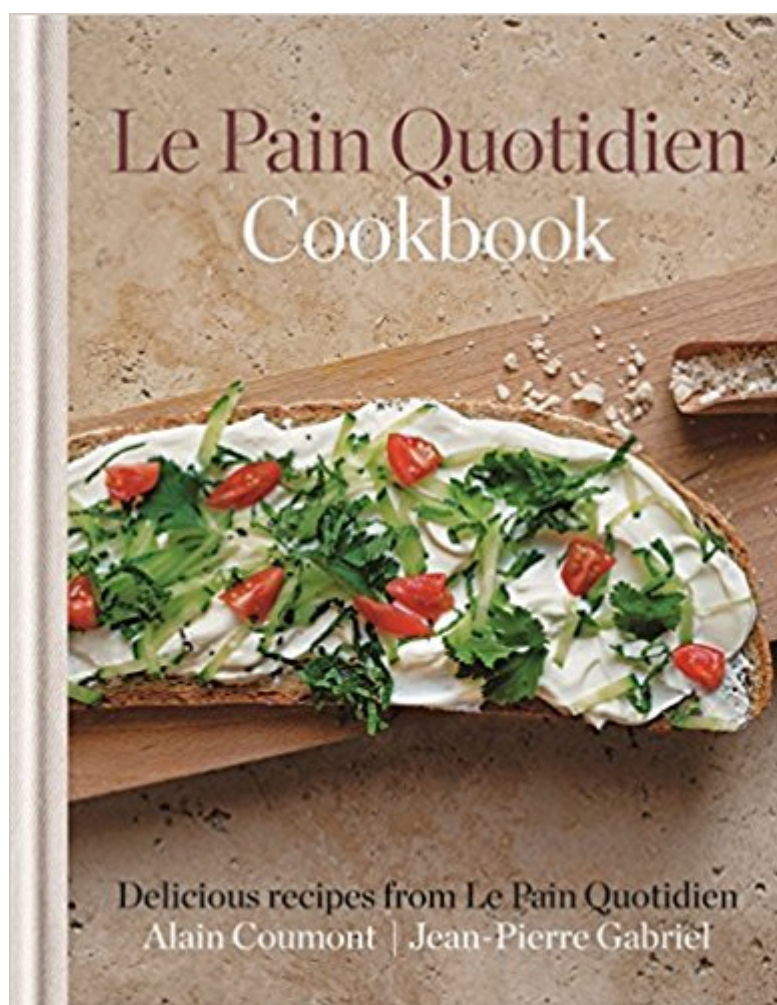


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# Le Pain Quotidien Cookbook



## Synopsis

Full of favorite recipes from the Le Pain Quotidien kitchens, this book is a little slice of 'our daily bread' that you can enjoy at home. Le Pain Quotidien Cookbook presents over 100 recipes for simple, elegant and healthy fare - handmade bread, breakfast, tartines, soup, salads, sharing dishes and desserts. Le Pain Quotidien is best known for its organic bread and its signature tartines but it's also about sharing great food made with love at any time of the day. With everything from grissini, baguettes and focaccia to chia seed banana muffins, buckwheat pancakes with chestnut puree and toasted camembert & walnut tartine and from roasted golden beetroot & chicken salad to mussels, potato & saffron aioli soup, Alain Coumont reveals all the tricks of the artisan baker and home chef.

## Book Information

Hardcover: 256 pages

Publisher: Mitchell Beazley; 1 edition (June 11, 2013)

Language: English

ISBN-10: 1845337484

ISBN-13: 978-1845337483

Product Dimensions: 7.8 x 1.2 x 10 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (42 customer reviews)

Best Sellers Rank: #47,460 in Books (See Top 100 in Books) #32 in [Books > Cookbooks, Food & Wine > Regional & International > International](#) #63 in [Books > Cookbooks, Food & Wine > Baking > Bread](#) #196 in [Books > Cookbooks, Food & Wine > Regional & International > European](#)

## Customer Reviews

I really like this book because it has great pictures of the food and includes many vegetarian recipes. If you want to make wonderful bread from scratch, you can learn it here, including making a sourdough starter. I don't buy many cookbooks anymore, but I thought this one was worth it.

best book ever. love every recipe I've tried - and I've tried 11 recipes so far. He has recipes for breads, breakfast, tartines, soups, salads, entrees, and desserts. Healthy ingredients. Quick cooking/preparation. Beautiful pictures. He doesn't pad and fluff the text up with superfluous nonsense like American Test Kitchen books. Actually, the descriptors are minimal. The bulk of the text lies in the instructions, which are great. There aren't paragraphs of impertinent narratives and

comments that have no impact on your preparation of the meal, which is awesome. Kudos to Coumont for many reasons. It is a straightforward recipe book full of delicious, interesting combination of flavors you wouldn't have envisioned on your own, which enliven and broaden the palate. Simple servings can be delectable, healthy, satisfying, and yes...beautifully plated!! I'm so glad I happened on his restaurant in Philadelphia and discovered his goods and the cookbook. Dessert section is fantastic. I love baking. I have been repeatedly disappointed with American desserts and American-written dessert cookbooks. The European patissiers, I will more likely trust. Coumont is a genius.

Wonderful book with wonderful recipes and photography HOWEVER the recipes are NOT exactly the same as in the restaurant. No surprise there I suppose? I wanted to learn how to make The Chia Seed Muffins, but the recipe in the book is soooo different from those on sale, yet STILL delicious. The book is beautifully bound and looks as good as the stores do.

Not practical for family fare, but I'm enjoying the weekends when everyone picks a dish and we try it--for brunch, for a snack. etc. We ate at the restaurant of the same name in Manhattan, and got interested in reproducing some of the dishes we ordered there.

I have always gone into the restaurants and enjoyed their food. The book does not disappoint. And as usual, great food comes from simple recipes. Nothing complicated. And gorgeous photos.

I'm always hesitant to purchase a cookbook from a restaurant. The recipes are often incomplete or too complicated. That's not the case with this excellent book. The recipes are spot on and are accompanied by beautiful photographs. Now, if I could only replicate the restaurant atmosphere at home..... :). Get this book.

Loved eating at Le Pain Quotidien a few months back while visiting a friend in Brussels. This book is perfectly translated with recipes ranging from whole and hearty to light and easy. Breads, spreads, salads and meatloaf. This is not one you will regret having!

I bought this book because I love gazpacho from Le Pain Quotidien. Now that I've got their cookbook I can make it any time! In addition to gazpacho, I already tried their carrot salad and oatmeal with berries. All three dishes had easy-to-follow recipes and turned out yummy. Enjoy!

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