

[PDF] La Tartine Gourmande: Recipes For An Inspired Life

Beatrice Peltre - pdf download free book

Books Details:

Title: La Tartine Gourmande: Recipes

Author: Beatrice Peltre

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Description:

Review “Her food and photographs are appealing: fresh and lovely, with a distinct French accent. The whole package has a pretty, casually aspirational elegance. After investing in quinoa, rice, buckwheat and hazelnut flours, I made banana, chocolate and hazelnut muffins; brown-butter pistachio and poppy-seed financiers; and pretty Pink Lady apple tartlets. Delicious surprises all.”—*Bon Appetit* Executive Editor Christine Muhlke reviewing for *The New York Times Book Review*

“Everything about this book is charming: the writing, the photographs, and the bright, fresh recipes for food you’ll want to make every day. When Béa says this is food ‘to inspire’ she is telling the simple truth. If you’re a fan of Béa’s blog, you’ll be thrilled to have her stories, pictures and food

bound together; and if you're new to Béa's work, then you're in for a treat—delight awaits.”—Dorie Greenspan, author of *Around My French Table*

“As bright as a sunny day in the French countryside, *La Tartine Gourmande* will inspire cooks with fresh, vibrant vegetables and colorful fruits and berries. From breakfast through dessert, this lushly photographed book by Béatrice Peltre will have cooks everywhere licking their lips . . . and their plates!”—David Lebovitz, author of *Ready for Dessert* and *The Sweet Life in Paris*

“A lovely, personal peek into Béatrice's French-kissed kitchen. A wonderland of tartines, tâtins, and tales of culinary delight. Béa's book takes an inspired look at gluten-free baked goods and fresh, seasonally inspired day-to-day creations—Cherry Tomato Tartlets Tatin, Omelet Wraps with Nori and Crunchy Vegetables, Brown Butter Pistachio and Poppy Seed Financiers. Yes, please.”—Heidi Swanson, author of *Super Natural Every Day*

“One look at Béa's gorgeous book transports you to a world of bright flavors and inspiring recipes, illustrated by vignettes from her charmed life.”—Clotilde Dusoulier, author of *ChocolateAndZucchini.com* and *Clotilde's Edible Adventures in Paris*

“I'm thrilled to finally have a *La Tartine Gourmande* cookbook in my hands. Béa makes beautiful food that's healthy and inspiring. Her photographs will make you want to enter her kitchen and sit down at the table with her, having a good conversation and eating a great meal together.”—Shauna James Ahern, author of *Gluten-Free Girl and the Chef*

“Peltre's first cookbook is a feast for both the eyes and the stomach. She achieves a beautiful, airy, floral aesthetic. Her fresh, innovative recipes (all gluten free) will inspire anyone who feels daunted by the prospect of incorporating more whole grains or fresh vegetables into their diet. Highly recommended for those who've mastered the basics of cooking and baking.”—*Library Journal*

“A lovely blend of personal reflections on cooking and food, delectable recipes, and vibrant color photographs. Peltre's sense of color enhances each dish, whether a simple zucchini salad or spaghetti tossed with fresh corn, crab, peas, and cherry tomatoes; the brilliant colors of the food play against complimentary backgrounds, providing a feast for the eyes. The reader will be hard pressed to decide whether *La Tartine Gourmande* deserves a place of prominence in the kitchen, or an open spot on the coffee table.”—*ForeWord Reviews*

“The book reads like a dream. How can one woman's life be so lovely and delicious? But this is no fairy tale—it is Béatrice Peltre's glorious, enviable foodcentric reality. The book's subtitle couldn't be more apt: Every beautifully photographed recipe is indeed an inspiration, and Peltre's food is full of surprises. For instance, her Cranberry Upside-Down Cake unexpectedly includes saffron and olive oil, and she has ingeniously reinvented the wrap by substituting a thin omelet for flatbread. The biggest surprise, though, is the fact that this book is almost entirely gluten-free. All of her tarts, muffins, cookies, and cakes are made without wheat flour, and the results are revelatory. If you've never experimented with gluten-free baking, this is the book to show you how.”—*Fine Cooking*

“If Wikipedia had an entry for French charm, it would be defined by Béatrice Peltre. Béa is both the writer and photographer of her book, which is most unusual. Once you see her photographs and read about her life and travels, you'll be enthralled by the whimsy and beauty. She can make a radish look entralling.”—*Boston.com*

“Sweet stories, foodie tidbits, and fresh recipes make *La Tartine Gourmande* perfect for those who

love food and the way our lives play around it.”—*Canadian House and Home*

“Watching Peltre transform simple, farm-fresh ingredients into pretty little dishes did for me what I help clients with eating issues do—discover anew the joy of cooking, eating, and living. Exactly why I fell so hard is hard to say, but it was probably some combination of the musicality of Peltre’s French accent, the still-life artistry of her kitchen, and the innocence of her adorable sous chef Lulu. That’s her 3-year old daughter.”—Huffington Post Healthy Living

“Béatrice Peltre is a woman of many talents. The cozy, colorful photography and homey recipes set the tone for this title to become a treasured addition to your cookbook collection.”—*Clean Eating*

“A library can never exhaust the demand for a satisfying cookbook, be it a standard guide by such luminaries as Julia Child and Alice Waters or a bright new entry that is as much fun to page through as to cook from. Beatrice Peltre’s *La Tartine Gourmande* joins works by Clotilde Dusoulier, Nigella Lawson, and Laura Calder in that category, with its lovely, stylish, and charming approach to a foodcentric life.”—LibraryJournal.com

“Sumptuous and scrumptious . . . here’s a gluten-free cookbook that’s beautiful enough for your coffee table. Peltre shares both her world view and her out-of-this-world recipes with fresh French flair. Combining the practical with the poetic, the luscious with the lovely, *La Tartine Gourmande* reads much like a biography, except you’ll salivate over the photos. A true ‘bon appetite’ experience.”—*Living Without* magazine

About the Author Béatrice Peltre was born and raised in the countryside in northeastern France. She is a freelance food writer, stylist, photographer, and the author of the award-winning blog LaTartineGourmande.com. Her work has appeared in such places as *Saveur*, the *Washington Post*, and the *Boston Globe*, as well as in other international and online publications and books. She lives in Boston with her husband and daughter.

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