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My Paris Market Cookbook: A Culinary Tour Of French Flavors And Seasonal Recipes



Synopsis

Based on Emily Dilling's popular blog, parispaysanne.com, *My Paris Market Cookbook: A Culinary Tour of French Flavors and Seasonal Recipes* takes readers on a tour of Paris's growing artisanal and craft food scene. Visits to markets with local farmers, coffee roasters, and craft brewers in the city offer insight into the exciting development of local food movements in the city of lights and its surrounding region. Complete with seasonal recipes inspired by local products, farmers, chefs, restaurants, and cafés, *My Paris Market Cookbook* brings the experience of shopping for, and cooking with, fresh locally grown products into readers' homes and kitchens. A guide for a new generation of culinary travelers, *My Paris Market Cookbook* provides curious cooks and avid Francophiles with a unique itinerary for rediscovering the city, including tips on how to find the best off-the-beaten path natural wine bars, craft breweries, urban gardens, and farm-to-table cafés and restaurants. It's the perfect handbook for travelers, food lovers, or anyone visiting or living in France—and those of us who just want to cook and eat like we do! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Book Information

Hardcover: 224 pages

Publisher: Skyhorse Publishing (September 15, 2015)

Language: English

ISBN-10: 1634505840

ISBN-13: 978-1634505840

Product Dimensions: 7 x 1.2 x 9.1 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (29 customer reviews)

Best Sellers Rank: #33,083 in Books (See Top 100 in Books) #13 in [Books > Travel > Europe >](#)

France > Paris #31 in Books > Cookbooks, Food & Wine > Regional & International > European > French

Customer Reviews

I'm french and live in the USA so I'm very proud that Emily, American woman who lives in Paris, wants to promote the french culture for her compatriots. This book is really well written and documented with actual recipes we cook/bake in french families. It gives you ideas using products that you can find in the US. It also provides you with a list and description on where to find interesting places for foodies in Paris. Bon appétit!

If I lived in Paris, this would be an essential guide to finding real food. Since I do not live in Paris, I just enjoyed reading some of the stories and skipped some others. I do intend to go back and read them all. It is a culinary tour through Paris in a time when fast food and processed food is becoming the norm. What I did like immensely was that it was well formatted for a e-cookbook. It was easy to bookmark my favorite recipes and recipes I wished to try later. I could also tell that all of the recipes had been tested multiple times and would be delicious. No canned soups in this cookbook! It uses real, healthy, and fresh ingredients. The recipes are simple but extremely tasty. I made three of them immediately. It was not as if I had never made a version of them before, but it is a wonderful collection of simple French foods all in one book. Try the Coq au Vin... It is worth buying the book just for a reminder of that recipe. I always make mine with white wine. This one used red, so I had to try it. The sauce was so good! I can't wait to make it again. It is so simple, I will probably make it often.

The book is organized by season with interesting and comprehensive guides to local Paris markets, focusing on where to find products that come from in and around Paris. There are also profiles on up-to-the-minute happenings in Paris, perfect for any francophile wanting to explore new restaurants, cookware shops, natural wine bars or craft beers. The recipes included are classic french faire, which are simple enough to be able to find the ingredients almost anywhere in the world. Emily's voice shines through the pages as fun and knowledgeable, giving you the courage to try the recipes and ask informed questions to your local grocery resource. The photos throughout are beautiful and truly capture the essence of Paris. A must-read for anyone even slightly interested in French food and the locavore movement.

Emily brings us right into the streets and kitchens of Paris with this wonderful and insightful book. Part guidebook and part cookbook, it is as much an ode to the work of the artisans and producers who call Paris home as it is to the recipes inspired by them. What I love about Emily's recipes is that they are truly focused on seasonal, local eating, and are easily adaptable to any kitchen. Proof that mastering good French cooking isn't harder than sourcing a few key ingredients and mastering a few tricks. For anyone going to Paris, this should serve as the ultimate guidebook to explore the genuine food artisans that the city has to offer, and for anyone else, a Parisian dish on the table is just a recipe away.

This book inspired me to not only put a little more creativity into my cooking but to take a culinary tour of options in my own hometown and surrounding areas. I found the "hunting and gathering" of food inspired by this book as rewarding as the tasty meals created by these mostly simple recipes. The book is part cookbook, part travel guide, and partly a social and educational foray into what we all love to do...eat! Filled with delicious recipes this cookbook will add a new flair to your meal preparation while expanding your knowledge and connecting you to the people who farm, bake, brew, and in general provide us with some of our most important essentials in life. Enjoy!

A lot of white space and relatively few recipes for something that calls itself a "cookbook." Half of it is descriptions of various farmer's markets in Paris and specific vendors she recommends. Gee, thanks, babe. Next time I'm in the 6th arrondissement, I'll remember to look up Jean-Luc with the organic kumquats. Sheesh.

Written by a true expat of 10 years, Emily Dilling shares her insights into Paris's new food movements, the blossoming craft beer and natural wine scenes and the farmers who inspire the most creative and groundbreaking chefs in the city. Her recipes are like love letters to the people and artisans who have inspired her journey in the City of Light. This book isn't storybook Paris. And that's why it is a treasure!

The photographs are stunning and invite the viewer to go shopping in the marche's and start cooking. The recipes are simple and inviting as well. We are moving to Paris later this year and cannot wait to try out our French cooking and shopping skills.

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