



Monet's Palate Cookbook: The Artist & His Kitchen Garden At Giverny

Aileen Bordman

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Foreword by Meryl Streep

The farm-to-table tradition lived passionately by Claude Monet beckons one to take a culinary journey in Monet's footsteps. Written by filmmaker Aileen Bordman and garden writer Derek Fell, the book includes sixty recipes linked to Monet's two-acre kitchen garden near his home at Giverny, France. Included is detailed information about the vegetables he grew, plus exquisite photographs and descriptions of the house interiors and gardens capturing Monet's extraordinary lifestyle; French tips for entertaining; as well as recipes inspired by his cooking journals and places he visited.

Monet's Palate Cookbook: The Artist & His Kitchen Garden At Giverny Details

Date : Published May 1st 2015 by Gibbs Smith

ISBN : 9781423639978

Author : Aileen Bordman

Format : Hardcover 176 pages

Genre : Food and Drink, Cookbooks, Food, Cooking, Nonfiction, Art, Cultural, France

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From Reader Review Monet's Palate Cookbook: The Artist & His Kitchen Garden At Giverny for online ebook

Susan says

Beautiful photography brings Monet's vegetable garden to life. His paintings bring his flower gardens to life! The recipes in this cookbook are linked to the kitchen garden at Giverny. I hope you enjoy this book as much as I have!

Jacqueline says

This book is an absolute delight and covers so many of my passions I'm not sure what I was more excited about. There is France, food, gardening, photography, colour and art, all packed into a beautiful hardback book that looks, feels and smells divine.

Aileen begins by setting the scene, explaining how important the kitchen garden at Giverny was to Monet. We all know about his garden, the water lilies and his art that was inspired by the beautiful retreat he created in Normandy, but I've now learned that he was also very passionate about growing and eating his own food, just like me. When his art took him away, his letters home always enquired about his kitchen garden and how it was coping without him. There is a detailed description of the fruits, vegetables and herbs that were grown as well as tips for setting up a small potager of your own, all illustrated with lovely photos by Derek Fell and featuring paintings from Monet.

The second part of the book is a recipe section with a varied selection of appetizers, main courses, side dishes, desserts and cocktails, all inspired by the ingredients of a typical French potager that are clear and easy to follow. I was really in my element here, drooling over typically French and Norman dishes including Camembert Fritters with Apple and Raisin Chutney, Roast Pork with Cherry Sauce, French Green Beans with Walnut, Parsley and Orange Relish and Normandy French Apple Tart. There is even a cocktail called Impression Sunrise in the Garden, inspired Monet's painting of the same name and containing honey, blood orange juice, mint leaves, crushed ice and sparkling water. I know that this book is going to get a lot of use in my kitchen.

I have learned so much, I've got new ideas of what to plant in our potager next year and loads of new recipes to try, plus it has made me even more determined to make a visit to Giverny in the near future.

Many thanks to Aileen for generously mailing me the hardback version of this book to review.

Aileen Bordman says

Review

"One look at the kitchen at Giverny, and it is clear Monet's gourmet world of food and friends amid gardens and paints was a rich part of his life shared with those close to him. In this historical taste of the artist's secret world, Aileen Bordman and Derek Fell bring Monet's beloved vegetable garden and bountiful table deliciously back to life for us." - Mireille Guiliano Why French Women Don't Get Fat

"I am so glad Monet's Palate through delicious recipes, exquisite photos and information has brought Claude Monet's remarkable kitchen garden back to life." - Chef Michel Richard.

"Monet's Palate evokes the very best colors on the garden table." - Anne Willan Author and Founder of La Varenne Cooking School.

"More than any other type of garden, a plot devoted to vegetables offers maximum pleasure to every gardener. There is no thrill that compares to growing one's own food: planting, caring, harvesting, and bringing the treasures to the table. Monet's Palate Cookbook provides all the inspiration anyone needs to go out and dig, plant, absorb the joys that soil offers each of us. Whether a garden novice or seasoned expert, this book offers a wealth of advice and recipes destined to improve all of our lives." Patricia Wells Journalist, cooking school teacher, and author of more than a dozen books, including "Vegetable Harvest." - Patricia Wells.

"You need only to step onto the grounds of Giverny and wander through the profusion of flowers, fruits, and vegetables to sense how art and food were profoundly linked for Claude Monet. With vivid photographs and recipes, Monet's Palate Cookbook: The Artist and His Kitchen Garden at Giverny captures the magic and aliveness of his kitchen garden, and immerses readers in Monet's remarkable world." - Alice Waters.

Onceinablue moon says

My library bought this on my recommendation, I love to prescreen cookbooks before purchasing, THIS IS A KEEPER! Love it all, garden, food, art, photography, only problem is it's too small. Purchased the minute I finished the book.

Lin says

Meh....nice to look at pictures and read parts, but nothing much I wanted to cook.

Jonell Galloway says

Monet's Palate is a unique way to visit Monet's gardens: not through the flowers and bridges we know so well through his painting, but through his kitchen garden. The book is interspersed with photographs of the garden today – restored to its original form chiefly by Aileen Bordman's mother over the last thirty years -- and reproductions of Monet's paintings. Each recipe uses an ingredient found in his garden, and sometimes in the region or in places he had visited, making the book a sort of memoir of his gourmet life. The recipes are up-to-date and innovative in their combinations of flavor and technique, making them easy to follow in an American kitchen, and each one is introduced by the ingredient that inspired it. The format is almost like an art book, and I pick it up from time to time like one would a picture book, flipping through the pages to savor the exquisite images. The food photography adds a contemporary edge that blends well with the garden photography. The extremely reasonable price does not reflect this artistic aspect. One couldn't find a better gift for a Monet lover who also loves food. I think I'll order a stock of them just for this purpose.

Gibbs Smith says

For the first time in history, *Monet's Palate Cookbook: The Artist & His Kitchen Garden at Giverny* brings Claude Monet's beloved kitchen garden back to life. Written by filmmaker Aileen Bordman and garden writer Derek Fell, the book includes sixty recipes linked to Monet's two-acre kitchen garden near his home at Giverny, France. Included is detailed information about the vegetables he grew, plus photographs and descriptions of the house interiors and gardens capturing Monet's extraordinary lifestyle. Meryl Streep has written the Foreword and the recipes beautifully photographed by Steven Rothfeld.

Negin says

The photos of Monet's kitchen gardens are absolutely lovely. Every recipe has a short description immediately before it, some background details, for example, "Monet enjoyed this dish" – that sort of thing. Monet and his wife loved the gourmet life and entertaining. The latter is not my strongest point by any means and I need to work on that. I'm hoping that books like this may inspire me to improve in that area. If you love Monet's art and enjoy food, you may enjoy this book. As far as Monet books go, I prefer "Monet's House" over this one.

The kitchen gardens at Giverny:

One of my favorite quotes:

"Towards the end of his life, Monet declared, 'Flowers; I must have flowers, always.' He wanted flowers in every room of his house, especially to decorate the dining room table."
