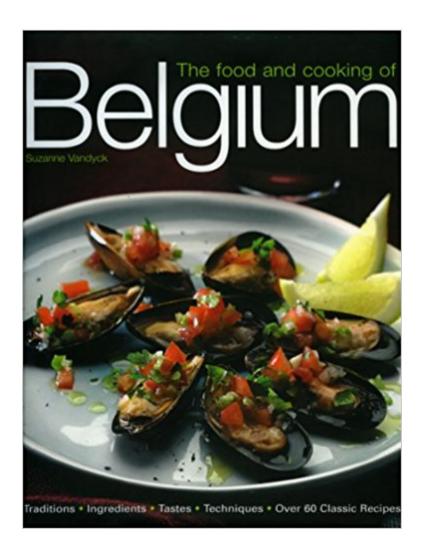


The book was found

The Food And Cooking Of Belgium: Traditions Ingredients Tastes Techniques Over 60 Classic Recipes





Synopsis

Strongly influenced by its proximity to southern France, yet retaining rustic, homely traits from its medieval past, Belgian cuisine combines haute cuisine and fine ingredients with comfort food and substantial portions.

Book Information

Series: The Food and Cooking of

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Food & Wine > Regional & International > U.S. Regional > Northwest

Customer Reviews

I really love this cookbook. I spent a couple of hours pouring over the available cookbooks on Belgian cuisine and this one best captured the essence of the culinary scene I experienced during my travels to Brussels and Bruges. Full color pictures, detailed expose on the culinary culture of Belgium, and recipes that are easy to follow and taste great. So far my favorites include mussels et frites, herbed crepes with cheese (I also serve with fresh fruit), and the recipe for rabbit stewed with cherries.

Gave this as a gift to my Mom, who is from Belgium, and she has been raving about it since then. It's not just a collection of recipes (though there are both French and Flemish recipes, including many of the standards of Belgian cuisine here) but more a celebration of a food culture including ways for YOU to enjoy that culture. Most every new little restaurant in my area have been offering frites and mussels recently, so there's something about Belgian cooking in the air right now. And of course, there's Belgian beer to go along with the food.

I am Belgian and love this book. I used it a lot to cook for 12 family members over Christmas. I suggested this book for my brother and sister-in-law who loves to cook. It's a great cookbook with excellent belgian (Flemish and Walloon) recipes.

The Belgian cuisine is a hidden gem for most people. This cookbook lets you discover all the great things Belgian food has to offer. The recipes are easy to follow, not too difficult and all deliver great results. I use it regularly!

Wonderful recipes. Clearly written. Beautiful photos showing presentation and processes. Love it.

Great book to read as we prepare to move over to brussels, Belgium.

Came in almost new condition. My daughter is going to Belgium and wanted to try some food before she goes. Haven't had time yet to try, but great pictures and detailed instructions.

have not yet had a chance to make any of the recipes but it looks like it has some great ones. am anxious to try some of the recipes to see how they stack up to the food i had on a trip to belgium Download to continue reading...

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