege of eating at the Little Flower cafe and it is amazing. I love the Green Goddess Salad, and was thrilled to find the recipe in this book. The section on salad dressings alone makes it worth buying. The cookbook has a sweet, simple cover, and just the right number of delicious recipes so that it's not overwhelming, but you definitely get your money's worth. Highly recommend. Good gift for a foodie or anyone who likes to cook.

I love it and have already made the brown butter shortbread. The Little Flower Cafe is just around the corner from me and the recipe turned out just as good as what they sell. I would recommend it to any who asked! It arrived in perfect condition, packed carefully.

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