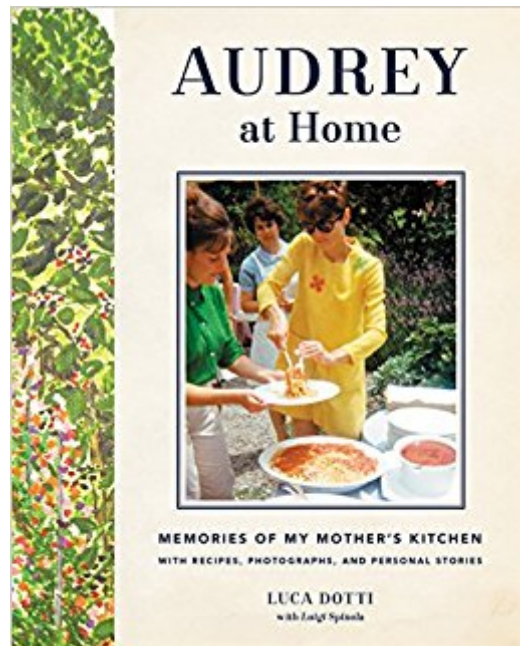


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Audrey At Home: Memories Of My Mother's Kitchen



Synopsis

New York Times Bestseller Enter Audrey Hepburn's private world in this unique New York Times bestselling biography compiled by her son that combines recollections, anecdotes, excerpts from her personal correspondence, drawings, and recipes for her favorite dishes written in her own hand, and more than 250 previously unpublished personal family photographs. *Audrey at Home* offers fans an unprecedented look at the legendary star, bringing together the varied aspects of her life through the food she loved—from her childhood in Holland during World War II, to her time in Hollywood as an actress and in Rome as a wife and mother, to her final years as a philanthropist traveling the world for UNICEF. Here are fifty recipes that reflect Audrey's life, set in the context of a specific time, including Chocolate Cake with Whipped Cream—a celebration of liberation in Holland at the end of the war; Penne alla Vodka—a favorite home-away-from-home dish in Hollywood; Turkish-style Sea Bass—her romance with and subsequent marriage to Andrea Dotti; Boeuf à la Cuillarde—Givenchy's favorite dish, which she'd prepare when he'd visit her in Switzerland; and Mousse au Chocolat—dinner at the White House. Audrey also loved the basics: Spaghetti al Pomodoro was an all-time favorite, particularly when returning home from her travels, as was a dish of good vanilla ice cream. Each recipe is accompanied by step-by-step instructions, including variations and preparation tips, anecdotes about Audrey and her life, and a poignant collection of photographs and memorabilia. *Audrey at Home* is a personal scrapbook of Audrey's world and the things she loved best—her children, her friends, her pets. It is a life that unfolds through food, photographs, and intimate vignettes in a sophisticated and lovely book that is a must for Audrey Hepburn fans and food lovers.

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Customer Reviews

“Dotti’s book offers a unique view of the star’s personal life through the lens of her food philosophies, including a love of growing vegetables in the garden and sourcing from local farmer’s markets.” (Redbook.com) “Home cooks are offered a taste of Hepburn’s life beyond the sound stages, red carpets and magazine covers.” (Yahoo! Food)

New York Times [#1 Bestseller](#) Enter Audrey Hepburn’s private world in this unique New York Times bestselling biography compiled by her son that combines recollections, anecdotes, excerpts from her personal correspondence, drawings, and recipes for her favorite dishes written in her own hand, and more than 250 previously unpublished personal family photographs. *Audrey at Home* offers fans an unprecedented look at the legendary star, bringing together the varied aspects of her life through the food she loved—from her childhood in Holland during World War II, to her time in Hollywood as an actress and in Rome as a wife and mother, to her final years as a philanthropist traveling the world for UNICEF. Here are fifty recipes that reflect Audrey’s life, set in the context of a specific time, including Chocolate Cake with Whipped Cream—a celebration of liberation in Holland at the end of the war; Penne alla Vodka—a favorite home-away-from-home dish in Hollywood; Turkish-style Sea Bass—her romance with and subsequent marriage to Andrea Dotti; *Boeuf à la Cuillarde*—Givenchy’s favorite dish, which she’d prepare when he’d visit her in Switzerland; and Mousse au Chocolat—dinner at the White House. Audrey also loved the basics: Spaghetti al Pomodoro was an all-time favorite, particularly when returning home from her travels, as was a dish of good vanilla ice cream. Each recipe is accompanied by step-by-step instructions, including variations and preparation tips, anecdotes about Audrey and her life, and a poignant collection of photographs and memorabilia. *Audrey at Home* is a personal scrapbook of Audrey’s world and the things she loved best—her children, her friends, her pets. It is a life that unfolds through food, photographs, and intimate vignettes in a sophisticated and lovely book that is a must for Audrey Hepburn fans and food lovers.

This book is my new favourite book. It is so neat to read about Audrey from a personal aspect. The recipes are interesting/fun, and I am so excited to try them. I love the history and stories that accompany them. With most cases in life, that is what is more important than the recipe itself so it is fun to hear about them. I loved flipping through and seeing all the photographs, as well. This is a beautiful book, tribute, and memoir of life with Audrey from the person who knows her best, and I am so thankful that this was published. I found myself smiling after reading certain paragraphs, and you could really feel her personality behind story that was told. An absolutely wonderful read that I will absolutely continue to read and go back to, and utilize recipes from. Beautiful book.

My daughter wanted this book so badly. I got it as soon as it was released. My daughter then cooked Audrey's favorite spaghetti recipe. We went shopping picked the best tomatoes , and carrots. Dinner that night was delightful. My daughter is loves Audrey watching all her movies over and over. I just purchased her the dvd sets. For only 17 she appreciates the person Audrey was. What's strange is my daughter looks a lot like her. This book is wonderful and the family photos are just a wonderful added touch. Only wish I could have had it signed because it would have made my daughter just so darn happy. Thank you for sharing so much of who she was.

Just when you thought you'd read everything about Audrey there could ever be, here comes a charming book written by someone who should know his Audrey—her son, Luca Dotti. In "Audrey at Home" (subtitled "Memories of my Mother's Kitchen") he tells us that Audrey may not have been the best cook, but whatever she served was made with love. Love indeed makes everything taste delicious. This is not a recipe book with stories, this is a book of stories (and many photos) with recipes. Luca says if you only ever prepare two dishes, they should be Audrey's flour-less Chocolate Cake with Whipped Cream and Penne with Ketchup (which doesn't sound half bad—the ketchup is just a splash). Many of the recipes are very continental and perhaps a little too formal for the way we cook today, but this is cookbook reading of the best kind—no cooking required. Luca's memories of his parents are seen through a child's eyes. His life in Italy was carefree until his parents' divorce when Luca was twelve. Despite the split he remained close to his father, as did Audrey and Andrea. I always had the feeling Andrea Dotti was a bit of a bounder and could never fathom what Audrey saw in him. Luca reminds us that love can be blind. Audrey retired from films for many years to raise her two children, first in Italy, then in Switzerland. She loved her home there, "La Paisable", with its many gardens. The book's photos

are candid, snapshots and/or family photographs with added snippets of recipe cards and notes. It's a privilege to get to know this out-of-the-public-eye Audrey, and I thank Luca for sharing. Of course we love her even more.

What a treat this book is to read. For years I've heard of the flourless chocolate cake that Audrey Hepburn frequently made and at last I have the recipe. The same with her pasta recipes made with home grown, garden fresh tomatoes. Who ever thought that soy sauce would work with pasta? Great match. Reading how this fashionable woman raised her boys, entertained, worked in films, dance, and a representative for the United Nations was also intriguing and informative. A terrific book, and the author is a great credit to his mother.

Wonderful book. Part memoir, part cookbook. Full of never before seen personal photos from Audrey's personal life. And recipes in Audrey's original handwriting! Easy enough for even cooking challenged people like me to try. A must for fans and anyone who enjoys getting a peak into the personal life of a great star. Audrey definitely loved to eat. (appearances were deceiving). Many thanks to her son Luca for putting this book together. A real treasure. One can enjoy looking at the photos after cooking a good meal (using recipes from this book!)

My daughters bought me this book hot off the press and I devoured it the first night in one sitting. What a lovely testament to one of the world's most beautiful women. Audrey's son Luca shares the very private world of his mother in a book that is a must for fans. The stories mixed with his memories and all of her delicious recipes are purely magical. The photographs are as lovely as the graceful woman in them and the way it's all put together made me feel such a connection while reading it. Not only did Luca love his mother, but he understands how the fans loved her and he's shared her story in a way that would have made her incredibly proud. Bravo!

I read this whole book in two days and will again read it when I try the recipes. FANTASTIC book on Audrey's family and insightful memories of her son's interactions and observations of the beloved star. The recipes are very basic with questionable ingredients..(parts of animals that you need to go to a farm to get), definitely Italian..spaghetti with ketchup(?)! AND , a whole lot of fun to read.

Thank you to Audrey Hepburn's two sons Sean and Luca for continuing to share their iconic mother's legacy with her fans with such class and content. Adding to the other Audrey tomes

produced by her children, this book features recipes and stories from the family kitchen, family photos, reproduced, hand written notes, and a chronology of Hepburn's life, marriages, friendships and influences. Apparently, for such a slim woman, she did eat!

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