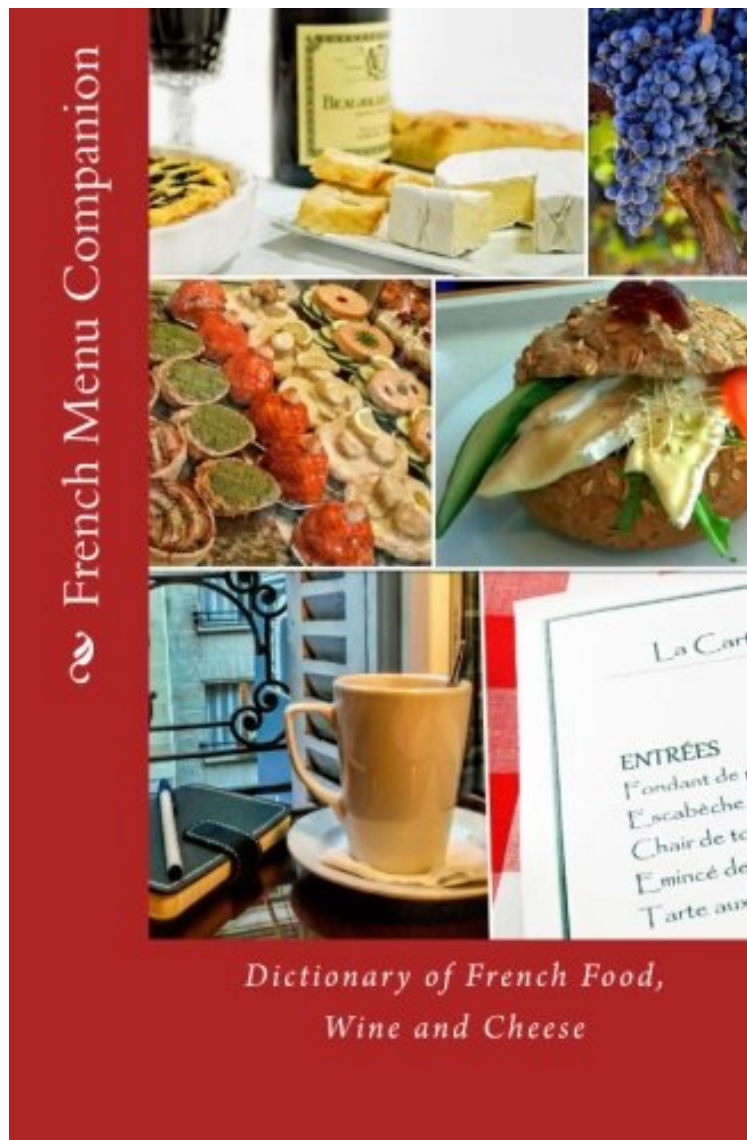


(Online library) French Menu Companion: Dictionary of French Food, Wine and Cheese

French Menu Companion: Dictionary of French Food, Wine and Cheese

T William Walker

*DOC | *audiobook | ebooks | Download PDF | ePub*



DOWNLOAD



+

READ ONLINE

#1124805 in Books Walker T William 2015-04-09Original language:EnglishPDF # 1 8.00 x .58 x 5.25l, .61
#File Name: 1511501456254 pagesFrench Menu Companion Dictionary of French Food Wine and Cheese |
File size: 65.Mb

T William Walker : French Menu Companion: Dictionary of French Food, Wine and Cheese before purchasing it in order to gage whether or not it would be worth my time, and all praised French Menu Companion: Dictionary of French Food, Wine and Cheese:

0 of 0 people found the following review helpful. More Entries Than Any Other French Food Dictionary--By FarBy stereothingThis is french food dictionary has more entries (about 7000) than any I have seen. The Eating and Drinking in Paris book has about 1400 entries and is also a Paris restaurant guide. The A-Z of French Food guide has about 2800 entries. The last two are small (can be carried in a purse, for example) whereas this book is the size of a paperback novel. See pictures. (Also note that the A-Z of French Food costs FIFTY DOLLARS whereas the other cost about \$10; why, I don't know. There is nothing special about it that would justify that cost.) So you have choices. But if want the most entries, this is the one.3 of 3 people found the following review helpful. French Menus Made Easy!By Bruno K.This little book is indeed a gem if you want to know what you're eating in French. I say "French" and not "France" because at the moment I am in Belgium where French specialties also abound, especially in Brussels and Wallonia (southern Belgium). Besides the traditional French dishes and ingredients, I was very pleased that this dictionary has words such as "pistolet" (a small, round, slit bun made with milk), "craquelin" (a brioche-type bread with pearl sugar) and "chicon" (Belgian word for endive) that are part of this country's jargon. If I every get tired of Belgian food, though (unlikely), I know that with this book in my bag I will have no trouble continuing my exploration in France! Thank you for this very helpful guide to eating (and drinking!) well.4 of 4 people found the following review helpful. Oui oui oui (said the little pig)By Grace LowThis is the book I've been needing on every trip to France, especially (for example) when I ordered the Menu Gastronomique in Gourdon. I like to rent a car and drive around the French countryside, trying local delicacies, and I'll never again travel without it. The only trouble is that now I want to try every listing, so I'll have to live to be 108.

Never again fear a French menu. This French-to-English food dictionary makes menu translation easy. It contains over 7000 entries, including over 650 cheeses, 350 wines and more than 200 sauces. In addition, this dictionary makes it easy for you to look up menu items that consist of multiple-word phrases. Just look up one of the words and you will see all of the words that are normally associated with it. For example, "abatis aux navets" is listed twice: once under "abatis" and again under "navet." It could not be easier. A veritable encyclopedia, this dictionary offers in-depth information about many dishes, cheeses and wines, including typical ingredients, the region of origin of particular dishes, and other notes on French cuisine. Some examples: ballotine boned thigh meat of poultry stuffed with minced meat, and possibly truffles and/or foie gras [cooked by roasting, braising, or poaching; usually shaped like a sausage or the leg, sometimes with a cleaned piece of bone protruding; served hot or cold, sometimes with a gelatin glaze] Arbois AOC white, red, yellow and straw wines from Jura [the whites, from chardonnay, savagnin and (very rarely) pinot blanc grapes, tend to be fruity and delicate and can be kept for 3 to 5 years; the reds from trousseau grapes tend to be light while those from poulsard grapes are darker; they can and can be kept 3 to 5 years; the yellows are from savagnin grapes and can be kept for 100 years; the straw wines are made from grape clusters which have been partially dried on straw to concentrate their sugars, so they are quite sweet] Tomme au marc marc cheese [cows milk; the curd is pressed in a container filled with grape pomace brandy which remains on the rind and permeates the cheese with the taste of alcohol; it has a subtle fruity aroma and a mild, earthy flavor] Because the regions of France are quite varied, regional dishes may have names based on the local dialect. This dictionary includes hundreds of these local dishes. Examples: txangurro typically: crab mixed and cooked with with onions, leeks, carrots or tomatoes and sometimes brandy [Pays basque, Aquitaine] kig-ha-farz porridge-dumpling [literally: meat and stuffing; a porridge of milk, egg and buckwheat flour is placed in a tied bag and simmered in a pot containing meat such as pork knuckle and beef, with vegetables such as carrot and cabbage; the porridge-dumpling is typically served with butter, bacon and shallots along side the meats and vegetables; Bretagne] beenestich bee sting cake; bees nest cake [a small cake with a vanilla custard filling and a baked-on topping of almonds; Alsace] With this book in hand, you can go forth and discover some of the world's best, most beautiful and most interesting cuisine.