



[Tasting Paris: 100 Recipes to Eat Like a Local](#). Copyright © 2018 by Clotilde Dusoulier. Photographs copyright © 2018 by Nicole Franzen. Published by Clarkson Potter/Publishers, an imprint of Penguin Random House LLC.

**Our Summary:**

[Tasting Paris](#) almost reads more like a travel log or diary than a cookbook. Only here, blogger-author Clotilde Dusoulier, through her storied collection of recipes, makes you feel like you're chatting with an old friend as you stroll through the best arrondissements of Paris. Dusoulier weaves her story of everyday life, friendship, and the simple – though delicious – fare that Parisian locals eat, throughout each day. Chapter by chapter, she pulls you into the kitchen suggesting that good food is always the perfect complement

to gathering around a table with friends.

**What you need to know:**

**Get it:** [Tasting Paris: 100 Recipes to Eat Like a Local](#). Copyright © 2018 by Clotilde Dusoulier. Photographs copyright © 2018 by Nicole Franzen. Published by Clarkson Potter/Publishers, an imprint of Penguin Random House LLC, March 20, 2018 Hardcover \$30.00 ([Amazon \\$17.59](#); [Kindle \\$15.99](#))

**See it:** 256 pages with color photos of nearly every finished recipe. Recipe titles and table of contents include the French names, as well. There is no recipe index, but a well-appointed index helps you locate recipes by recipe name, ingredient or category (i.e., desserts).

**Make it:** 100 recipes from – and inspired by – local Parisian bistros. Recipes cover meals throughout the day from morning and noon, through early evening, evening and late night. Simple, basic fare with common pantry and grocer-available ingredients, preparations are easy or make-ahead, with finishing touches to add when friends arrive.

**Chef Donna's Review:**

Written in the same style as her blog, *Chocolate and Zucchini* (2003), now *CnZ* (2018), Clotilde Dusoulier in [Tasting Paris](#) keeps things simple, charming, and direct. A lovely storyteller, she makes you feel as if she is your guide walking through Saint-Germain-des-Près, Faubourg-Saint-Denis or any of the Paris Metro stations and their bakeries and bistros.

Dividing her book into chapters referencing the different meals of the day, and the way a true Parisian would eat, *Morning*, *Noon*, *Afternoon*, *Early Evening*, *Evening* and *Late Night*, labeled in



both English and French, you would be remiss to think that the recipes in this book are basic and pedestrian. Well, okay, they are. *Tea & Honey Fruit Compote with Yogurt*, *Grilled Cheese Sandwich with Ham & Egg*, *Steak with Peppercorn Sauce*, and *Baked Camembert with Honey & Apple Cider*. But what [Tasting Paris](#) offers you in these classic bistro recipes is a very clear lens into the Parisian lifestyle. Things are simple. That doesn't mean they're short on flavor. And, Dusoulie makes certain that flavor is on point for even the most basic of recipes. Take for example the *Oven Puffed Pancake* or *Potato Chip and Chive Omelet*. Simple bistro food that adds flavor elements like chives to round out the *Early Evening* fare pancake, or the salty potato chips that elevate an *Afternoon* omelet to a memorable bite.

Eggs and bread are perhaps the most common ingredients throughout [Tasting Paris](#), but then shouldn't they be? Basic and straightforward ingredients, even the most complex recipes (*Trout with Zucchini & Almond Cream*, *Profiteroles*, *Roasted Squash Soup & Curried Cheese Quenelle*) have no more than six or eight ingredients and most require little more effort than some prep time, some down time, and then some cook time. *Carrot Chickpea Crepes*, for example, a riff on an Indian dish, is not only is gluten-free but simple to prepare. Made hearty and delicious by folding grated carrots and herbs into the pancake-like batter, you simply cook on the stove-top then serve the warm crepes with store-bought yogurt and chutney. Just like that you have a delicious brunch, lunch, or dinner course.

The real difficulty in navigating [Tasting Paris](#) is to eat just one or two of the recipes from a chapter so you can start feeling hungry again when the next meal comes around. With this book in your kitchen you'll be tempted to eat as Parisians do, typically starting dinner late, around 8 or 9 p.m. With that, the need for something to eat at intervals throughout the day is real! [Tasting Paris](#) delivers those meals in spades. The *Chicken & Pistachio Terrine* is an excellent example. While you'll invest a bit of time to make it, when done you have the perfect afternoon snack to serve with gherkins, pistachios, some crusty bread, and of course, wine.

No book on Paris bistro-eating would be complete without a nod to exquisite pastry and beverages. [Tasting Paris](#) in two very short but complete chapters offers you everything from waffles, to an exquisite *Parisian Flan*, to *Turnovers*, cakes, madelines, and *Hot Chocolate with Chantilly Whipped Cream*, along with two cocktails, the *Green Wasp* and *French 75*.

[Tasting Paris](#) is welcoming, warm, and simply about simple, delicious food that you are happy to cook and serve out of your kitchen. You'll rethink the way you entertain, eat, and be happy that you have Dusoulie as your guide to remind you that simplicity allows your focus to be something more than just the food when you welcome people into your home. And, when you can cook such exquisitely simple and delicious fare, it gives you one more thing to talk about as you sit around the table and indulge with friends.



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[Potato Chip Chive Omelet with Bistro Vinaigrette](#)

[Baked Camembert with Honey & Apple Cider](#)

[Oven Puffed Pancake](#)