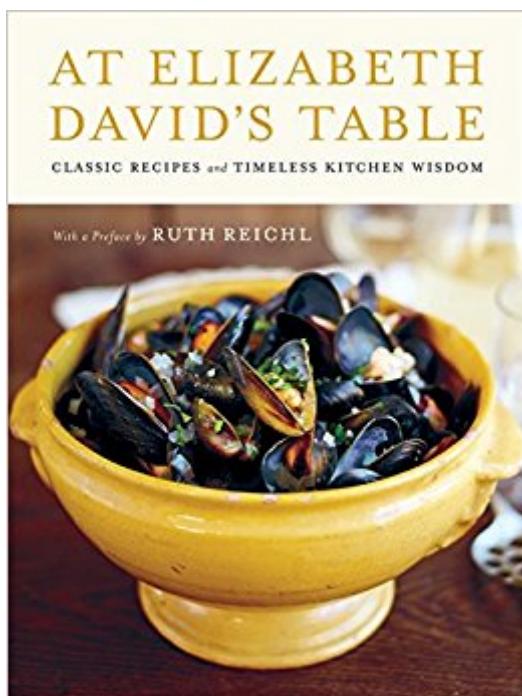


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At Elizabeth David's Table: Classic Recipes And Timeless Kitchen Wisdom



Synopsis

At Elizabeth Davidâ™s Table offers classic recipes and timeless kitchen wisdom from the woman who revolutionized British cuisine. Elizabeth David, the acclaimed counterpart to Julia Child, is considered the greatest food writer of the twentieth centuryâ and this lavishly illustrated collection of inspiring everyday recipes celebrates chef Davidâ™s culinary genius. Published to celebrate the 60th anniversary of Mediterranean Food, her classic first book, At Elizabeth Davidâ™s Table is a wonderful gift from the revolutionary chef who introduced a weary, post-war nation to the sun-drenched tastes and delights of the Mediterranean.

Book Information

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Customer Reviews

âœThe food rendered in blooming center-focus color, the images as soft at the edges as a dreamâ | This title serves as a good introduction, to be followed by trips to the used-book store for the originals, best consumed with an omelet and a glass of wine.â • (Sam Sifton, New York Times)âœ[Elizabeth David] was James Beard, Julia Child, and MFK Fisher rolled into oneâ | She has so much more to tell us than merely how to cook... reading between the lines you come to understand that what Elizabeth David is really saying is to savor every minute of your life.â • (Ruth Reichl)âœI am still surprised every time I read Elizabeth David; she defines what it is to be a true food writer, and her words are timeless. This beautiful illustrated anthology reveals her bright spirit... She defends the authentic and the seasonal, and champions simplicity and beauty in the kitchen. â • (Alice Waters)âœHer writing is as timeless as the cuisines she describes. Re-reading her recipes, I am struck again, and again, that each is a seductive little invitation to cook. And if you love to cook, discovering her work is surely one of the greatest pleasures of all.â • (Judy Rodgers)

Legendary cook Elizabeth David is the woman who changed the face of British cooking. She introduced a dreary post-war Britain to the sun-drenched culinary delights of the Mediterranean; to foods like olive oil, pasta, and garlic, to fresh herbs like basil and to vegetables like zucchini and eggplantâ "foods that have become the staples of our diets today. Her recipes brought color and life into kitchens everywhere, yet her books never contained any photographs. Now, published for the first time, comes this full color, beautifully illustrated collection of her most inspiring and delicious dishes. Never before have her recipes been photographed to showcase the richness and variety of the food that she was so passionate about. Published to celebrate the 60th anniversary of Elizabeth's first book, her instant classic Mediterranean Food, At Elizabeth David's Table has twelve chapters guiding the reader from tasty soups and starters, through to meat, fish and desserts. Sections on successful bread making, as well as more extravagant dishes, ensure that this will become the cooking bible that readers will turn to, time and time again. Interspersed throughout the book are some of Elizabeth's short essaysâ "from how to cook â 'fast and fresh' using store-bought and pantry ingredients, to evocative portraits of French and Italian markets. With an introduction by Ruth Reichl, the famed editor of the modern classic The Gourmet Cookbook and the irreplaceable Gourmet magazine, and a preface by Jill Norman, literary trustee of Elizabeth David's estate, At Elizabeth David's Table is the must-have cookbook for home cooks, gourmets, and chefs alike.

This is the kind of cookbook that lures you into sitting down and reading it like a novel: it is endlessly fascinating and entertaining. By the time I'd finished reading it, the book was littered with post-it notes, marking dishes that I wanted to try. It's also suited to its purpose and provides clear instructions for recipes, along with helpful suggestions. Every recipe that I've tried has worked and several will become staples. I didn't expect less as I've had Elizabeth David's book on bread for years and, after much use, it looks a bit shabby these days. I recommend this wonderful cookbook...and all of the other Elizabeth David books as well. You won't regret it.

I have admired Elizabeth David's recipes and prose for a long time. I first discovered her when I was living in England. She started out with a small book published shortly after World War 11 when England was still living with severe rationing. This new book is very different from her other works. They were very simple, recipes written one after the other, no pictures of the food. I don't know what she would have thought of this book, so beautiful but also very evocative of her, and her style. I think anyone who admires her recipes and comments in the book should definitely read her

biography "Elizabeth David" by Lisa Chaney. She lived an incredible life. And anyone interested in cooking and adventure and travel would also like the neat little book "An Omelet and a Glass of Wine". Read it first and you will want to know more about her. I bought all three from .

Excellent product and service

This is a lovely book with tasteful photographs of prepared recipes, markets, and produce as well as several photos of David herself. Each chapter begins with one or two short essays written by David for periodicals or her cookbooks. Her descriptions of the food and the places where they originate are evocative and intimate. You will find yourself pining to be in the markets, villas, and restaurants that she recounts. Many of the recipes are simple and made with readily available ingredients. Butter and cream play a strong supporting role in many recipes, but they look satisfying and use many other wholesome whole food ingredients. This is cooking from scratch, meant to be savored--from the selection of ingredients, to the preparation of the dish, to the final enjoyment of a shared meal--without being fussy or stuffy. Not all recipes have ingredient lists, instead the ingredients are simply noted (in bold) within the directions. This may be irksome to some. On the other hand, the personal notes and descriptions preceding many of the recipes are a bonus.

I like both Elizabeth David's recipes and her commentary. I read her recipe or comments on anything I am going to make whether I am using her particular version or another source. She has a great practical and asthetic approach that somehow makes sense. I think it no wonder that so many great cooking authors refer to her as an important source of inspiration. This book is more a true cookbook than many of her other books which have more the feel of an encyclopedia of cooking.

Perfect!

This is a beautiful book, and it was a terrific value. We were very pleased with the service and quality.

Finally, an Elizabeth David book done RIGHT! I did not know that it was a compilation until I got it. I own a few of David's books, so I recognized a few of the recipes. However, with this book being a hardcover, large, and with color pictures as well, it's almost an embarrassement of riches. I highly recommend it.

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