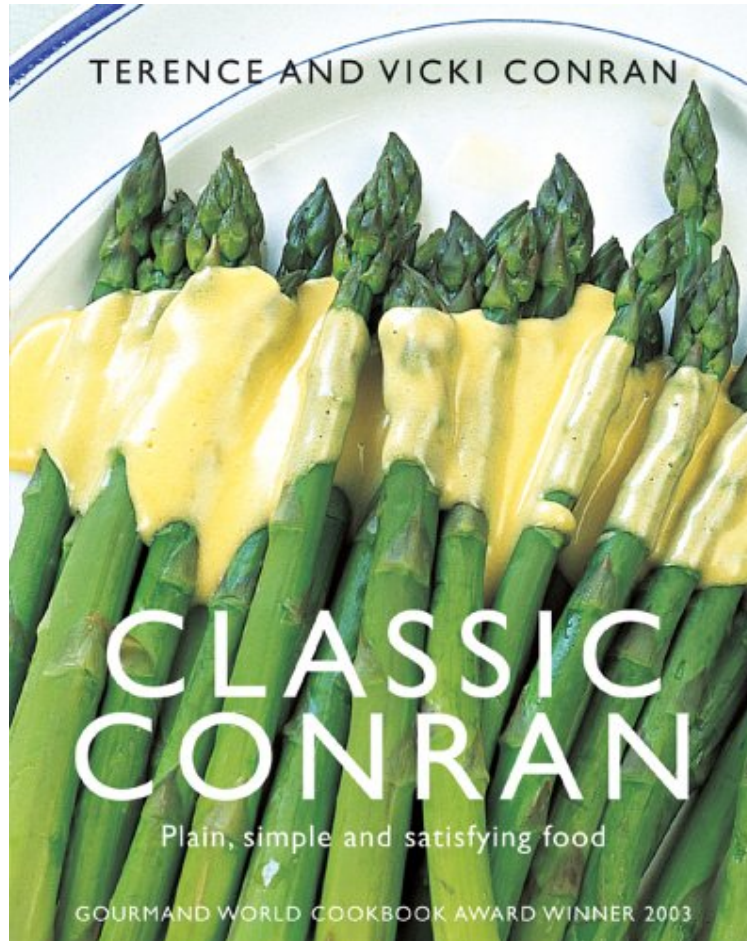


(Library ebook) Classic Conran: Plain, Simple and Satisfying Food

## Classic Conran: Plain, Simple and Satisfying Food

Terence Conran, Vicki Conran  
audiobook | \*ebooks | Download PDF | ePub | DOC



[Download](#)

[Read Online](#)

#7617651 in Books Conran 2006-10-28 Original language: English PDF # 1 1.00 x 1.00 x 1.00, 2.00 #File Name: 1840914726256 pages | File size: 75.Mb

**Terence Conran, Vicki Conran : Classic Conran: Plain, Simple and Satisfying Food** before purchasing it in order to gage whether or not it would be worth my time, and all praised Classic Conran: Plain, Simple and Satisfying Food:

6 of 9 people found the following review helpful. Remember why we cook? By Merel R O'Rourke Do you remember why we cook? Or why we eat? Not merely because we tend to fall over if we don't. The food we cook, the actual preparation of which may feed us as completely as the food itself, connects us to our world, our families, and our cultures. All of which the current pace of life tends to cut us away from. Classic Conran: Plain, Simple and Satisfying Food will help to reconnect you. Oh, and feed you along the way! If you are just discovering your "family menu" and are not already an excellent or expert cook, this is a very good book from which to begin. This is not complicated stuff. Think: authentic food, cooked in small homes and on farms ... . But do not think rude or crude: this is food to die for. The recipes work (not true of all, or even most, cookbooks). The photos show what you should have when you finish. The heritage is multi-cultural, as are we; a little something for most, if not quite for everyone. And the food itself is simply splendid. The "size" of the book is just right. While not an encyclopedia of dishes, neither is it a sketch

book. This is a book you can cook from often: a book which will lead you naturally to other, more specialized books; a foundation from which you can build that family menu mentioned above. It is worth mentioning that the Conrans love good, simple food. The problem was that they, just like the rest of us, had trouble finding any. And Terence Conran owns more than ten restaurants ... . What to do? Why, cook at home, of course! And share the results with everyone. As the title states, this is classic.

In the style-setting tradition that is a Conran trademark, this award-winning cookbook could start a new trend in the way people think about food. Cooking today has become too complex, say the Conrans, and they demonstrate convincingly that the best dishes are in fact perfectly simple and simple to prepare. With a lavish collection of timeless classics, including such favorites as Soupe à l'Oignon, Steak au Poivre, and Summer Pudding, they stress the principle that the quality of the ingredients comes first, and the secret of preparing each dish to perfection is to concentrate on bringing out those ingredients' natural flavors. The result is a collection of mouthwatering recipes that cooks will return to again and again.

About the Author **TERENCE CONRAN** is one of the world's leading designers, furniture-makers, restaurateurs and retailers. A keen cook, he has transformed the experience of eating out in London and owns restaurants in London, Paris and New York. He has written many books including *The Essential Housebook*, *Terence Conran on London* and *Terence Conran on Small Spaces*. **VICKI CONRAN** is an accomplished cook educated in Dublin and Paris. Having worked in England and France, she now divides her time between homes in Berkshire, London and Provence. Together with Terence, she wrote the successful book, *Terence Conran on Restaurants*.