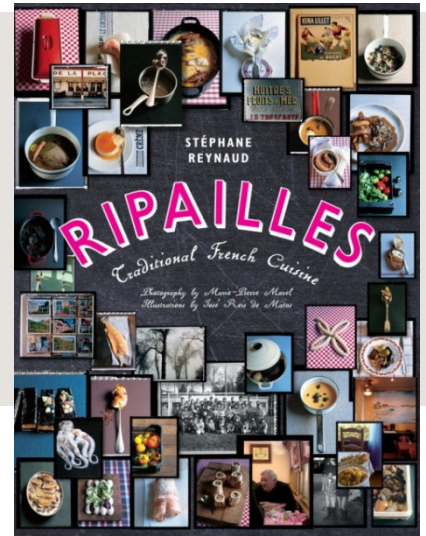


# Ripailles: Traditional French Cuisine

Stéphane Reynaud

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| <b>Title</b>        | Ripailles: Traditional French Cuisine |
| <b>Author</b>       | Stéphane Reynaud                      |
| <b>ISBN</b>         | 9781741962345                         |
| <b>Imprint</b>      | Murdoch Books                         |
| <b>Binding</b>      | Hardcover                             |
| <b>Extent</b>       | 480 pages                             |
| <b>Dimensions</b>   | 270 x 203mm                           |
| <b>RRP</b>          | \$79.95                               |
| <b>Release Date</b> | October 2008                          |



## Description

Acclaimed Parisian chef Stéphane Reynaud writes beautiful recipes that combine his passion for Traditional French cooking with his enthusiasm for modern cuisine. His range extends from simple home cooking to more complex, intricate dishes.

In *Ripailles*, which loosely translates into English as 'feast', Stéphane presents the very best of the French kitchen and delves into the origins of French cuisine. With a unique and delicious array of recipes, covering entrees and soups, patés and terrines, salads, omelettes and egg dishes, meat, seafood, chicken and vegetables, cheese and wine, plus pastries and desserts, this is the most comprehensive French cooking collection you will find.

Stéphane brings his love and regard for fresh produce to the fore, introducing French producers, regions and techniques throughout *Ripailles*, uniting the recipes and the source in his own individual way. With gorgeous, instructive, and humorous, illustrations, and laden with rich, engaging photography, this is truly a cookbook to treasure.

## Sales Points

- One of the **Four Fabulous Feasts** titles, featuring in Murdoch Books' major consumer advertising and point of sale promotion for Christmas 2008
- Features 299 recipes, captivating internal design, stunning location and food photography, padded cover with foil type and a red-and-white check marker ribbon
- An excellent companion to books such as *The Silver Spoon* and *Cook with Jamie*, with Stéphane's authoritative collection of recipes and instructive explanations of origins, varieties, cuts, techniques and useful equipment

## Author Profile

Stéphane Reynaud is the chef and owner of renowned restaurant Villa 9 Trois in Montreuil, just outside of Paris in France. His acclaimed first cookbook, *Pork & Sons*, was awarded the 2005 French Gourmand Cookbook Award and received wide media coverage in Australia. Stéphane comes from a family of pig farmers and butchers and now lives in Paris and Saint-Agrève, a small village in Ardèche region of France, with his wife and three children. *Ripailles* is his third cookbook.