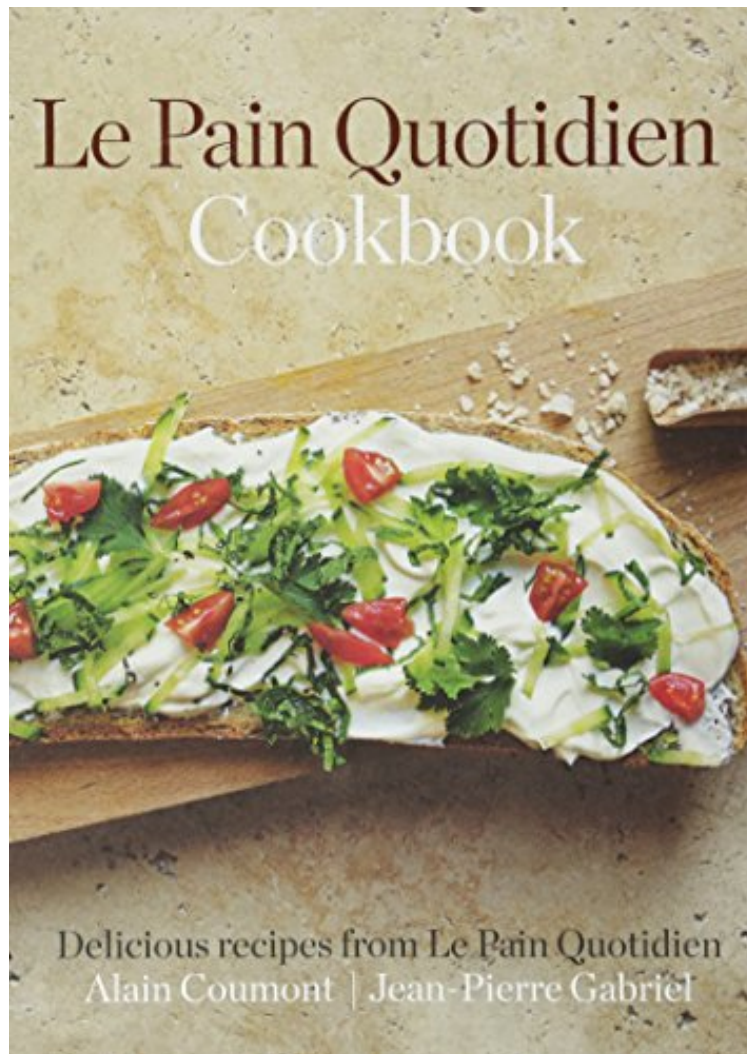


(Free read ebook) Le Pain Quotidien Cookbook

Le Pain Quotidien Cookbook

Alain Coumont

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Alain Coumont : Le Pain Quotidien Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised Le Pain Quotidien Cookbook:

6 of 6 people found the following review helpful. Wonderful Book BUT...By Sandra 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. 0 of 0 people found the following review helpful. Looks luxury By G. C. Bought this as a gift. It came shrink wrapped and new, as described. Cover is solid and has fabric binding. Looks and feels high quality. Book contains numerous illustrations. Love the visuals. Recipes are similar to what is found in stores. Each location of the store varies in menu according to

their site. 1 of 1 people found the following review helpful. His second best book By n.anderson it's got some yummy recipes, but I prefer his other book Alain Coumont's Communal Table the recipes are better and the story is enticing.

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.