



# The Little Paris Kitchen

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## **The Little Paris Kitchen** Rachel Khoo

Rachel Khoo serves up a modern twist on classic French cooking

Rachel Khoo was determined to get to grips with French cooking, so to learn more she moved to Paris, not speaking a word of French, and enrolled at Le Cordon Bleu, the world-famous cookery school. Six years later, she still lives and works in Paris, cooking up a selection of classic French dishes from all over the country and giving them a fresh makeover with her own modern twists. From a Croque Madame muffin and the classic Boeuf bourguignon, to a deliciously fragrant Provencal lavender and lemon roast chicken, Rachel celebrates the culinary landscape of France as it is today and shows how simple these dishes are.

The 120 recipes in the book range from easy, everyday dishes like Omelette Pipérade, to summer picnics by the Seine and afternoon 'goûter' (snacks), to meals with friends and delicious desserts including classics like Crème brulee and Tarte tatin. It's a book that celebrates the very best of French home-cooking in a modern and accessible way. Real French food is no longer something only served in fancy restaurants; Rachel will show how you can add a little French culinary touch to your everyday life at home, no matter where you are in the world, or how big your kitchen is!

## **The Little Paris Kitchen Details**

Date : Published 2012 by Michael Joseph

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Author : Rachel Khoo

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## From Reader Review *The Little Paris Kitchen* for online ebook

### Dawn says

A Scandalously Undervalued Cooking Guide for the Modern Woman

In today's economic climate where women, more often than not, work both inside and outside of the home, creating delicious, yet simple, home-cooked meals may be a challenge for those down to their last unfrazzled brain cells. They need look no further. Ms. Khoo's charming and unpretentious approach to food suits my life perfectly. Recipes, which, on first view, might seem palate-daunting to the average North American, such as the Fig and Chicken Liver (!) Salad, prove surprisingly delightful and we wonder how we could have ever doubted her. Unlike other authors, her recipes truly are delicious promises fulfilled and I unreservedly shall be purchasing her next book, "My Little French Kitchen".

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### Daisy says

I like it enough to copy out some recipes for my files, but not enough to own.

Recipes I've noted to try:

Quatre-quarts aux agrumes\*

Cake au saucisson sec avec pistaches et prunes (but I'd make a vegetarian version--in fact, she says to try this with whatever leftovers you happen to have)

Mousse aux éclats de chocolat

Riz rouge au lait d'amande

Compotée de tomates cerise et vanille

How to make your own vinegar: equal amounts red wine or white or champagne and organic cider vinegar in a clean jar large enough for air to circulate; cover with cheesecloth and loose lid; can be kept in a dark cupboard for 6 months

\*I made this on 12-30-13. I would make it again. Simple and good.

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### Laura says

She's simplified and lightened (relatively) some French classics. The recipes are easy to follow, but I'm not sure why you'd need this book - we already have *dorrie Greenspan*. And some of the twists may not be worthwhile - pot au feu fajitas sounds like filler.

Khoo is much stronger on deserts, and that's where this book shines. It's also where the recipes get more

complicated, though.

While I appreciate photos of every recipe, there are way too many photos of the author playing cute. Celebrities don't put as many pictures of themselves in their cookbooks. It's unnecessary and made me take the book less seriously.

Hopefully for her next outing she'll do just a desert book. I'd pick that up as long as the recipe to author photo ratio was favorable:)

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### **???? says**

I enjoy the simplicity of the recipes that Khoo has chosen for this first cookbook. There is this idea that French cooking is complicated - there are certain aspects that are complex (for me, it's the sauces), but there is nothing inherently difficult, it's just a matter of practice.

I have the American edition of the book and my main issue is the imperial system - American chefs rarely use imperial anymore (in their kitchens, anyway), because it's not nearly as accurate as metric and when it comes to pastry, accurate is the thing.

A solid first cookbook. Recommended.

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### **Deb (Readerbuzz) Nance says**

I finally finished my foodie Paris books, The Little Paris Kitchen and Bonjour Kale.

I've had The Little Paris Kitchen for a while, but I've been saving it to read carefully during Paris in July. I'd hoped to try some of the recipes for Weekend Cooking, but it just didn't happen...maybe next year.

Nevertheless, it was fun to browse through stories and recipes as Rachel Khoo proves to us that it doesn't take a fancy kitchen to cook up a little la joie de vivre. I was a little reluctant to try Bonjour Kale. Yes, I adore Paris, but a story about the woman who reintroduces Paris to kale? Happily, Kristen Beddard is a solid writer, and her passion for kale has convinced me to give this healthy-food vegetable a try. Preferably in Paris, but who knows?

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### **LemontreeLime says**

This cookbook thus far is a total dreamfest. So many good ideas (And so many insanely tempting photos)... I suspect I will be buying a copy of this one... she makes me want to attempt to bake all those delights (with gluten free flour) and dig out my copy of Tante Marie's French Pastry from 1954, by Charlotte Turgeon. You won't lose weight with this book, but you will be very happy.

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### **Britt says**

Rachel cleverly takes traditional french recipes, puts her own spin on them and makes them accessible for

the everyday cook. Probably wouldn't recommend this book to beginner cooks, but there are some simpler recipes for those that aren't so fluent in the kitchen. I've made it a personal goal (in true Julie Powell fashion) to cook every recipe in here before the end of the year. That's how much I enjoy it!

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### **Sophie Narey (Bookreview- aholic) says**

Published: 2012

Author: Rachel Khoo

Recommended for: fans of Rachel Khoo and anyone who wants to do french style cooking

I purchased this book after watching the series on TV, there are so many nice recipes to do and they are very easy to follow in the fun style that she writes that books. There are alot of ones that will become firm family favourites, my first one I did was chicken dumpling soup...it worked perfectly and was extremely tasty! A good book for people who are wanting to try do french cooking or who are looking for a different style of cooking to do.

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### **Greg says**

This is one of the best things that came out of my last stint of house sitting in den Haag. I have a film maker friend whom sometimes needs either an assistant or a home sitter and earlier this year I got to go and assist/home sit for him. While there I saw the six episode series about this cookbook and my partner bought it for us. Rachel makes Gourmet food in a way that is accessible and doable at home.

She has a range of recipes from vegetarian to meat centric across the everyday to special occasions. Her recipes are clearly written and only sometimes require more then an hour prep and cooking time. Anyone interested in the food the French eat at home or just want to cook some approachable great food should just go ahead and get her book.

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### **Angie Niles says**

One of my favorite French cookbooks. I LOVE the lemon + lavender chicken and duck l'orangina and have made them both several times.

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### **Louise says**

I rarely follow recipes or cook from cook books, but I still enjoyed reading through the little intro paragraphs of each recipe in this book. Before I was even gifted this book, I was a fan of Rachel Khoo's. I watched all the episodes of her show of the same name. There's something about being crammed in that tiny kitchen of hers that makes all her cooking look amazing. I love the water-colored pages and photos in this book.

This book doesn't contain the most authentic of French recipes (there's a recipe for fajitas in here!) but most recipes are French-ish. After reading it, I'm inspired to try my hand at making some savory buckwheat

galettes.

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## **Dana Al-Basha ????? ?????? says**

[August 4, 2015] I can't wait to get my hands on this book!

[July 9, 2018] I finally got my copy!!

[Friday, July 20, 2018] This book is truly amazing, I flagged many recipes and I can't wait to try them; I always find Rachel charming and very pretty and her kitchen and sketches so cute. She makes me want to leave everything and move to Paris.

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## **Optimist ?King's Wench? says**

I freely admit that I'm a francophile. I heart all things France: the food, the art, the people, the culture, the *joie de vivre* well... you get the picture. This translates into having a number of French cookbooks. Also, I should disclose that Rachel Khoo is my new chef crush. So take this review with the proverbial grain of salt.

However, having said all that the recipes in this book are highly accessible, inventive & original with some stunning photography to accompany the recipes. She suggests alternatives for virtually any questionably accessible ingredient. She also provides loads of alternatives in prepping a number of her recipes & incorporates both Asian & British twists. She does an excellent job of including recipes from all over France, not just Parisienne recipes. It's arranged eccentrically: everyday foods, snacks, summer picnics, cocktails & appetizers, dinner, dessert &, finally, the basics. The dessert section looks to be her strongest & most inventive. As a matter of fact, I think I'll try my hand at *Fontainebleau avec un coulis de carotte et cannelle* this weekend!

I have tried making *gratin dauphinois* several times with very little success; after having read Rachel's recipe I know what I did wrong! There are a number of recipes that I've never seen before in other books, a number of which are spicy-not ordinarily associated with French cuisine. IMHO everyone makes a cookbook in an effort to be original but what I appreciate about Rachel's is she takes classics & re-imagines them; she's not re-inventing the wheel here & why mess with perfection? I mean *Croque Madame muffins*... classic ingredients in a handy muffin form, who can resist that? There are several interesting & imaginative bread recipes that I can't wait to test run. I tried the *Poulet au citron et lavande* this weekend & can attest to its excellence.

All in all an excellent debut for Ms. Khoo! Highly recommend for anyone who enjoys French food with a multicultural twist or the novice looking to learn the basics & not ready for the somewhat daunting *Mastering the Art of French Cooking* by the great Julia Child.

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## **Ricki Treleaven says**

This week I've been reading and cooking recipes from *The Little Paris Kitchen: 120 Simple but Classic French Recipes* by Rachel Khoo. I thought this book might be a little more like *My Berlin Kitchen* and *Apron Anxiety*, but it's less of a memoir and more of a recipe book than the two others.

Rachel Khoo was living in London working as a fashion publicist when she decided to move to Paris and earn a degree from the prestigious Cordon Bleu. In her book, Rachel aims to make French cuisine more accessible to us, and the recipes are simple enough to cook even during a busy work week. The first three chapters are my favorites: *Everyday Cooking*, *Snack Time*, and *Summer Picnics*. Khoo also includes a very helpful section entitled *French Basics* where she shares basic recipes, techniques, and pantry items every French Chef Wannabe needs to know. The photography is fantastic in the book, and I especially liked seeing photos of her tiny little kitchen with only two burners and a small oven. I think that's part of the point of this book: you don't need the latest (and largest) gadget to cook basic delicious French food.

Rachel's tiny French apartment was only large enough to book two diners for lunch daily. People from all over the world wanted to eat simple French home cooking while in Paris, and her little apartment "dining room" was a hit with everyone, even Parisians. I would love for Rachel Khoo to feed me one day! Sadly, I read on her blog that *The Little Paris Kitchen* restaurant is no longer open. I appreciate her love of cooking and her simple approach to French food. I highly recommend this cookbook, and it is probably the best one I've read (and tested!) in a few years.

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## **Karen says**

An amazing book from an amazing cook. Rachel Khoo runs a tiny two person restaurant in her little Paris apartment. Her food is exquisite, French and fabulous. Simple rustic authentic French cuisine that anyone can copy easily. I thoroughly recommend this book to any French food lover, who wishes to replicate French cuisine with ease.

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