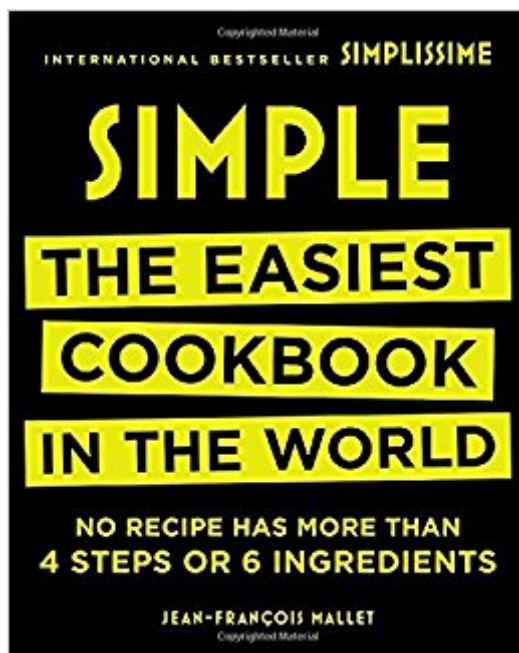


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Simple: The Easiest Cookbook In The World



Synopsis

This is really the EASIEST COOKBOOK IN THE WORLD. Every recipe has less than four steps and fewer than six ingredients, illustrated with more than 1,000 user-friendly photographs. No wonder it is an overnight international bestseller! Want a quick answer to "What should I eat?" Simple-with its clean design, large type, straightforward photos, and handy icons-will have you enjoying a meal in minutes. Through combinations of basic flavors and fresh ingredients, chef, food photographer, and cookbook author Jean-François Mallet helps anyone, the novice and gourmand alike, prepare tasty time-saving meals. His "at-a-glance" approach will change your relationship with your kitchen. You'll find yourself whipping up dishes as varied as Thai-Basil Beef, Saffron Risotto, Mozzarella and Fig Skewers, Salmon and Lentil Salad, Jumbo Shrimp Curry, and Pistachio and Cherry Cookies

Book Information

Hardcover: 400 pages

Publisher: Black Dog & Leventhal (September 27, 2016)

Language: English

ISBN-10: 0316317721

ISBN-13: 978-0316317726

Product Dimensions: 8.2 x 1.8 x 10.2 inches

Shipping Weight: 4 pounds (View shipping rates and policies)

Average Customer Review: 3.7 out of 5 stars 79 customer reviews

Best Sellers Rank: #27,008 in Books (See Top 100 in Books) #135 in Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy

Customer Reviews

[Simple is] turning a lot of very old culinary wisdom upside down. — Alexander Lobrano, Wall Street Journal
"A great starter kit to get in the kitchen" — Alison Bowen, The Chicago Tribune

Jean-François Mallet, a trained professional chef as well as a talented photographer, has worked with some of the biggest names in cooking, including Joel Robuchon, Michel Kenever, and Michel Rostang. His work has appeared in magazines including Saveur, Elle, and Gourmet, and he is the author of more than two dozen cookbooks. He lives in France.

I really wanted to love this Cookbook. Unfortunately, it falls down in some critical areas.1) Table of Contents is simply a long list of recipes. While they seem to be grouped together, there are no

sections that help you to find what you are looking for. The index is by ingredient.²) Since the index is by ingredient, you might expect to find larger groupings. Think fish. No, you have to know whether you want Monkfish, Mackerel, John Dory, Tuna, Seabream, Sea Bass, Sole, Skate, or Octopus ... Or some other seafood.³) A key premise is no more than 6 ingredients and 4 steps. The problem is that each bullet point can have several steps. An example is the Duck Confit Parmentier: Preheat the oven to 325 degrees. Bake the duck for 30 minutes. Peel potatoes. Peel sweet potatoes. Cook potatoes in lightly salted water for 30 minutes. Drain, add butter, mash with fork, and season with salt and pepper. Bone the duck. Chop duck meat with its skin. Dress salad with walnut oil. Plate the mashed potatoes. Put duck on mashed potatoes, and salad on top of duck. Easy to follow, but hardly 4 steps.⁴) The same is true of the ingredients, "mixed salad greens" is one example, as is "pizza dough," but many of the recipes also include "serve with" or "serve over."⁵) While there are many helpful recipes, there are also many recipes using ingredients I probably won't eat or don't know how to fix. A key example is the octopus - where the total prep is to cut the octopus into small pieces. If I ever do fix octopus, I will want better instructions. The same goes for the lobster - not sure if you kill it first or drop it into the boiling water (for one minute) live before you sauté it. I would rather see HOW to shuck an oyster than a photo that calls for 24 shucked oysters. Expect some great recipes, but don't expect great organization or complete instructions.

This book is full of flavorful recipes that take no time to make and require very little technical skills. Awesome cookbook for getting meals out of the cupboard and into your belly in under an hour. Many of the recipe's can also be multiplied for bulk cooking for weightlifting which I do. I cannot recommend this cookbook enough.

I thought I would love this cookbook- unfortunately in order to fulfill the title, many of the recipes aren't truly recipes for a dish but simply things that you can eat together. For example, you can wrap bacon around things! That's multiple recipes. As is a vegetable beside a meat. Not really dishes with ingredients that truly meld and work together but individual things that can co-exist. Also, many of the things aren't common components that you might have on hand. It's probably fine if you want to make appetizers for a nice party, other than that, don't bother.

The promise of no more than 4 steps and 6 ingredients is broken by many recipes. Others have pointed out that "serve with" something else is one way that the ingredient list is really longer than 6. Worse yet, some important ingredients aren't even mentioned. For example, the 6 ingredients listed

for the beef bourguignon (Hey translator, make it boeuf bourguignon or burgundy beef):Beef stew
meatWhite onionFlourRed wineBacon lardonsMushroomsNow a glance at the accompanying
picture shows that at least 3 thyme stalks were adding for seasoning, in addition to the "Season with
salt and pepper" instruction. You can see the picture on page 195 of the Look Inside preview.Have
others found missing ingredients in recipes?

Definitely simple and lovely recipes but not typical household ingredients in my opinion, much more
for a fancy dinner than a simple evening at home

The reason it's 6 steps or less is because the instructions are top line only. There are a few nice
ideas but this is not a book for a novice chef.

I recommend this book. I've tried several recipes so far and have not been disappointed. Just keep
in mind you should add some spices to some dishes, as the recipes are basic (but very good) and
require few ingredients. My only complaint about this book is the recipes are all thrown together and
aren't broken down into categories.

So easy and so fun to read through! Great photos and easy recipes!!! Wish my broke but hungry
college self had this!!!

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