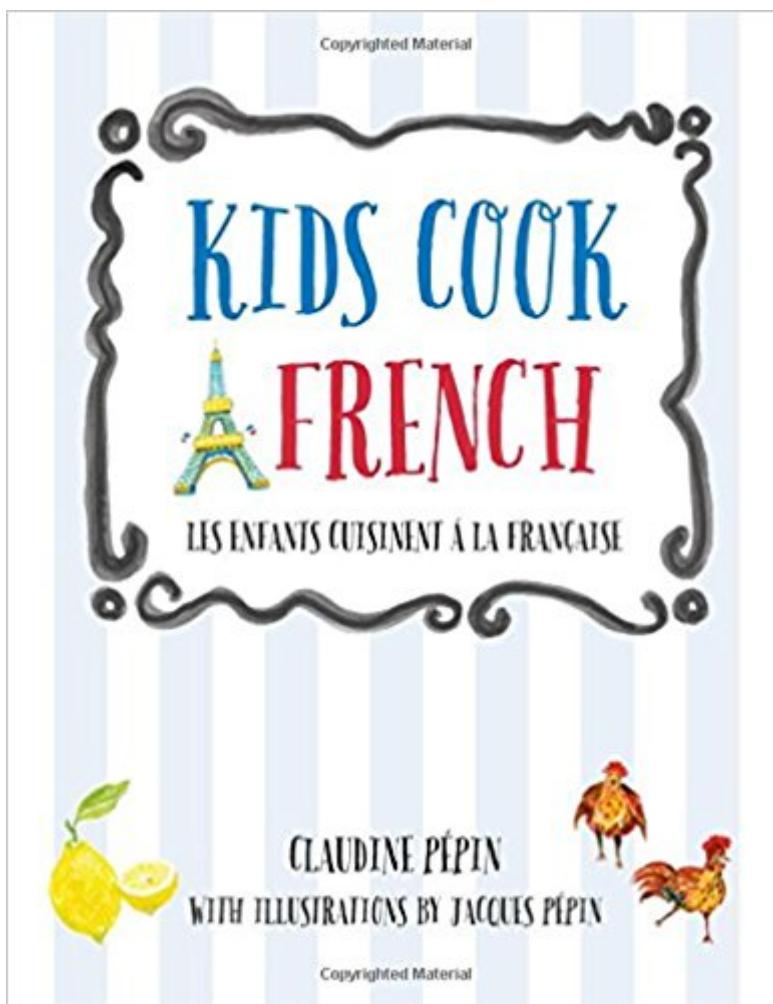


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Kids Cook French: Les Enfants Cuisinent A La Francaise



Synopsis

According to Jacques Pepin, "the moment for a child to be in the kitchen is from the moment they are born." *Kids Cook French*, written by his daughter Claudine Pepin, is a fun, interactive cookbook for kids that introduces them to the art and joy of cooking. It gets them interested in making their own meals and better eating habits, while also teaching them the importance of culture. Featuring classic, simple dishes inspired by French cuisine, each recipe is shown in both French and English and accompanied by charming illustrations. With an emphasis on fresh ingredients and hands-on preparation, dishes include traditional starters, main courses, and desserts. Your child's creativity will be sparked, as will your deeper connection with them--so, get them in that kitchen and start playing chef. Who knows - you might have the next great French cuisine Chef standing next to you!

"*Kids Cook French* is a magical introduction to some of the most delicious French classics. With Claudine's recipes, her father's and her daughter's illustrations, this is a book by a family for your family." - Dana Cowin, Editor in Chief, *FOOD & WINE* "I cannot think of anyone more qualified to write a French cookbook for children than Claudine Pepin! A trusted television personality, accomplished cook, seasoned teacher, and dedicated mom, Claudine has spent her entire life learning from and cooking alongside the most renowned chefs in the world. Complete with countless personal stories, beautiful illustrations by her father and her daughter, and timeless recipes developed with her husband, *Kids Cook French* is an absolute delight for the whole family and a source of inspiration for aspiring chefs of all ages. Bravo!" - Gail Simmons, TV host and author of *Talking With My Mouth Full* "If there's one thing I've learned from the French, it's that good cooking is not an end in itself. Rather, it's the crucial thing that brings the family together for a meal at the end of every day - and nothing's more important than that. Claudine Pepin, Jacques's daughter, was schooled in this lesson from birth. Now she is paying it forward. Simply but clearly written, and vivid with illustrations that recall the "Madeleine" books, "*Kids Cook French*" is seductive. If anyone can tempt kids away from nuggets and pizza, into the kitchen, and on to the dinner table, it's Claudine." - Sara Moulton of *Sara's Weeknight Meals* "My dear friends, Claudine and her father Jacques Pepin, have taught America to love French cooking. Now, with this very special book, these two amazing storytellers have shared their passion for family, fun and good food with a new generation of cooks. Claudine's recipes open a window into the flavors of France, and Jacques astonishing drawings will inspire children to be hungry for more!" - Jose Andres, internationally acclaimed chef, author, educator, and owner of ThinkFoodGroup

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Customer Reviews

[View larger](#) Cauliflower SoufflÃƒÂ© The story of this soufflÃƒÂ© dates to when my grandmother married my grandfather. She was about eighteen, she didnÃ¢Â™t know how to cook very much, but knew he liked soufflÃƒÂ©. So she made hers this way, without separating the eggs, and it worked! It does not rise as much as a traditional soufflÃƒÂ©, but it is delicious and so much easier! She never added cauliflower; that is just me. Serves 8 Ingredients: 7 tablespoons (100 g) unsalted butter 1 cup (240 g) cauliflower purÃƒÂ©e (see instructions) 1Ã¢Â•Â„3 cup (41 g) all-purpose flour 2 cups (475 ml) whole milk 1/2 teaspoon kosher salt 1 pinch freshly ground white pepper 6 eggs 6 ounces (170 g) GruyÃƒÂ©re or Swiss cheese, grated (about 2 cups) 2 tablespoons (6 g) minced chives Preparation: Preheat the oven to 375Ã F (190Ã C). Butter a 9 x 13-inch (23 x 33 cm) glass dish or 6-cup soufflÃƒÂ© dish with 1 tablespoon (15 g) of the butter. For the purÃƒÂ©e, cut about one-quarter of a whole cauliflower, including the stem but not the green, into pieces smaller than 1Ã inches (3.5 cm). Bring the cauliflower to a high boil in salted water, turn down to a simmer, and cook until very soft (about 10Ã¢Â•Â„12 minutes). Drain very well. PurÃƒÂ©e the cooked cauliflower in a food processor or by hand, making sure that all the water is removed. While the cauliflower is cooking, melt the remaining 6 tablespoons (85 g) of butter in a saucepan and add the flour. Cook on medium heat for 2 minutes. Whisk in the milk. Add the salt and pepper. Bring to a simmer while stirring with a whisk, then remove from the heat. The sauce should be thick and smooth. Allow to cool. YouÃ¢Â•Â™ve just made bÃƒÂ©chamel! Beat the eggs with a fork very well, as you would for an omelet. Mix the eggs, cheese, cauliflower

purÃƒÂ©e, and chives into the cooled white sauce. Mix well. Pour the mixture into the glass or soufflÃƒÂ© dish and bake for 30 to 40 minutes. It should be puffy, lightly browned on the top, and dry in the middle. Serve as soon as possible.

[View larger](#) Clafoutis This is a super-easy little dessert. WeÃ¢â€žâ€œve used frozen cherries, making it possible to prepare this any time of year. You can, of course, use fresh cherries; just be sure to pit them first. Serves 8 Ingredients : 1 tablespoon (15 g) unsalted butter 2 eggs 2 egg yolks 1/2 cup (63 g) all-purpose flour 4 tablespoons (52 g) sugar 1Ã¢â€žâ€œ,8 teaspoon kosher salt 1 1/2 cups (355 ml) heavy cream, divided 1 teaspoon vanilla extract 8 ounces (225 g) cherries, pitted (frozen) Preparation: Preheat the oven to 375Ã F (190Ã C). Coat a 9-inch (23 cm) glass pie pan with the butter. Beat together the 2 eggs and 2 egg yolks as you would for an omelet.

Combine the flour, sugar, and salt in a medium mixing bowl. Add . cup (175 ml) of the cream to the dry mixture and whisk until smooth. Add the remaining cream and mix. Stir in the eggs, egg yolks, and vanilla. Whisk until smooth. Pour the batter into the buttered pie dish and arrange the cherries evenly in the batter. Place the pie dish on an ovenproof tray and bake for approximately 40 minutes until puffy and golden brown on the edges. Tip: Crack your eggs on a flat surface to prevent bacteria from the shell entering into the egg or breaking the yolk. Even better, put a paper towel on a flat surface, then crack your eggs so you donÃ¢â€žâ€œt get anything on the counter!

"Claudine Pepin came to cooking naturally; her father is the chef and teacher Jacques Pepin. In this concise, elegant cookbook for children - written in English and French, and illustrated by Mr. Pepin - she does not cook down to youngsters. The recipes are simple but serious and go well beyond kid food." - The New York Times "If you are looking for a cookbook for your children that will grow with them, that introduces them to new foods as well as has additional learning in that all recipes, notes and information is repeated in French as well as English then this is an ideal book for your kitchen." "Its a really handy, inspirational little book for children who like cooking and also want to improve their language skills (or impress their teachers)." "Kids Cook French is one of the most impressive cookbooks we have ever come across."

Many of you have watched Claudine PÃ©pin in partnership with her father, world-renown chef, Jacques PÃ©pin, preparing delicious meals and sharing cooking techniques on Public Television. All three of their series have received the notable James Beard Award. In addition, Claudine has had numerous television appearances including "Cooking Live with Sara Moulton," "Good Morning

America," and "Multo-Mario." Claudine and Jacques Pepin appear together for a final cooking series "Jacques PÃ©pin: Heart & Soul." With an undergraduate degree in Political Science and Philosophy, and graduate work in International Relations from Boston University, Claudine spent a great deal of time in the wine industry. She spent two years as the 'Brand Ambassador' for Moet & Chandon and Dom Perignon Champagne in New York while also teaching food and wine pairing for both the French Culinary Institute and the Sommelier Society in New York. In 2002, Claudine was named "Woman of the Year" by the Academie Culinaire de France - Filiale des Etas Unis. She continues to do television as well as events including The Metropolitan Cooking & Entertaining Show, and the Aspen, Newport, Kohler and Pebble Beach Food & Wine Magazine weekends and is a guest instructor and host for Food University which tours nationally. Claudine, her husband Rollie, a Faculty Member at Johnson and Wales University in Providence, along with their daughter Shorey, and two mischievous cats, have relocated from Colorado to Rhode Island. Her philosophy for food is closely tied to family. Claudine cooks at home almost every day, believing that sharing a meal with family and friends, eating, laughing and spending time together at the table is one of the most enjoyable and rewarding things in life. "Food doesn't have to be complicated. It needs to be wholesome, nutritious and preferably well seasoned. And, it's always best when shared with those you love." Jacques Pepin is world renowned as the host of twelve acclaimed cooking programs, as a prolific author, respected instructor, and a gifted artist. He is the author of many bestselling books including Essential Pepin, Jacques Pepin Fast Food My Way, and his newest book, Heart & Soul in the Kitchen. He has won multiple James Beard Awards and several IACP Cookbook Awards.

Charming and useful, with accessible recipes and lovely illustrations. My daughter has enjoyed it as much as I have, and I love that the facing pages are French and English equivalents so we can explore a bit of French language together as we cook. *Bien fait!*

This book is perfect for anyone who is learning French, or who loves French food, or who loves to cook! (Well, I'd say anyone age 12 and up - I'll explain why below). With having one side be in English, and the facing page be in French - for every single page and recipe! - this book is *amazing* for anyone who is learning French (or who speaks French and who is learning English), as well as for anybody who wants to learn French cooking - or for that matter, anyone who just loves to cook! And when I say anyone, I mean anyone *other* than young children, because while this book is positioned as being for children, it is *not* a children's cookbook. In fact I would say that it's most appropriate for ages 12 or so up through adult. It is *not* a picture cookbook, or written at a

level for younger children. (Use the 'Look Inside' feature of this listing to see what I mean.) Seriously, this cookbook would be a wonderful addition to just about any cookbook collection (and I should know, I've got dozens of them ;-)).

I bought this book for my 3 boys as an Easter gift. One of the boys, age 11, (not the one I originally thought would take the most interest in this book) has now decided he may want to pursue a career as a chef and have his own restaurant. He made the creme brule (with minimal help from me) and it was fantastic! Then on his own went on to make crepes and sables out of this book. I didn't help him with either of those recipes. They are easily written for a young chef to follow and cook on his own. I would definitely recommend this book to others who have young people in their lives interested in French cooking. I am even planning to make some of the recipes from this book for our family.

Totally authentic.....a good book in hand...for children to see how language works in both directions for the same product. Nicely produced, and a nice gift for a developing interest in cooking/food skills.

The recipes are both in French and in English. They're not too difficult for a beginner, and they're a wonderful way to learn the French language and the French culture. I'm looking forward to trying many of the recipes.

I love this cookbook. It is great for kids, but I find it amazing as an adult. It has recipes in English, and then in French. I also love how there is the English word for say "cheese" and then the French pronunciation as well. This is a fun cookbook with some great recipes. I cannot wait to try them all out! Highly recommended for all ages.

I really liked the book and the recipes and will be trying some as soon as I am not so busy. It was delivered promptly with no issues to mentioned at all. The seller got it to my ASAP and I can appreciate that. Will purchase from this seller again.

Claudine Pepin is always fun to watch when cooking with her father, but now it is her turn to shine on her own. I love the dual language format.

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