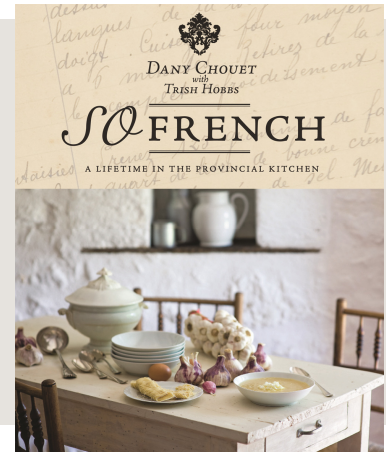


<b>Title</b>	So French
<b>Author</b>	Dany Chouet
<b>ISBN</b>	9781741964943
<b>Imprint</b>	Murdoch Books
<b>Binding</b>	Hardcover with French-fold jacket
<b>Extent</b>	344 pages
<b>Dimensions</b>	259 x 219mm
<b>RRP</b>	\$69.95
<b>Release Date</b>	July 2010
<b>Category</b>	Cooking



### Description

Acclaimed restaurateur Dany Chouet helped shape French cuisine in Australia throughout the 1970s and 80s through her successful restaurants Upstairs, Au Chabrol and Cleopatra. Now back in south-west France, she and her partner are wooing international customers with gourmet tours and Dany's quintessential country cooking.

In her first book, *So French*, Dany tells her fascinating life story which is interwoven with more than 60 timeless recipes and complemented by stunning images taken at her home and guesthouse in the south of France. This is truly a book to treasure.

From traditional garlic and onion soup to hearty salt cod and potato ragoût and sweet nectarine and raspberry gratin, browsing through the pages of *So French* is sure to make your tastebuds tingle and your thoughts travel to Provence.

### Sales Points

- *So French* is a compelling autobiography of Dany Chouet's life – from her childhood in post-war France, to her migration to Australia and her rise to culinary success
- The book contains over 60 classic and authentic French recipes from the pioneer of French cuisine in Australia
- Stunning food and location photography from Dany's guesthouse in France will appeal to food lovers and armchair travellers alike
- A2 poster available (ISBN 9787777005339)

### Author Profile

After moving from Paris to Australia in the 1970s, Dany opened Upstairs, the first authentic French bistro in Sydney. She went on to become a pioneer of French cuisine in Australia, creating the hugely successful Au Chabrol, Glenella and Cleopatra, a renowned restaurant and guesthouse in the Blue Mountains of New South Wales. After a highly successful seventeen-year reign at Cleopatra, Dany then returned to rural France, the gastronomic centre of Europe, to continue her life long love affair with sensational cooking.



internals

