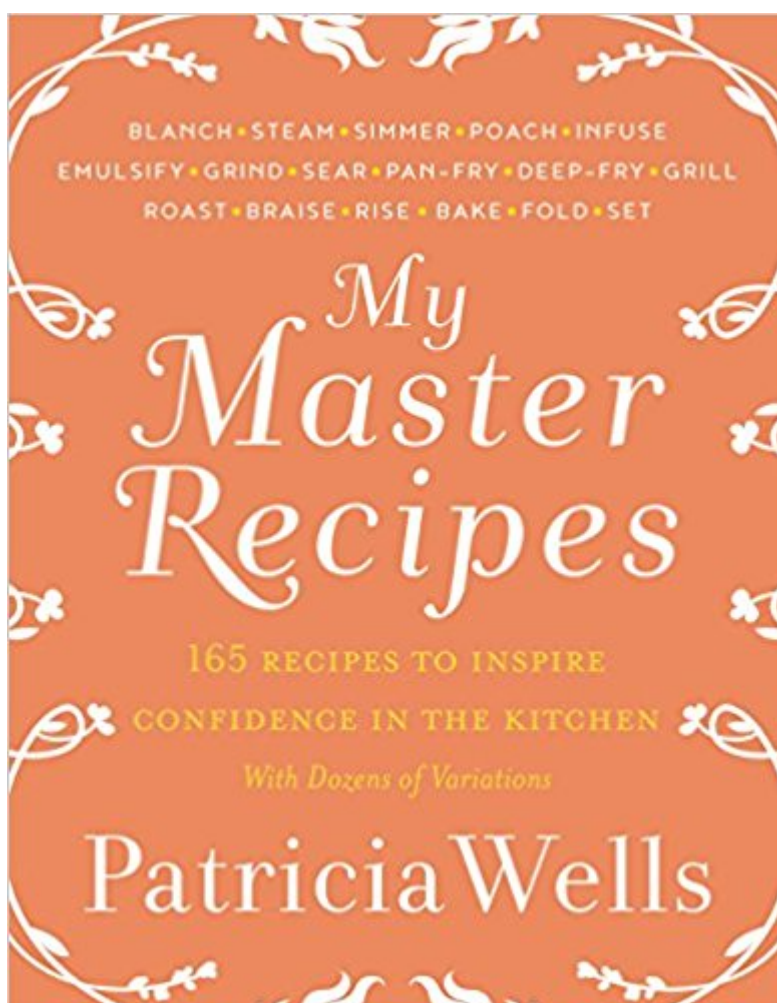


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My Master Recipes: 165 Recipes To Inspire Confidence In The Kitchen *With Dozens Of Variations*



Synopsis

Famed bestselling cookbook author Patricia Wells creates a blueprint for success in the kitchen with this superb collection of recipes drawn from her cooking schools in France—the perfect successor to Julia Child’s classic *The Way to Cook*. At her cooking schools in Paris and Provence, Patricia Wells’s students leave with more confidence in the kitchen than they ever experienced before. Now, home cooks can learn from the master, known for her collections of delectable, precise, and well-tested, recipes. Here Patricia Wells codifies the skills she imparts in her classes in this inviting instruction manual and cookbook. Each of the recipes teaches particular techniques—blanching, searing, simmering, sweating, steaming, braising, deep-frying—with additional recipes that take your skills in directions both savory and sweet, simple and profound—giving you the knowledge and assurance to expand your cooking even further. For each master recipe, Patricia provides creative sub recipes, such as: Braised Meat: Four-Hour Braised Aromatic Pork (Master Recipe), plus Provençal Lamb Daube with Tomatoes, Olives, and Mushrooms Grilling: Scallops Grilled in Shells with Truffle Butter (Master Recipe), plus Grilled Chicken Under a Brick Brioche: Honey Brioche (Master Recipe), plus Blueberry and Orange Blossom French Toast Madeleines: Sweet Chestnut Honey Madeleines (Master Recipe), plus a stunning Walnut Cake using the same batter. Roasted Vegetables: Autumn Rainbow Vegetables (Master Recipe), plus Roasted Eggplant with Harissa, Fennel Seeds, and Honey Panna Cotta: Lemon Panna Cotta with Candied Lemon Zest (Master Recipe), plus Raspberry Panna Cotta Rustic Galette: Apple and Fresh Rosemary (Master Recipe), plus Apricot and Lavender Honey Galette. Patricia also provides a list of pantry essentials, necessary equipment, sources for finding the best ingredients—such as oils, fish and shellfish—a dependable list of preferred wine importers, and advice on when to make easy ingredient substitutions and when to stick to the original recipe.

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Customer Reviews

“Superb” Wells shares master recipes from her classes to inspire confidence in home cooks | [Her] chapter on infusing is spectacular, including not only oils and butters but salts, cheeses, and sorbets | Immensely satisfying recipes | [A] welcome addition to her cookbook repertoire.” • (Publishers Weekly (starred review))

“Imagine you’re in France with a marvelous teacher” [Patricia] Wells calmly guides readers through essential techniques and offers illustrative “master recipes” to learn and reinterpret | beautiful and instructive | her recipes and notes are a pleasure to read. If you’re lamenting the loss of Julia Child and Richard Olney, this is a must.” • (Library Journal (starred review))

Patricia Wells is a journalist, author, and teacher who runs the popular cooking school At Home with Patricia Wells in Paris and Provence. She has won four James Beard Awards and the French government has honored her as a Chevalier de l’Ordre des Arts et des Lettres, recognizing her contribution to French culture. A former New York Times reporter, she is the only foreigner and the only woman to serve as restaurant critic for a major French publication, L’Express. She served as the global restaurant critic for the International Herald Tribune for more than twenty-five years. She lives in Paris and Provence with her husband, Walter Wells.

I own many cookbooks, but only three live in the kitchen. One is Julia Child and Simone Beck’s “Mastering The Art of French Cooking, Volume One”. Another is just as obvious: Marcella Hazan’s “Essentials of Classic Italian Cooking.” Only one is recent: Melissa Hamilton and Christopher Hirsheimer’s “Canal House Cooks Every Day.” Now there’s a fourth: “My Master Recipes: 165 Recipes to Inspire Confidence in the Kitchen.” I shouldn’t have been surprised “Patricia Wells has guided my cooking for decades. I started out with “Bistro Cooking.” I moved on to “Trattoria: Simple and Robust Fare Inspired by the Small Family Restaurants of Italy.” When I understood that vegetables mattered more than a hunk of meat, I reached for “Vegetable Harvest: Vegetables at the Center of the Plate.” “My Master Recipes” is organized around techniques: steaming, searing,

blanching, poaching, infusing, searing, pan-frying, grilling, roasting, baking, etc. (The chapter on infusing oils, butters, salts, cheeses, and sorbets is worth the price of the book.) There's a reason for this approach: in the cooking classes Wells teaches in Paris and Provence, she keeps discovering that her students have no idea what techniques they're using. Once she enlightens them, their cooking improves dramatically. The book is 500 pages, but it doesn't feel overwhelming. Or snooty. What can you do, for example, to make fried squid that's not coated with sodden batter? Use beer in the batter. No wonder I turned down the corners of many papers with appealing recipes and photographs. Simplicity? Read the recipe for a spectacular Magic Pea Mushroom Soup, which asks you to do not much more exotic than grind dried porcini and steep it in cream, then add to chicken stock. And...yes... magic.

This is the ultimate with Mrs. Wells cook books Great!

Who knew great cooking could be so easy? Love the mushroom soup recipe! It is the best and soooooo simple. I saw an interview with Mrs. Wells at her cooking school where she made the mushroom soup. She is such a nice person and imparts her knowledge freely and in a very down to earth manner that we laymen can understand. Love the cookbook!

Wonderful book

I am having fun with this cookbook. I am already considered an accomplished cook, but there is a lot in here I didn't know. My husband is enjoying the results. I think this is a must have for anyone who wants to be a really good cook, but doesn't have the time or money to take classes.

Thank you for providing the "why" behind recipes. I set my other cookbooks aside for the past two months and have used this book exclusively. I thought steaming food was boring until I made the steamed turkey with lemongrass, peas, and baby spinach. Provençal lamb daube with olives, mushrooms and tomatoes can be made a few days ahead and then just reheated for company (a huge hit). Variations on every recipe has allowed me to offer a variety of meals after learning a few basic techniques. If you can't make it to one of Patricia's classes in France then this is an economical alternative!

Love all of Patricia's books.

Great Book!

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