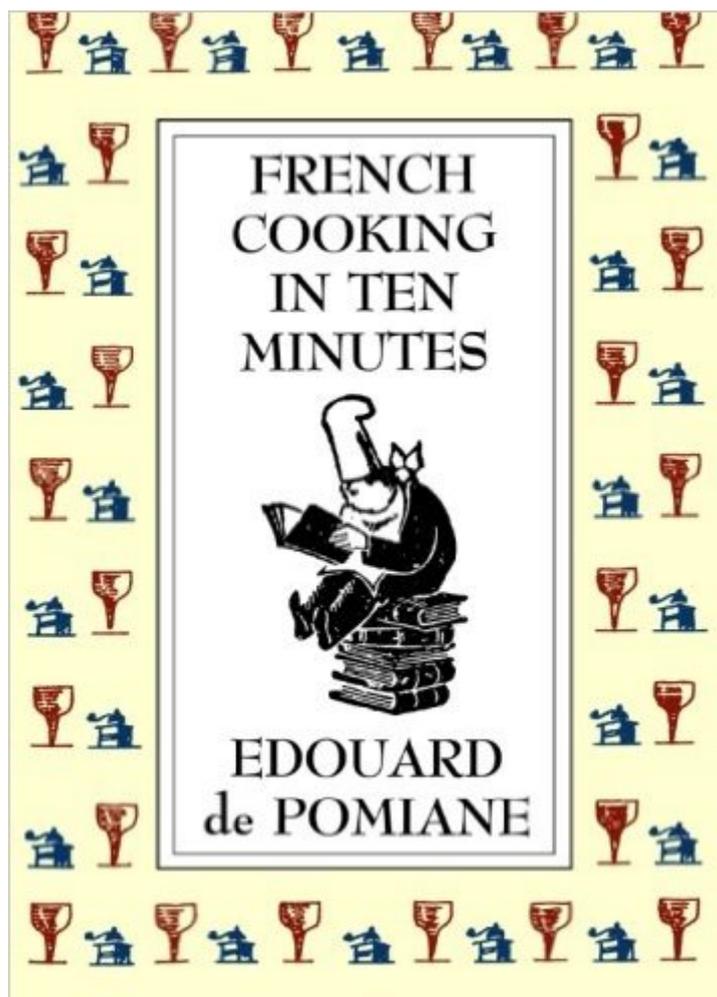


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French Cooking In Ten Minutes: Adapting To The Rhythm Of Modern Life (1930)



Synopsis

A beautiful reprint of Edouard de Pomiane's classic collection of recipes for simply prepared meals is more useful now than ever before. Illustrated with period pen and ink drawings, French Cooking in Ten Minutes offers an array of recipes for quick soups, extemporaneous sauces, egg and noodle dishes, preparing fish and meats, as well as vegetables, salads, and deserts.

Book Information

Paperback: 176 pages

Publisher: North Point Press (October 31, 1994)

Language: English

ISBN-10: 086547480X

ISBN-13: 978-0865474802

Product Dimensions: 4.8 x 0.5 x 7 inches

Shipping Weight: 8 ounces (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (48 customer reviews)

Best Sellers Rank: #15,623 in Books (See Top 100 in Books) #18 in [Books > Cookbooks, Food & Wine > Regional & International > European > French](#)

Customer Reviews

Extremely useful as well. I read it cover to cover the day it arrived (just last week) -- and I can't say that about ANY other cookbook! It is written (and translated) in a graceful and witty style, and is as enjoyable for the historical and cultural perspective it offers as it is for its culinary instruction and gastronomic joie de vivre. I have prepared two of Docteur de Pomiane's suggested menus and have greatly enjoyed both of them. I can see that with a bit of practice, I will indeed be able to turn out a 5-course lunch for two in about 15 minutes (not counting the time it takes to boil the water, of course). With this book and a little (fun) practice, you can impress your friends, astound your dates, and enhance your own quality of life. So what are you waiting for?

I love it first of all for its attitude. Here's how it begins: "First of all, let me tell you that this is a beautiful book. I can say that because this is its first page. I just sat down to write it, and I feel happy, the way I feel whenever I start a new project." "My pen is full of ink, and there's a stack of paper in front of me. I love this book because I'm writing it for you. It's nice to imagine that I'll be able to let my pen go and you'll understand everything it writes down..." "Actually I better not say any more, I don't want to spoil your happy experience of reading it yourself. Let me just say that I have

made many of the recipes from the book, they were delicious, and that before reading it I never attempted to make a sauce, not even one, but that now I am no longer one bit intimidated by sauces. But more than the recipes, I have absorbed the attitude and orientation. After reading this book I have on more than one occasion concocted a bona fide complete scrumptious meal out of a little bit of this and that lying around the kitchen. Thank you, thank you, Dr. de Pomiane.

I have owned this book since 1974 - in fact I taught myself to cook from it. It's so much more encouraging than most cookbooks - no fancy equipment needed, no expensive ingredients, but lots of encouragement and enthusiasm. Should be on everyone's shelf.

This little book is well on its way to being one of my favorites. I bought it because I saw some of the recipes in the March 2001 issue of Gourmet, and it's even better than they said! Witty writing, practical advice, and an airy style make this a cookbook that you'll want to read from cover to cover. And once you start making the recipes, you'll be even more pleased with it. Okay, maybe some take a little more than 10 minutes, especially the first time around. But once they become favorites (like Chicken Marengo is for me), 10 minutes is really an accurate estimate! And the recipes are so intuitive, that they will become part of your repertoire almost immediately, because you'll want to make them again and again, and soon you won't need to look at the book to make them.

This little book is so beautiful that I have given away several copies as presents. None of the recipes is terribly fancy--breaded veal on green peas, onion soup, french fries, chestnut puree with whipped cream--but they are simple to make and delicious; the kind of dishes you find yourself using on a weekly basis. There's an extensive section on sauces--white sauce, Normandy, curry, brown sauce, mornay, etc.--which is a very helpful resource and the author offers lots of good advice on how to improve efficiency in the kitchen. Most of all, the cheerful writing makes it a pleasure to spend an evening reading this little book.

For anyone seeking to downsize their life, this is an excellent starting point in downsizing your kitchen life. The author directly points out the limits of downsizing ("You won't be able to make complicated *dors d'oeuvres*. You have no right to, since you don't have the time."). At the same time, he's very charming and instructive, not only about the varied recipes but also about composing a complete french meal. It's a good starting point for beginner cooks who don't have the time, energy or the equipment to do dinner a la Martha Stewart. Buy it for the author's great wit alone as

he guides you like a know-it-all aunt leaning over your shoulder:"Only a millionaire can afford black caviar, and millionaires are not very interested in ten-minute cooking, but for the rest of us, there's red caviar." "It takes two to scramble. That's why you always make scrambled eggs, not scambled egg. "

This was the most charming and most helpful cookbooks I have ever used. As a grad student, I have little time and little money and the quality of life I experience has increased 1000-fold thanks to the instructions in de Pomiane's book. I especially recommend the Alsatian dumplings and the varied sauces for meat. There is something here for everyone, and his injunction to enjoy life by cooking well in a limited time has been welcome in my life. By promising very limited cooking time for his recipes, I have been able to experiment more in the kitchen and to pay more attention to the quality of my cooking instead of making the usual tried and true. If you are not a "foodie" by nature but you recognize the value of good cooking in your own life, I cannot recommend this little book more strongly.

French Cooking in Ten Minutes: Or Adapting to the Rhythm of Modern Life by Edouard De Pomiane will give cooks basic information about preparing a meal in a short amount of time. Written in 1930, the quick and easy recipes can be just the thing for a change of pace in the kitchen. Translated from the French, this little cookbook gives us a view of life 58 years ago when things moved at a fast pace and people had little time for cooking after a long day at the office. Sounds like today! De Pomiane's recipes utilize pre-packaged and canned foods, fresh fruit, and step by step instructions. De Pomiane, a doctor by profession, makes even the trickiest of sauces appear easy to make. All in all, not a bad addition to the kitchen bookshelf.

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