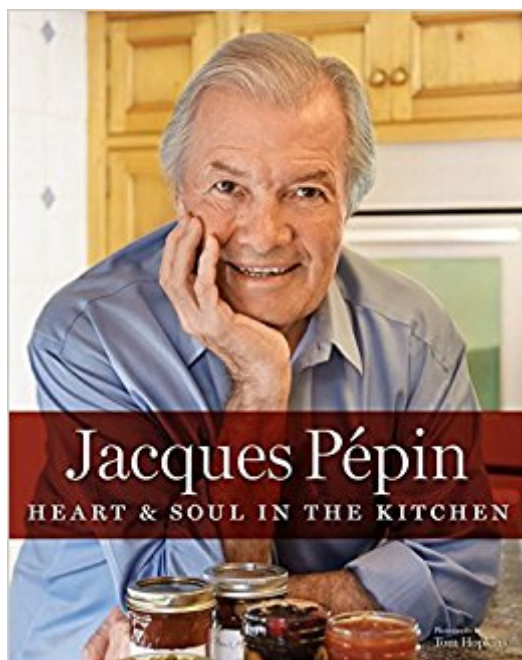


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# Jacques PÃ©pin Heart & Soul In The Kitchen



## Synopsis

In the companion book to his final PBS series, the world-renowned chef shows his close relationship to the land and sea as he cooks for close friends and family. Jacques P  pin *Heart & Soul in the Kitchen* is an intimate look at the celebrity chef and the food he cooks at home with family and friendsâ200 recipes in all. There are the simple dinners Jacques prepares for his wife, like the worldâs best burgers (the secret is ground brisket). There are elegant dinners for small gatherings, with tantalizing starters like Camembert cheese with a pistachio crust and desserts like little foolproof chocolate souffl  s. And there are the dishes for backyard parties, including grilled chicken tenderloin in an Argentinean chimichurri sauce.   Spiced with reminiscences and stories, this book reveals the unorthodox philosophy of the man who taught millions how to cook, revealing his frank views on molecular gastronomy, the locovore movement, Julia Child and James Beard, on how to raise a child who will eat almost anything, and much, much more.   For both longtime fans of Jacques and those who are discovering him for the first time, this is a must-have cookbook.

## Book Information

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## Customer Reviews

View larger Apple Galette from Jacques P  f  pin *Heart & Soul in the Kitchen* Serves four to six. Directions Sprinkle 2 tablespoons of the sugar on a baking sheet lined with nonstick aluminum foil. Place the pizza dough on top and press it out with your hands as thin as possible. Let rest and proof at room temperature for 15 to 20 minutes. Preheat the oven to 400 degrees. Press the dough out further into a roundish 12-inch shape. (It will be less elastic and easier to stretch after

it has rested.) Peel and core the apples and cut each one into 8 wedges. Starting about 1½-inch from the outer edges of the round of dough, arrange the apple wedges in concentric circles on top, pushing them gently into the dough. Dot with the butter and sprinkle evenly with the remaining sugar. Bake the galette for 45 minutes, or until nicely browned and crusty. Slide a spatula underneath the galette while it is still hot to make certain it hasn't stuck to the sheet, and then let cool on the sheet. Spread the apricot preserves on top. Cut the galette into wedges and serve at room temperature.

Ingredients     1/3 cup sugar     1 pound prepared regular or whole wheat pizza dough     3 large Golden Delicious apples (about 1½ pounds)     4 tablespoons unsalted butter, cut into 1½-inch pieces     1/3 cup apricot preserves

• Over the course of his years on PBS, Pepin has likely appeared in your house, and through these recipes, which he cooks at home for family and friends, he invites us into his. •

--Entertainment Weekly • "Charming and cheerful" | His recipes are of the moment, his techniques timeless. • --TheAtlantic.com "When P  pin cooks, we pay attention. The world-renowned French chef's latest release is shaping up to be the next Dinner Party Bible, with simple, elegant dinners to make for friends and family." • --People.com • "P  pin...extends an invitation to come over to our house for a meal"; in his latest recipe collection, the companion cookbook to his 13th and final PBS TV series. These 200 recipes reflect P  pin's "culinary heart and soul"; and are low-fuss dishes promoting enjoyment of "wine, food, and companionship." P  pin draws from his childhood and family table, travels, and reminiscences...[and] encourages tinkering with recipes, appreciating them as living things that can evolve according to every cook's heart and soul."--Publishers Weekly

JACQUES P  PIN has published twenty-five cookbooks, including the best-selling Essential P  pin, Jacques P  pin Fast Food My Way, and his memoir, The Apprentice. He has also starred in twelve acclaimed cooking TV series. He has won multiple James Beard Awards and several IACP Cookbook Awards.

I love this book. Everything I've made in it has been flavorful, healthy, and simple to make. As icing on the cake, the book is peppered with charming watercolors from Jacques. It's all wonderful. Pictured below: 1) Parisian Potage (potato leek soup) - p50, with Country Bread - p110, and Chocolate Pistachio Biscotti - p398. Fantastic! We had a potato leek soup at a farmhouse restaurant out in the country in Portugal on our honeymoon, and this brought us right back there. 2)

Garlic Escargot in Baked Potatoes - 138-139. Yummy! I made this after the kids already loved everything from Papa Jacques' books, so that they wouldn't mind trying snails, and they loved it, too.3) Spinach-Stuffed Pork Loin Chops - p216-217. This makes such a pretty, easy, and flavorful dinner. Love this one.4) Tomatoes Provencale - p340-341. Delicious, and fabulously fragrant. The madeleines are out of Julia's book, *The Way to Cook*.5-6) Beef Fillet Mini Steaks with Mushrooms and Shallots - p212, and Green Beans with Mustard and Cream Dressing - p301. Terrific dinner. The steak really is as tender as butter, and the green beans have a wonderfully sharp taste.7) Spanish Tortilla - p91. Delicious! If you're not familiar, it's like a potato frittata. Jacques' method is so much easier than any others I've tried! Grateful!8) Okay, this isn't sexy, but it's one of those things that make me an even bigger Jacques fan. Tomorrow's my shopping day, so today I go into the fridge to see what I have to use up. I found a bunch of kale and a bunch of celery. I pulled out this and another Jacques book and found recipes to use up both, where I'll have two fabulous dishes, and no one will realize I just didn't want to waste anything. He's never let me down. Celery Gratin - p306. Yum! This is one of my 3 favorite *Pepin* books. This one is hands-down the most beautiful and charming, and fabulously accessible for the home cook. My favorite straight cookbook of his is *Essential Pepin: More Than 700 All-Time Favorites from My Life in Food*. It has no photos, but is packed with 700 of Jacques' favorite recipes. And for an educational challenge, I love *Jacques Pepin New Complete Techniques*.

I got this as a gift from my son for my bday, per my request. I have 2 other books by J. Pepin. Lots of illustrations of finished recipes in here, and enough white space on the page to read the recipe and steps w/o needing strong glasses. My first recipe I made was the easiest thing I could find to jump in, the Coffee Panna Cotta. I made it for company recently bc it turned out great during my test batch. I have seen recipes for panna cotta in every flavor and combination of dairy imaginable. This was so simple, with few ingredients, I love it. Serve it with a drizzle of chocolate syrup on top, or a few curls of shaved chocolate or a shot of whipped cream. When I get a cookbook with lots of personal narratives inside, I tend to skim over it... but this one was different. His anecdotes were interesting w/o being overbearing. I learned a lot of tidbits of his life story and understand why his tastes in food have developed beyond French cuisine. This book is a compilation of that life journey, presented as it were, on a plate. It is not just about French food. So if that's what you want, look elsewhere. The recipes are many, and with much variety; so you will find an array of the most recognizable ingredients to a few 'strange' ones as defined by the American commonplace diet. There are many simple seafood, shellfish, recipes that are 10 mins to whip up and the usual suspects, chicken, beef,

pork, vegetables, etc...it is common that in the majority of cookbooks out there, you will find some recipes you'll never do while jumping into others. Some simple dessert recipes too...I want to try the brittle using seeds bc my g'daughter is allergic to nuts. Although he says you can use a pot on the stove to make this, he gives instructions to use the microwave to do it, which shows you, he doesn't mind using something that is usually relegated to just heating up tea or water. He has nice simple gratin recipes using various veggies--tomatoes, endive, etc..Jacques is not stuffy or fru fru. He is so down to earth in his outlook on food as in life, and his comments bear that out... I always remember how he once said on TV that it's not a question as to washing mushrooms, adding, simply, that if they are dirty, you **MUST** wash them... it's just a matter of when. Just do it right before you cook with them. So many cooks and chefs say **NEVER** to run them under water, like it's a cardinal sin to do that, subscribing instead to a damp cloth or soft-bristled brush at most. I wash them under a faucet and dry them off and cook away. If it's ok for Jacques, it's ok by me! My kind of guy. This is just an example of what I mean. He does not stand on ceremony, he uses common sense and is comfortable in his approach to food, cooking, and methods.... His cooking is as easy and relaxed and approachable as he is. In fact, the message he makes clear in this book is that food should taste like what it is, not to disguise it or gussy it up so much that you lose what the food is. He says, with both food and wine, he just wants to enjoy what he eats and drinks--not to over analyze it. I love that. In short, as on his TV series and these books, that is what you get...a straightforward and refreshingly simple approach to food. No tricks nor gimmicks, no fancy foamy garnishes on food here. I have many pages in his new book tagged. And as Jacques would say, it's not a matter of will I cook some more recipes--it's just a matter of **WHEN** I will. And I will. I'll report back later when I do.

Dec 22: I made the "chocolate pistachio brittle" and it turned out fabulous. It is all made in one bowl in a microwave! I made half a recipe using walnuts (I had no pistachios) and chocolate chips and it was so good, easy and fast and ready to eat in about an hour! I then made a full recipe using chocolate chips and sunflower seeds. It too was great. My 9 yr old g'daughter has never had peanut brittle bc of her serious allergy to peanuts, now she can have a faux peanut brittle made to order for her and using all safe ingredients. The taste was delish. I am dealing with many huge dental issues and I too was taking a huge risk making brittle! I was glad I did, bc the brittle is not **SO** brittle and hard as to break your teeth, it has just the perfect crunch and taste. Plan on putting this out along with pie and cookies at the Christmas table.

Feb 2016: Made his simple red cabbage slaw, uses vinaigrette, not a mayo base, simple to make, great for summer when you don't want to risk mayo going sour. He added blue cheese at end, I used goat cheese which I prefer.

Feb. 2017: There are 2 desserts easy breezy, baked apple which I made last night to use up less than perfect eating

apples, and then I saw a chocolate soufflé recipe simpler than one I had. Uses only egg whites, no flour, and that makes it also gluten free if needed. I can't wait to try it. I love the way Jacques finds the simpler way to do things.

This is my favorite cook book of all time. Every recipe in here is approachable yet still elegant. He finds a way to make a recipe simple, with common ingredients, but the end result is like a fine dining experience. So far I have made 8 recipes out of this book and they've all been wonderful, the linguine with clams was great, the black lentil salad is amazing, and I can't remember what it was called but there's a simple chicken thigh in a mushroom cream sauce recipe that I used as a starting point for one of my own recipes. I can't stress enough the simplicity of the ingredients he uses, that's the problem I have with a lot of chefs on TV, they have an unlimited budget so they use ingredients that are way beyond the price range of the average person, so people don't even bother making them. Pepin doesn't do that for the most part, every recipe I've made so far I've been able to get everything at the regular grocery store.

It is a bit more personal to Jacques than I expected. The recipes got back to his childhood village. So far they have all been great.

I have only the best cooks represented in my cookbook collection. I waited a long time to add Jacques Pepin, simply because I didn't know which of his books would best exemplify his amazing art of cooking. This is such an amazing book, complete with some of his artwork and his beautiful granddaughter cooking beside him. He has shared such personal moments, and I feel honored to learn from him. Thank you, Jacques Pepin, for sharing your talent with us.

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