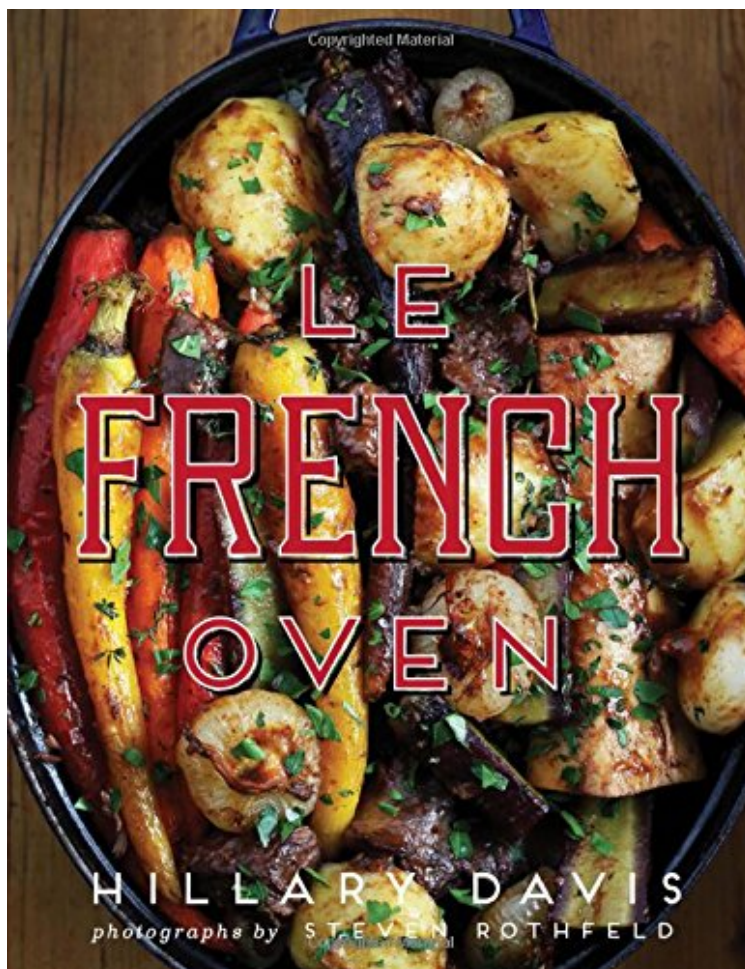


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## Le French Oven

**Hillary Davis : Le French Oven** before purchasing it in order to gage whether or not it would be worth my time, and all praised Le French Oven:

2 of 2 people found the following review helpful. Elegant MealsBy C. JonesLove this book. Not for the fast food generation. Elegant meals made easy.1 of 1 people found the following review helpful. Nice giftBy Mom2threeBought this as a gift to go with a dutch oven. Has everything from apps to dessert. Nice pictures too!2 of 2 people found the following review helpful. A Family FavoriteBy CustomerThe French pot roast in particular has become a family sensation for years now. Great and beautiful recipes!

The companion to French Comfort Food, *Le French Oven* showcases authentic, tantalizing French recipes that can be created in the cocottethe French version of a Dutch ovenin all of its sizes and shapes, from mini to large. Using various techniques such as braising, stewing, roasting, baking, stovetop, and frying, *Le French Oven* will teach how to create

appetizers, soups, main courses, desserts, and more. It includes information about the major French made cocotte brands, and how to use them to create fabulous recipes such as Warm Mushroom Custards with Garlic Toast, French Carrot Rice Soup, Basque-Style Paella, Two-Hands Praying Rack of Lamb Roast, Lemony Braised Chicken with Green Olives, and Beef Pot-au-Feu. The sweet recipes include fabulous fare such as Raspberry Clafoutis and Hot Brandied Peaches Over Ice Cream. Le French Oven fills a need for the coterie of French cookbook fans and lovers of French food. It is an amazing collection of recipes with stunning photography. HILLARY DAVIS, food journalist, cooking instructor, and writer and creator of the popular food blog Marche Dimanche, is a long-time food columnist and restaurant critic for New Hampshire Magazine. Her work has been featured in many national and international magazine and website articles. She is also the author of French Comfort Food and Cuisine Nioise and has been a food and travel lecturer on Royal Caribbean and Celebrity cruise lines. She lives in New Hampshire.

"Le French Oven is an original approach to a flavorful French-inspired cuisine that can easily be made in any American kitchen. Hillary Davis recipes ring of hearth, home and nurturing in style and with elegance. Le French Oven will become an essential part of your home, and if it doesnt fall apart from loving use, youll gladly pass it down to your children." (The Rambling Epicure 2015-08-28)"The companion to French Comfort Food, Le French Oven showcases authentic, tantalizing French recipes that can be created in the cocotte the French version of a Dutch oven in all of its sizes and shapes, from mini to large. Using various techniques such as braising, stewing, roasting, baking, stovetop, and frying, Le French Oven will teach how to create appetizers, soups, main courses, desserts, and more." (Jeff Steiner Americans in France 2015-09-09)"From the woman who authored French Comfort Food, a favorite in all things classic and traditional French food, comes the new Le French Oven. Hillary Davis's latest is dedicated to the authentic recipes that can be made in a cocotte (think Dutch oven, but Parisian-style). Coupled with mouth-watering photography by Steven Rothfeld, this spin-on-a-classic cookbook belongs in every food-lover's kitchen." (Gayot.com 2015-10-06)"For years, Ive been in love with my Le Creuset cookware. (I have two.) I use them to braise stews, meatballs, soups, ratatouillaise :) But Ive also often wondered how to deploy them in other ways. Lo and behold, I was delighted to discover Le French Oven by Hillary Davis, a new cookbook completely devoted to the cocotte (aka Dutch/French oven)!" (Ann Mah author Mastering the Art of French Eating 2015-10-06)"Le French Oven is an original approach to a flavorful French-inspired cuisine that can easily be made in any American kitchen. Hillary Davis recipes ring of hearth, home and nurturing in style and with elegance. Le French Oven will become an essential part of your home, and if it doesnt fall apart from loving use, youll gladly pass it down to your children." (The Rambling Epicure 2015-10-06)"Hillarys new book Le French Oven has now joined the ranks of French Comfort Food as one of my ALL-TIME FAVORITE cookbooks! (Im actually buying this cookbook for a lot of my fellow foodie friends) Once you pick this book up, youll understand why Im going so crazy over it!" (BlaiseTheBaker.com 2015-10-06)"Le French Oven by Hillary Davis is the new staple to my cookbook collection. It showcases authentic, tantalizing French recipes that can be created in the cocottethe French version of a Dutch ovenin all of its sizes and shapes, from mini to large." (Pamela Morgan FlirtingWithFlavors.com 2015-10-06)"This is a wonderful book that I enjoyed from the minute I opened it up and started reading the introduction." (Carolina Cookbook Connoisseur 2015-10-06)Hillary Davis, author of Cuisine Nicoise and French Comfort Food, has created another delicious, accessible guide to French cooking with her latest book Le French Oven. (Bundt Lust 2015-10-24)About the AuthorHillary Davis is a the author of Le French Oven, French Comfort Food, Cuisine Nioiose, and the critically acclaimed A Million A Minute. She is a freelance food writer, cooking instructor, and creator of the popular food blog, Marche Dimanche. She is a long time food columnist and restaurant critic for New Hampshire Magazine and her work has been featured in the Boston Globe, French Entree, Connecticut Home Living, Hartford Magazine, Tastes of New England, CelebrationNH, ParisLuxe.com, Bonjour Paris, and other regional, national, and international publications. She has appeared on numerous television and radio programs, including Bloomberg Business News, B Sky B Television News in London, CNBC, BBC radio, WMUR-TV, WBK-Radio, and other local stations in the U.S. She has been a food and travel lecturer on Royal Caribbean and Celebrity cruise lines. As a food authority, she is a frequent judge of cooking competitions and a speaker at food and blogging events.Steven Rothfeld is a world-class photographer specializing in luxury imagery. His book credits include The Tuscan Sun Cookbook, Bringing Tuscany Home, Simply French, In the Shade of the Vines, Entrez, The French CookSauces, and Hungry for France. He divides his time between destinations throughout the world and his home in Napa Valley. Please visit [www.stevenrothfeld.com](http://www.stevenrothfeld.com). Excerpt. Reprinted by permission. All rights reserved.So come join me on this journey to discover the French ovens of France, who creates them, what makes them so special, and why they are the most valuable pot you can have in your kitchen. I have developed recipes for them to show you how versatile they are and to illustrate the many ways they can be used. Try them then come join me at the table. table! EASY PIZZA FOR TWO Pizza Facile pour Deux SERVES 2 French ovens make the best pizza ever, giving them a marvelous crust. I make this pizza recipe for two, but you can also slice it into 6 pieces to serve with wine for a snack before dinner. It couldnt be easier. First, buy a ball of dough from your local pizza shop and tell them you want one for a small-size pizza. Take it home, cover it, and leave it on the counter until ready to use. Once you see how quick and easy this pizza is to make, youll want to make it again and again with

whatever toppings you are in the mood for. I often make this with anchovies and oil-cured black olives, and after it comes out of the oven, I grate sharp Parmigiano-Reggiano all over the top. In fact, pulling this together goes so quickly that you can remove the pizza to a cutting board, leave the oven on, fit in another disk of pizza dough, arrange toppings, cook it for 3 minutes on top of the stove, and pop it in the oven for another round that will be ready in 14 minutes. SPECIAL EQUIPMENT BOX GRATER; 5-QUART (5-L) OR LARGER FRENCH OVEN

8 ounces (225 g) fresh mozzarella 3 tablespoons (45 ml) extra virgin olive oil 14 small onion, sliced very thinly 2 cloves garlic, pressed or minced 1 2 teaspoon salt 1 ball pizza dough for a small pizza purchased from your local pizza shop 4 tablespoons (60 ml) canned or bottled pizza sauce 1 heaping tablespoon herbes de Provence 8 fresh basil leaves, torn 3 ounces (90 g) prosciutto 3 ounces (90 g) Parmesan cheese

PREP Preheat oven to 425 F (220 C). Grate half the mozzarella on the large holes of a box grater. Slice the rest into big pieces. COOK Heat the oil in the French oven over medium heat, toss in the onion, garlic, and salt, and cook until the onion slices are tender, about 6 minutes. With a slotted spoon, scoop out the onion mixture to a plate and reserve, leaving the oil at the bottom. The onions and garlic will have flavored the oil and will flavor the underside of the pizza. When the French oven is cooler and can be touched, place the pizza dough into the bottom over the oil, and stretch it out to fit, bringing up a slight rim around the sides. Spread the pizza sauce over the dough and spoon on the cooked onions and garlic. Sprinkle with the herbes de Provence and basil, arrange slices of mozzarella and prosciutto all over, distribute the grated mozzarella, and then grate the Parmesan to finish. Place the French oven on the stovetop, cover with its lid, and cook over medium high heat for 3 minutes. Remove the lid, place in the oven, and bake for 14 minutes, until crisp and golden. Remove the pizza from the oven. With a fork, gently coax up the edges then, with a spatula, lift the whole pizza to a cutting board. Slice and serve. IDEAS AND SUGGESTIONS Fry pepperoni slices in the oil, remove to a plate, and fit the pizza dough over the pepperoni-flavored oil in the French oven for an incredibly delicious crust. Use the pepperoni slices for the top of the pie.