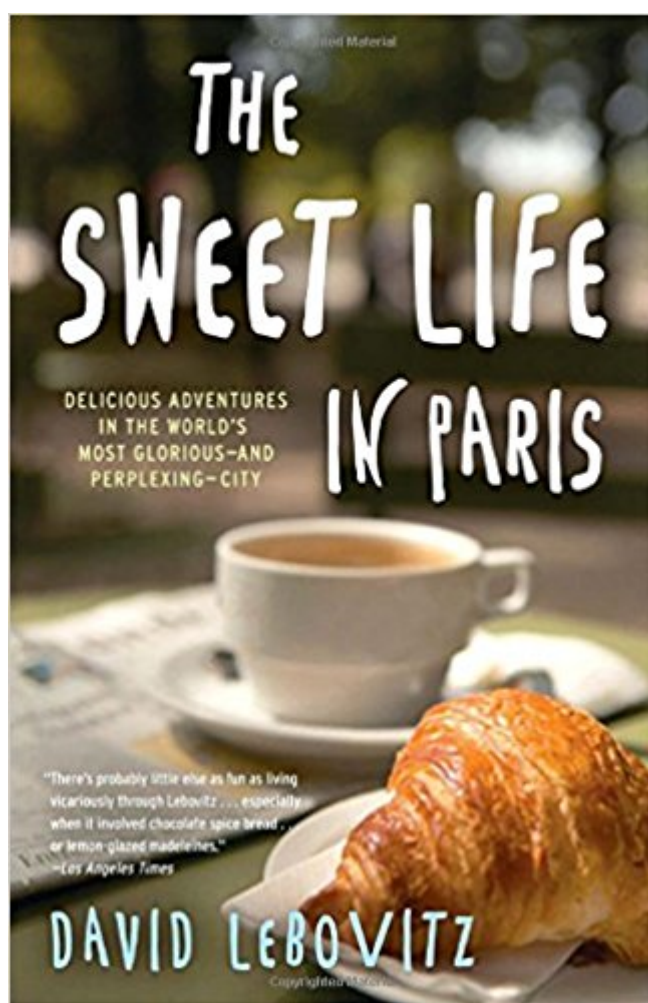


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The Sweet Life In Paris: Delicious Adventures In The World's Most Glorious - And Perplexing - City



Synopsis

NEW YORK TIMES BESTSELLING AUTHOR OF MY PARIS KITCHEN Like so many others, David Lebovitz dreamed about living in Paris ever since he first visited the city in the 1980s. Finally, after a nearly two-decade career as a pastry chef and cookbook author, he moved to Paris to start a new life. Having crammed all his worldly belongings into three suitcases, he arrived, hopes high, at his new apartment in the lively Bastille neighborhood. But he soon discovered it's a different world in France. From learning the ironclad rules of social conduct to the mysteries of men's footwear, from shopkeepers who work so hard not to sell you anything to the etiquette of working the right way around the cheese plate, here is David's story of how he came to fall in love with—and even understand—this glorious, yet sometimes maddening, city. When did he realize he had morphed into un vrai parisien? It might have been when he found himself considering a purchase of men's dress socks with cartoon characters on them. Or perhaps the time he went to a bank with 135 euros in hand to make a 134-euro payment, was told the bank had no change that day, and thought it was completely normal. Or when he found himself dressing up to take out the garbage because he had come to accept that in Paris appearances and image mean everything. The more than fifty original recipes, for dishes both savory and sweet, such as Pork Loin with Brown Sugar Bourbon Glaze, Braised Turkey in Beaujolais Nouveau with Prunes, Bacon and Bleu Cheese Cake, Chocolate-Coconut Marshmallows, Chocolate Spice Bread, Lemon-Glazed Madeleines, and Mocha Crême Fraîche Cake, will have readers running to the kitchen once they stop laughing. The Sweet Life in Paris is a deliciously funny, offbeat, and irreverent look at the city of lights, cheese, chocolate, and other confections.

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Customer Reviews

The title of the fifth book from Lebovitz, celebrated pastry chef and Chez Panisse alum, is a bit of a misnomer: this feisty memoir-with-recipes is just as tart as it is sweet. Writing with the same cheeky tone that has made his blog one of the most popular food sites on the Internet, Lebovitz presents an eclectic collection of vignettes illustrating his experiences living as an expatriate in Paris. After reading accounts of perpetually out-of-service public toilets and hospitals that require patients to BYOB (bring your own bandages), one begins to question what, exactly, Lebovitz finds so intoxicating about the City of Lights. It certainly isn't something in the water, but it just might be in le chocolat chaud. With this book, for the first time Lebovitz expands beyond his standard repertoire of desserts and includes a smattering of savory recipes. These range from such classic French dishes as a warm goat cheese salad to nostalgic American favorites like oven-roasted pork ribs with ketchup marinade. This is not to say Lebovitz's legions of sweet-toothed fans will be disappointed—many of the 50 recipes are made with plenty of butter and sugar; a flawless rendition of dulce de leche brownies is sure to become the home baker's equivalent of that *trÃ©fÃ©*'s chic little black dress, returned to again and again. (May) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. --This text refers to the MP3 CD edition.

American baker Lebovitz, alumnus of California's famed Chez Panisse, moved to Paris following his partner's untimely death. There he found a culture whose rituals and courtesies mystified him. It took him a while to get used to personally greeting every clerk and shopkeeper, to consuming every morsel of food using both fork and knife, and to coping with an uncommonly wily bureaucracy fond of enforcing self-contradictory regulations. He discovered the social necessity of pressing every wrinkle out of his clothes, even from his jeans and his towels. Recipes dominate the text, many of them Lebovitz's signature chocolate dessert creations. Some of these pastries display their Parisian provenance, an absinthe cake in particular standing out. But he also includes popular Mexican mole and crispy pork carnitas, about as exotic to most Parisians as one could imagine. An annotated list of food and equipment sources brims with good information. --Mark Knoblauch --This text refers to the MP3 CD edition.

David Lebovitz is an American pastry chef who moved to Paris and decided to blog about his

experiences in France. I must admit, however, that I was first drawn to the book because of the beautiful croissant on the cover. I had never heard of Lebovitz before this book.

“The Sweet Life in Paris” is a group of vignettes based on blog posts by David Lebovitz. In this short and enjoyable book, he tells us about his daily life in Paris: the rude Parisians, the daily manifestations under his window in the Bastille section of town, the honking horns, the horrible coffee. Still, it’s not all bad. There are also the outdoor markers, the baguettes, and the chocolate. There is so much chocolate! And it all sounded delightful. The book also includes recipes after each vignette and, let me tell you, some of the recipes sound delicious. I haven’t tried making anything yet, but I most definitely will. And despite all the cranky Parisians depicted in the book, it still made me want to visit Paris.

I really enjoyed this book. David writes of life in Paris and of the temperament of the French and he brought back so many great memories of my life there in the 1950’s. A bonus is actually all the wonderful recipes he adds to each chapter. I especially loved the humor with which he tells his story of where he lived before arriving in Paris and the many adjustments he’s made to become a true Parisienne. He learned to bribe his way into their hearts with his homemade ice cream, and he found that a slightly different pronunciation of a French word could possibly get him into trouble. This book is a joy to read.

Still reading this comical book. I love how he doesn’t beat around the bush with his experiences learning how to be French. The tips are good, stories a hoot, and recipes make you want to start cooking.

OH! I totally loved reading this book. Not only is full of useful information and delicious and simplified recipes but the way David writes, with such wit and humor made me read his book few times and always before falling asleep so I will have a last laugh before closing my eyes!!

I love the author! He is hilarious and he includes a lot of recipes in his book. He explains the culture and people of Paris and where to shop for food in Paris. A must read if you plan on visiting Paris and if you love baking! I plan on buying more books from this author in the future. I love him!

Renowned dessert chef David Lebovitz shares entertaining well-written vignettes and delicious recipes (not just for dessert) in this travel tome for foodies and francophiles. If you’re familiar with his

blog, and love it, be sure to pick up this book. Expats living abroad will find his anecdotes about moving to Paris particularly amusing--I know I did, even though I'm an American living in Barcelona, not Paris. He includes plenty of substitutions for cooks that don't live in France, and clear instructions. The only issue I had at all was that on my kindle app on the iPhone (not on the Kindle itself) the formatting was off and it was very difficult to read some of the ingredient lists as they divided themselves into two-letter lines.

The author made me feel like I was right there with him, giving me the vivid experience of a typical Parisian home kitchen, shopping style, and even the unique laundry practices of the French. I got a feel for the why's of French attitude, esp. toward Americans, & the importance of learning the language. My trip to Paris will be enriched because of this book.

I read this book less than 2 weeks after returning from my first time in Paris. I thought it was hilarious and entertaining, which I think was its purpose. I haven't tried any of the recipes and some of them looked a little strange to me but I don't necessarily have the most refined taste. I loved the tips for where to get certain things and the frankness of life in Paris--it isn't perfect--just like everywhere else but it SURE is a fabulous place to visit. I love his sense of humor.

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