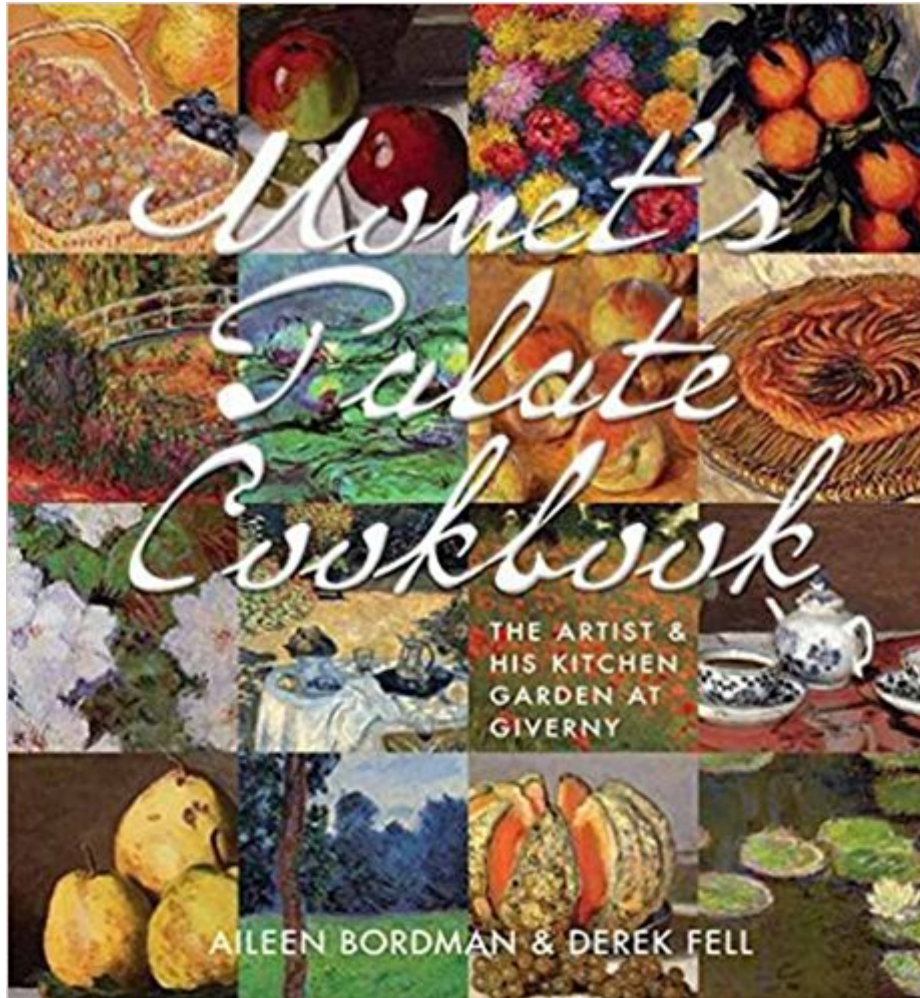


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# Monet's Palate Cookbook: The Artist & His Kitchen Garden At Giverny



## Synopsis

Foreword by Meryl Streep. For the first time in history, Monet's Palate Cookbook: The Artist & His Kitchen Garden at Giverny brings Claude Monet's beloved kitchen garden back to life. Written by filmmaker Aileen Bordman and garden writer Derek Fell, the book includes sixty recipes linked to Monet's two-acre kitchen garden near his home at Giverny, France. Included is detailed information about the vegetables he grew, plus photographs and descriptions of the house interiors and gardens capturing Monet's extraordinary lifestyle. Meryl Streep has written the Foreword and the recipes beautifully photographed by Steven Rothfeld. The farm-to-table tradition lived passionately by Claude Monet has been brought into the 21st century which beckons one to take a culinary journey in Monet's footsteps. The backdrop to the renaissance of the garden are chapters that cover Monet's lifestyle including French tips for entertaining as well as recipes inspired by his cooking journals and places he visited. The recipes were developed using the abundance of fresh herbs and vegetables found in Monet's kitchen garden. Some of Monet's favorites to grow in the kitchen garden included zucchini, cherry tomatoes, radishes, pearl onions, brussel sprouts, asparagus, rosemary and mint. A few of the recipes are of French origin, such as the famous Normandy apple tart. Others are from locations abroad where he traveled in search of motifs to paint, such as the Savoy Hotel, London where Monet acquired their recipe for Yorkshire pudding. Exquisite photography and inspired recipes brings Monet's kitchen garden back to life. Aileen Bordman is the creator and producer of the acclaimed documentary film titled Monet's Palate: A Gastronomic View from the Garden, which has been broadcast nationally through American Public Television to all 350 PBS stations. She has been immersed in the world of Claude Monet since 1980 and has more than 35 years of firsthand experience at Monet's home and gardens. Her knowledge and passion with respect to Claude Monet's lifestyle, cuisine, gardens and art prompted the creation of the Monet's Palate concept. Bordman independently wrote and produced the film Monet's Palate with Meryl Streep, Alice Waters, Daniel Boulud, Michel Richard and Steve Wynn. The film has been screened from Cannes to New York, and was featured during the six-month "Monet's Garden" exhibit at the New York Botanical Garden in New York City. She lives in just outside of New York City in New Jersey. Derek Fell writer and photographer, is the author of two books on Monet, The Magic of Monet's Garden and Secret's of Monet's Garden. He has a strong following as America's most widely published garden writer. His books on gardening, travel and art have been published worldwide and total more than 2.5 million books. He divides his time between Bucks County, Pennsylvania, and Sanibel Island, Florida.

## Book Information

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## Customer Reviews

I've been a Monet fan since boarding school days, when I first studied the incomparable artist. When I initially thumbed through this book, I was charmed by the beautiful photographs. Then I started to read the text and learned so much about Monet; his kitchen, farmyard, love of fine cuisine - even his favorite flower arrangements! The guide to the vegetables popular during his lifetime is fascinating. The recipes are tied to his life and entertaining style; who knew Renoir favored bouillabaisse and Cezanne, cod? Most are incredibly appealing; I'm particularly drawn to the apple and fennel soup with savory baguette croutes; watercress, tomato, and mimolette cheese salad; and gratin of turbot with cider and cream. Best of all, I can testify as a food writer that these recipes are perfectly written - ideal for the home cook. Feast on this book. You won't be disappointed.

Monet's Palate Cookbook recreates the recipes he would have used for himself, illustrated with photos, as well as original paintings by Monet of vegetables and fruits. The recipe for lentil soup uses relatively cheap ingredients, mostly lentils, onions, and potatoes, and doesn't take much effort to make. Monet lived in France, but this is not the stereotypical intimidating French cooking. On the contrary, a lot of this is really country cooking, the type that French farmers would eat. You have hearty soups, lots of roughage, and dishes that can be served cold. Monet put as much effort into his meals as he did with his paintings. He kept a garden called a *potager* at his home, where he meticulously grew the vegetables that he'd serve to guests. According to this book, he would host massive dinners, where they'd serve hearty vegetable stews that could be made with

little effort. The French use the word potager for kitchen garden, and since the word potage means soup in French, it probably originated with a garden where people grew carrots, beets, cabbage, and other crop that could last a long time. One of the book's suggestions is having picnics or outdoor lunches, just like Monet did in his famous garden. The book advises the use of prepared (but not processed) foods like pate, smoked meat, and fresh bread. Like most of the recipes, it keeps things simple and fresh, so that you won't exhaust yourself. After all what use is great cooking if you're too tired to enjoy it?

The very best of farm to table, bounties of nature and art. Aileen Bordman's "Monet's Palate Cookbook" is a wonderful cookbook and so much more. After I got my copy and began looking at it, I felt like I had been magically transported from Boulder CO to Giverny in Normandy and to the most beautiful parts of Monet's world -- his gardens, his food, his home interiors, his art, in beautiful Giverny .... and yes, his water lilies, too! I love the interweaving of his art, photography of beloved Giverny, the recipes, writing and design. Glorious recipes, especially for this time of year (July) with a bounty of "farm to table" ingredients. I'm already thinking of all the people I know who would love this book as a gift.

Monet's Palate Cookbook is excellent for cooks and cookbook readers alike. With its gorgeous full-page photos and interesting text about ingredients, history, and biography, it's the kind of book you don't even need to try the recipes to enjoy, but, of course, the food itself on your table makes it that much better. The recipes evoke the kind of meals you find throughout France and not just in the Normandy region where Monet spent most of his life. Most of the recipes are easy to prepare and delicious: Raw Zucchini Salad with Roquefort, Hazelnuts, and Herbs; Venetian-style Spaghetti with Roasted Tomatoes, Anchovies, and Capers (I prepared the roasted tomatoes as photographed and skipped the spaghetti); Roast Pork with Cherry Sauce; Normandy French Apple Tart. Of course, some recipes are more involved, either because the recipes include preparation for the sides dishes (Crispy Duck Breasts with Berry and Orange Glaze, Mashed Potatoes and Peas and Carrots) or because they require multiple steps (Mocha Layer Cake.) The first 50 or so pages of this book are devoted to Monet's life, home, and his passion for gardening and good food. It includes photographs of the Monet's Giverny property as it is today and of the vegetables grown there. It also provides detailed descriptions of ingredients grown in Monet's 2.5 acre vegetable garden with comments about how Monet grew them or enjoyed them. The one-page foreword written by Meryl Streep, who narrated author Bordman's documentary Monet's Palate: A Gastronomic View From

the Gardens at Giverny, sets up the rest of the book beautifully. Not surprisingly given the inspiration, this cookbook is a treat for both the eye and the palate. It would make a great gift for the passionate cook and the art lover. Since I'm both, I love this book, and I've given it a prominent spot among my favorite cookbooks. Note: I received a free copy for review.-- Debbie Lee Wesselmann

I pre-ordered Monet's Palate Cookbook because I was so moved by the gardens at Giverny while I was there last, in 2010. And also because I am an advocate for changing the architecture of the food system we currently suffer. Bordman's book reminds us of the importance of growing our own, in clean soil while immersing us in the gardening (and eating) ways Monet held sacred. I have planned my own potager by studying that of Monet. Kudos to the author for sharing her passion and those of the master in such a lovely book. Great photos!

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