

Livre De Recette Josee Di Stasio

Si simple, si bon !

Yolanda, Dominique, Louise et Annabelle travaillent dans une importante fabrique de crème glacée ; c'est tout ce qu'elles semblent avoir en commun. Alors que la saison froide s'installe, les clients troquent la glace pour le chocolat chaud, la folie de Noël guette tout le monde, les pépins de la vie refont surface et, cerise sur le sundae, le rhume se propage à l'intérieur de l'usine. Ce n'est pas la joie pour ces collègues au bec sucré... Lasse de son célibat, Yolanda multiplie les rendez-vous dans l'espoir de rencontrer enfin l'amour, tandis que Dominique invente une histoire rocambolesque et exotique afin de se rapprocher de ses camarades. Louise se lance quant à elle corps et âme dans l'organisation de la fête du bureau, et Annabelle, qui songe déjà à abandonner le navire, est contrainte de l'assister dans ces déprimants préparatifs ! On dit que, lorsqu'elles sont aux prises avec des émotions difficiles à gérer, les femmes tendent à se réfugier dans la crème glacée. Le mois de décembre sera justement fort en frissons pour ces quatre amies insoupçonnées... Sauront-elles résister à l'appel du dessert par excellence ou en mangeront-elles jusqu'à se glacer le cerveau ?

In a cookbook based on her popular blog, ChocolateandZucchini.com, a young Parisian shares her cooking philosophy with a collection of more than seventy-five recipes that emphasize natural, healthy ingredients, along with favorite cravings including chocolate, in such dishes as Cumin Cheese Puffs, Tomato Tatin, Mustard Chicken Stew, and Yogurt Cake. Original. 25,000 first printing.

This is a book of ideas to spark your own creative thinking process. It will give you an opportunity to see other ways to approach your experiences. . . . As you read this book, you may find statements that you don't agree with; they may clash with your own belief systems. That's all right. It's what Louise calls stirring up the pot. She says, "You don't have to agree with everything I say. But please examine what you believe and why. This is how you'll grow and change. . . ." Begin reading anywhere in this book. Open it at will. The message will be perfect for you at that moment. It may confirm what you already believe, or it may challenge you. It's all part of the growth process. Know that you are safe and all is well.

The story of rock lives in Lynn Goldsmith's photographs. After coming of age in the Midwest in the tumultuous 1960s, she crashed the music scene in New York and emerged as one of its leading image-makers. She chronicled Bruce Springsteen's passage to glory, the Rolling Stones' legendary stadium tours, Michael Jackson's staggering ascent, U2's arrival in New York, and the brooding force of Bob Marley. Culture heroes like Bob Dylan and Patti Smith became frequent subjects for her lens. The range of her work is staggering. In *Rock and Roll Stories*, she shares the best of this work. Her commentary takes the reader into the studio, the tour bus, the concert hall, and the streets where the pictures were made, offering revealing perspectives on her subjects and herself. A greatly expanded and newly designed edition of her very successful book *PhotoDiary* (1995), this volume captures the story of a generation's loyalty to rock and roll. A compilation of more than 1,400 recipes from Martha Stewart's cookbooks features appetizers, soups, salads, main courses, desserts, and condiments

Cher journal, il y a du suspense et de l'excitation dans l'air! Aujourd'hui c'est le 1er avril. Tout le monde se demande ce que Patrick Drolet, le clown de la classe, a bien pu nous concocter comme blague cette année! Sinon, je suis impatiente de voir mon amie Audrey à la télé! Elle a remporté le concours Ta chambre d'ado, ta déco ! Quand les travaux seront terminés, elle va nous inviter à une pendaison de crémaillère retransmise en direct... Le livre de recettes de maman Tofu, tout fou! vient enfin d'être publié. Je suis fière d'elle mais aussi un peu gênée... si seulement elle avait pu écrire un livre sur le chocolat! Et puis, il y a le projet humanitaire d'Africa pour le Sénégal qui m'inspire énormément. Je suis prête à tout pour aider mon amie... même à chanter devant toute l'école!

Cyndi Dale's *New Chakra Healing* established a new standard for healers, intuitives, and energy workers worldwide. It expanded the seven-chakra system to thirty-two, including twenty spiritual points serving as catalysts for dynamic change. This comprehensive expanded edition of her classic guide, with more than 150 pages of new information, features an abundance of original material and illustrations: —A new introduction with true stories from Cyndi Dale's healing practice —Illustrations of the energetic nature of diseases, so they can be better understood and addressed —Detailed descriptions of energetic bodies and fields found nowhere else, such as the energy egg, zones of existence, a three-part kundalini system, and dozens of others —A wealth of information on healing the earth as you heal yourself *The Complete Book of Chakra Healing* will help you integrate the powerful forces of your energy body into your everyday life for better health, increased happiness and creativity, and a stronger awareness of your life's true purpose.

From the brilliant blue of an Indigo Bunting to the scarlet red of a Summer Tanager, coloring your own field guide is the most enjoyable way to learn about birds. Each drawing is accompanied by a brief description that educates as it entertains. Place the new color stickers next to the drawings for a visual reference while coloring. Coloring the drawings helps reinforce the color, image, and shape of each bird, improving your memory and perception while offering a pleasant and easy way to learn. Fun for adults as well as children, beginning and experienced naturalists alike.

The owners of the Joe Beef restaurant offer a book of more than 125 recipes, engaging anecdotes, culinary history and more than 100 full-color photos.

La liste exhaustive des ouvrages disponibles publiés en langue française dans le monde. La liste des éditeurs et la liste des collections de langue française.

Eighteen-year-old Eric has just been released from juvenile detention for murdering his mother and stepfather. Now he's looking for tenderness—tenderness he finds in caressing and killing beautiful girls. Fifteen-year-old Lori has run away from home again. Emotionally naïve but sexually precocious, she is also looking for tenderness—tenderness she finds in Eric. Will Lori and Eric be each other's salvation or destruction? Told from their alternating points of view, this harrowing thriller speeds to its fateful

conclusion with an irresistible force, and a final twist that will not be easily forgotten.

Une vente-débarras chez Jehane Benoit, récemment décédée, incite un journaliste à partir à la recherche de celle qui fut la première vedette de la cuisine au pays. Au fil d'une vaste enquête ponctuée de rencontres, de trouvailles et de questionnements, l'homme rassemble les ingrédients qui constitueront un portrait intimiste de cette gastronome, cuisinière, écrivaine et animatrice de radio et de télévision. Le regard du journaliste nous montre une femme émancipée, attachante et surprenante à plusieurs égards. Auteur prolifique de quelque vingt-cinq ouvrages de cuisine, Jehane Benoit fera parler d'elle d'un océan à l'autre, et de par le monde. Savoureuse recette mêlant réalité et fiction, avec en toile de fond le Québec des années 1950 et 1960, ce roman biographique original rend un premier hommage au talent, à la détermination et à l'héritage indélébile que nous aura laissé Jeane Benoit.

A new cookbook/survival guide/love letter to Montreal for these apocalyptic times, from the James Beard Award–nominated culinary adventurers and proprietors of the beloved restaurant, Joe Beef. “The first Joe Beef cookbook changed forever what a cookbook could be. Anything that came after had to take it into account. Now, with this latest and even more magnificent beast, the rogue princes of Canadian cuisine and hospitality show us the way out of the numbing, post-apocalyptic restaurant Hell of pretentiousness and mediocrity that threatens to engulf us all. It makes us believe that the future is shiny, bright, beautiful, delicious—and probably Québécois. This book will change your life.” —Anthony Bourdain It’s the end of the world as we know it. Or not. Either way, you want Joe Beef: Surviving the Apocalypse in your bunker and/or kitchen. In their much-loved first cookbook, Frédéric Morin, David McMillan, and Meredith Erickson introduced readers to the art of living the Joe Beef way. Now, they’re back with another deeply personal, refreshingly unpretentious collection of more than 150 new recipes, some taken directly from the menus of Fred and Dave’s acclaimed Montreal restaurants, others from summers spent on Laurentian lakes and Sunday dinners at home. Think Watercress Soup with Trout Quenelles, Artichokes Bravas, and seasonal variations on Pot-au-Feu—alongside Smoked Meat Croquettes, a Tater Tot Galette, and Squash Sticky Buns. Also included are instructions for making your own soap and cough drops, not to mention an epic 16-page fold-out gatefold with recipes and guidance for stocking a cellar with apocalyptic essentials (Canned Bread, Pickled Pork Butt, and Smoked Apple Cider Vinegar) for throwing the most sought-after in-bunker dinner party Filled with recipes, reflections, and ramblings, in this book you’ll find chapters devoted to the Québécois tradition of celebrating Christmas in July, the magic of public television, and Fred and Dave’s unique take on barbecue (Burnt-End Bourguignon, Cassoulet Rapide), as well as ruminations on natural wine and gluten-free cooking, and advice on how children should behave at dinner. Whether you’re holing up for a zombie holocaust or just cooking at home, Joe Beef is a book about doing it yourself, about making it on your own, and about living—or at least surviving—in style.

Welcome to a world where flavors are collected as souvenirs and shared as heirlooms, and where the dishes are expressions of our "joie de vivre." With nearly 100 recipes and charming anecdotes, "La Tartine Gourmande" takes cooks on a journey, not only through the meals of the day but around the world, as Peltre revisits her inspiration for each dish.

« Toutes et tous mettent en question la spécificité féminine en nous racontant une histoire. L’humour, l’ironie, la fantaisie sont au rendez-vous. » Danielle Laurin, Le Devoir « Dix-sept collaborations en tout. Passez le mot, il y a des perles dans le lot. » Danielle Laurin, Le Devoir « Plein de choses formidables, un rythme intéressant [...] C’est un bouquin très intéressant! » René Homier-Roy, Radio-Canada - Six dans la cité « Cherchez la femme, est réjouissant : un éventail de points de vue qui esquissent le portrait d’une génération, celle des jeunes femmes autonomes, dont la vie ressemble parfois à une course à obstacles. » Monique Roy, Châtelaine « [...] c’est un livre sympathique, rigolo, dans lequel on sent le plaisir des auteurs. » Candide Proulx, Voir « Des gens que vous connaissez bien qui ont merveilleusement écrit dans ce beau volume! » Marie-Christine Michaud, TVA - Salut Bonjour Week-End « Bouquin qui se lit très très agréablement. » René Homier-Roy, Radio-Canada - C’est bien meilleur le matin « Ça m’interpelle ces nouvelles-là! » Geneviève Guérard, Radio-Canada - Six dans la cité « [Nouvelles] savoureuses, tendres, inattendues ou farfelues. » Marie-France Bornais, Le Journal de Québec « L’ensemble est fluide, facile à lire et extrêmement divertissant. La partie de poker de Guy A. Lepage avec sa blonde est savoureuse. » Patrick Cormier, Le Connecteur « Allez-y, courez chez votre libraire, même si vous êtes un homme, vous en ressortirez sous le charme! » Patrick Cormier, Le Connecteur « Au sommaire de ce recueil, India Desjardins vous surprendra par son humour. » Jean Barbe, Canoë « Guy A. Lepage écrit une très bonne nouvelle sur l’espèce de jeu de poker qui préside aux bonnes relations du couple [...] Rafaële Germain saisit avec doigté l’angoisse et l’indépendance. » Jean Barbe, Canoë « En cherchant la femme vous vous trouverez peut-être. » Jean Barbe, Canoë « C’est léger, c’est drôle. » Marie-Andrée Poulin, V télé - Le Show du matin « [...] très rafraîchissant et différent [...] c’est un bon livre. » Marie-Andrée Poulin, V télé - Le Show du matin « [...] l’ensemble est d’une tenue étonnamment uniforme pour le genre. » Laura Martin, La Tribune « Dans l’ensemble, le ton est comique, ce qui ne veut pas dire léger. Un pathétisme touchant survole l’ensemble. Certains récits nous entrent brutalement dans le cœur. » Laura Martin, La Tribune « Je félicite India Desjardins pour le choix des auteurs. Les différents styles et perspectives donnent vie au recueil. Je vous suggère fortement de lire les textes dans l’ordre de leur apparition, les choix éditoriaux ont leurs raisons. » Blogue Livresquement boulimique « Des nouvelles originales, tendres, amusantes et touchantes. » Daniel Daignault, Le Lundi « C’est léger, c’est divertissant. » Andrée Poulin, Radio-Canada – Divines tentations « Il y a une très belle histoire d’amour dans ce recueil qui est signée Michel Vézina. C’est moderne, c’est drôle, c’est beau! » Andrée Poulin, Radio-Canada – Divines tentations « [...] le résultat surprend agréablement. D’abord par la qualité des textes des écrivains et vedettes au talent confirmé qui arrivent à étonner. On est également ravi par la diversité des styles d’écriture, des tons et des angles. Au final, une belle gamme de sourires et d’émotions. » Monique Lepage, La Semaine « Mais voilà, ce nouveau recueil de nouvelles est tout bonnement savoureux. » Linda Corbo, Le Nouvelliste « [...] ce recueil est une vraie belle façon de s’initier au genre [de la nouvelle], quitte à y prendre goût. » Linda Corbo, Le Nouvelliste « [...] il y a de quoi sourire et rire. Il y a du bon divertissement, si c’est ce que l’on cherche. Et il y a des trouvailles, des belles surprises. Des perles, même. » Danielle Laurin, Le Devoir « [...] aussi éclectique que succulent. » Nuit blanche

Leading international chef Magnus Nilsson’s take on home cooking. Magnus travelled throughout the Nordic region not only collecting recipes but photographing the landscape and people. The definitive guide to Nordic home cooking and its rich culinary offerings. Features 600 simple and authentic recipes from Denmark, the Faroe Islands, Finland, Greenland, Iceland, Norway, and Sweden, all of which can be easily recreated at home. Explains Nordic ingredients, cooking techniques and culinary history so anyone can cook their favourite Nordic dishes in the authentic way.

Make the most of fresh produce all year round with more than 200 homemade soup recipes organized by season. The Soup Book is packed with plenty of nourishing recipes for every season. Try winter warmers such as parsnip and apple soup or French onion

soup, enjoy a light summer lunch of chilled cucumber soup with dill, and make a hearty borscht or pumpkin soup in autumn. The recipes are organized first by season, and then by ingredient, so you can easily find the ideal soup to suit the fresh ingredients you have to hand. Featuring recipes from Raymond Blanc, Dan Barber, Alice Waters, and other supporters of The Soil Association, The Soup Book offers plenty of recipe ideas and inspiration to fill your bowl. Each recipe is accompanied by freezing times so that you can prepare your favorite recipes to enjoy later. This updated edition features brand-new and updated photography to accompany the book's refreshed design. Make hearty, wholesome, and healthy soups all year round with The Soup Book.

The Best Simple Recipes offers more than 200 full-flavored easy-to-prepare recipes that can be on the table in 30 minutes or less in an easy-to-read paperback format. Just because time is short, it doesn't mean you have to settle for a can of soup or a sandwich for dinner, or making one of the many boring and flavorless fast recipes (which often aren't even as fast as they promise). Our test cooks have created more than 200 recipes that keep the ingredients and cooking time to a minimum and offer tons of flavor and plenty of variety. By combining steps, minimizing pans, and employing a little test kitchen trickery, our test cooks have made naturally fast recipes even faster, and they've made recipes that traditionally take hours ready for the table in half an hour. And while they used a minimum of ingredients, one thing they didn't minimize was flavor.

From Biba Caggiano Come all the rich, flavorful recipes and The warm good fun of her sensationally popular cooking show, Biba's Italian Kitchen, which has been called the most delightful cooking show on the air. Following a childhood spent in Bologna, and an adulthood in the bosom of an Italian family in New York, Biba Caggiano found herself in Sacramento, California, in 1968, unable to find the food that was familiar to her palate--and essential to her heritage. Working from memory, Biba recalled her roots and recreated authentic Italian flavor in this most American of cities, and quickly became a local legend for her cooking classes and, ultimately for her famously delicious restaurant, Biba. Biba's fantastic, simple dishes represent what the Italians call la buona cucina casalinga--more commonly known as "good home cooking"--and are now available to all in From Biba's Italian Kitchen. Biba's foolproof method relies on the senses, not on the repetition of rigid recipes. Do the tomatoes at the market look particularly fresh? Then it's time to whip up a quick puttanesca sauce to top practically any pasta or meat dish. Are the porcini mushrooms especially eye-catching today? A tangy and woodsy sauce of porcini and tomatoes for. delicate spinach-ricotta gnocchi is just minutes away. Did a batch of walnuts just arrive from your aunt out West? Walnut pesto is the only proper reply. Biba trusts her (and your) impulses, and encourages a casual but committed approach to food, two hallmarks of la dolce vita, the sweet life that From Biba's Italian Kitchen promotes on every page. Biba starts with a staple of Italian cooking: the elegant, integral antipasti. Simple or sophisticated antipasti show the instruments of the Italian symphony tuning up before the first act. Gorgeous red bell peppers nestle with hunks of Italian bread and are topped by verdant parsley to make luscious bruschetta, plump little artichokes nuzzle with sun-dried tomatoes for sun-drenched carciofini all'olio; and fresh eggs with earthy potatoes and onions blend to create rustic fritatta di patate e cipolle. The harmony continues into the main dishes, a cavalcade of pasta, meat, and fish dishes that catch attention without disrupting a schedule. Prepare in haste and enjoy in leisure such delicacies as seafood cannelloni, delectably bitter pasta with broccoli rabe, succulent osso buco, veal shank with tomatoes and peas, or classic tagliatelle with sweet prosciutto and fresh tomatoes. A chapter on vegetable side dishes (whether grilled, sautéed, baked, stuffed, roasted, braised, or steamed) shows how primizie--the first, freshest produce of the season--bring the vegetable garden to the urban table. Complete sections on pizza (of course!), risotti, the light yet hearty dishes, made from Italian arborio rice, and polenta, the scrumptious cornmeal preparation that is the perfect foil to vegetable and meat alike, round out Biba's memorable tavola calda. And dessert! Italian desserts! Juicy fig and jam tart, sinful mascarpone-zabaglione mousse, juicy strawberries in red wine, and apple and amaretti cake serve as an elegant, graceful cadenza to the mellifluous meals in From Biba's Italian Kitchen. Striking every grace note, Biba conducts her culinary symphony, Biba conducts her culinary symphony with verve, and makes a maestro of every cook.

A must for everyone who loves to cook simple meals bursting with flavour. Josée di Stasio's television show, à la di stasio, draws a television audience of 500,000 Quebecers each week when it airs on CuisineTV and TV5Monde. Available now in English for the first time, à la di stasio — the cookbook — draws the best recipes and the best tips from her television show. With sidebars, helpful tips and chapters packed full of ideas for brunch, lunch, vegetarian and holiday menus, à la di stasio will be the gift cookbook of the season!

Blake aime la bouffe, les amis et la famille, et que tout ce beau monde se retrouve autour d'une belle table. S'il apprécie les recettes aux saveurs recherchées, il leur préférera toujours une cuisine simple et authentique. Une cuisine comme un prétexte pour partager des moments de vie avec ceux qu'il aime. C'est ça, la bouffe style Blake.

Over 133 modern American recipes from the critically acclaimed New York City bistro that you can make in your own kitchen. One flight up, in a bustling neighborhood bistro overlooking the chaos of one of downtown New York's busiest streets, Ignacio Mattos serves food so uncannily delicious it consistently earns him accolades like "Chef of the Year," and his restaurant Estela a spot among the World's 50 Best. Estela shows you how to think like Ignacio Mattos, who as an immigrant sees ingredients with fresh eyes. Here is how to look at something as ordinary as a button mushroom and make it extraordinary (shaved thin over ricotta dumplings), or as familiar as burrata and transform it (with a pool of juiced herby greens and charred bread). How to use vinegars, citruses, fish sauce, and pickling broth to give each bite a pop of flavor. How to compose a plate in layers, so that the deeper you dig, the more that is revealed, while each forkful carries an electric marriage of flavors and textures. Estela presents over 133 recipes, including classics that will never leave the menu, like Lamb Ribs with Chermoula and Honey, Mussels Escabeche on Toast, and the hide-and-seek joy of Endive Salad with Walnuts and Ubrico Rosso. Small plates meant for sharing with friends and family, like Cherry Tomatoes with Figs and Onion. Incredible pan-seared steaks. And basics for the pantry that will elevate whatever you feel like making. Named one of the Best Cookbooks of Fall 2018 by The New York Times Book Review, Epicurious, Grub Street, The Kitchn, and more!

Chicken, Etc. is the twenty-third title in the best-selling Company's Coming cookbook series. With years of experience as a professional caterer and mother of four, Jean Pare can attest to the popularity of chicken as a snack or meal. Economical and versatile, chicken is also a favorite choice for healthy eating. Try a superb classic such as Stuffed Chicken Breasts or a contemporary southwestern dish such as Chili Chicken. Who could pass up the taste of Chicken Little Tarts? Choose from piping hot quiches and pies, a refreshing whole-meal salad or a hearty sandwich. And there's more, including recipes for turkey, duck, goose and Cornish hen. These tempting recipes are quick and easy to prepare and call for everyday ingredients. For simple solutions to home cooked meals Chicken, Etc. has it all! Book jacket.

Do you sometimes catch yourself snacking when you're not feeling hungry? Do you crave some foods more when you're stressed, worried or unhappy? Do you feel you've lost control when you give in to a craving? Stop Eating Your Emotions will help you make peace with your body and transform your relationship with food to rediscover the pleasure of eating without guilt or anxiety. Equipped with vast experience

supporting people who binge-eat or experience episodes of compulsive eating, Huot and Sénécal have developed exercises, tips and tools that are sensible and practical, and that work! By rethinking your relationship to food, reconnecting with your body's natural signals and modifying the thoughts that cause anxiety, you can break the compulsive-eating cycle and enjoy your life. With a foreword by Sophie Grégoire-Trudeau

'Meticulously collected, compellingly assembled, lovingly told ... informative, delectable and incredibly useful' Yotam Ottolenghi
Claudia Roden's A Book of Middle Eastern Food is your ultimate cookbook and guide to the rich and exotic recipes of the Middle East . . . As heard on BBC Radio 4's new 5-part series. First published in 1968, Claudia Roden's bestselling classic Book of Middle Eastern Food revolutionized Western attitudes to the cuisines of The Middle East. Containing over 500 modern and accessible recipes that are brought to life with enchanting stories, memories and culinary wisdom, this book takes readers on a cook's tour of countries including Syria, Lebanon, Egypt, Turkey, Greece and Morocco. Inside there's a delicious array of dishes to try: Hot Stuffed Vine Leaves, Sweet and Sour Aubergine Salad, Courgette Meatballs, Persian Lamb, Moroccan Tagine with Fruit and Honey, Hummus, Tabbouleh, Turkish Delight and Coconut Orange Blossom and Lemon Cake. Now in this beautiful new edition, Roden's timeless work will continue to inform and inspire as the next generation of cooks discovers its riches. 'Roden's great gift is to conjure up not just a cuisine but the culture from which it springs' Nigella Lawson
A warm and welcoming introduction to a vibrant cuisine, with more than 50 easy to make recipes from internationally bestselling novelist Kim Thúy. Between careers as a lawyer and an acclaimed novelist, Kim Thúy ran a celebrated restaurant called Ru de Nam in Montreal. Now, in her first cookbook, Kim combines her beautiful storytelling style with simple and wonderful recipes that are full of flavour: surprising yet comforting, and easy enough for every day. Welcoming us into her close-knit circle, she introduces us to her mother and five aunts, each with her story, each with her secrets, told through the food of the country they had to leave, Vietnam. Starting with easily-prepared base ingredients of sauces, quick pickled vegetables and toasted rice flour, we move on to soups, sautés, vegetables, grilled foods, desserts and more. Sample recipes include: Stuffed Squash Soup; Vermicelli Bowls; Caramel Pork; Calamari, Pork and Pineapple Stir-fry; Fried Lemongrass Fish; and Vietnamese Tapioca and Banana. Also, in collaboration with sommelier Michelle Bouffard, Kim suggests wine pairings for these Vietnamese dishes. Kim says that Vietnamese often display their affection more easily with food than with words. This exquisite book deliciously demonstrates that every meal is an opportunity to show love, and to be grateful for those who sit down to eat with us. When not much remains in the fridge, when the asparagus is cheap or when we're pressed for time, we all need simple, healthy and great ideas for meals. Soup is a natural choice, and SoupeSoup delivers. Beautifully packaged, with gorgeous photography, the book presents sixty-five soup recipes that make the ordinary into the extraordinary: from classic Clam Chowder and Gumbo to modern remixes such as Eggplant Potage with Gremolata. Forty generous and creative salads, forty hearty sandwiches and some exceptional desserts round out this fabulously usable cookbook.

Solitude des premiers salons du livre, erreurs sur la personne, séances de dédicaces interminables, cadeaux des lecteurs, témoignages émouvants, insultes et humiliations, séjours à l'étranger, fêtes et durs lendemains de veille, moments décisifs et consécration, péripéties de tout acabit... Cinquante-huit auteurs, des plus grandes stars de la littérature française et québécoise aux auteurs encore méconnus, nous racontent des anecdotes de salons du livre cocasses et touchantes, véritables fenêtres ouvertes sur leur univers. Caroline Allard – Jean Barbe – Yves Beauchemin – Biz – Bruno Blanchet – Simon Boulerice – Fanny Britt – Chrystine Brouillet – François Cardinal – Pierre Cayouette – André Cédilot – Serge Chapleau – Carle Coppens – Dominique Demers – Tristan Demers – India Desjardins – Alexandra Diaz – Nicolas Dickner – Josée di Stasio – Stéphane Dompierre – Micheline Duff – Benoît Dutrizac – Jacques Duval – Louis Émond – Alain Farah – Steve Galluccio – Georges-Hébert Germain – Pauline Gill – Geneviève Jannelle – Alexandre Jardin – Marie Laberge – Marie-Sissi Labrèche – Claudia Larochelle – Normand Lester – François Lévesque – Marc Levy – Philippe Meilleur – Josérito Michaud – Martin Michaud – Jean-François Nadeau – Gabriel Nadeau-Dubois – Paul Ohl – Bryan Perro – Marie Hélène Poitras – Louise Portal – Michel Rabagliati – Kathy Reichs – Anne Robillard – Sonia Sarfati – Marie-Claude Savard – Éric-Emmanuel Schmitt – Patrick Sénécal – Matthieu Simard – Kim Thúy – Gilles Tibo – Michel Tremblay – Guillaume Vigneault

En cuisine, le plaisir est l'ingrédient principal ! Telle est la devise de Josée di Stasio, star de la cuisine au Québec qui débarque en France sur Cuisine TV. Elle invente une cuisine à son image : simple, chaleureuse, ludique, spontanée, aux doux parfums de Méditerranée et aux saveurs d'Asie...

Entrez (dan l'univers gourmand et convivial de Josée di Stasio, star de la cuisine au Québec. Découvrez plus d'une centaine de recettes simples : des incontournables du garde-manger (chapelures, mayonnaises et citrons confits...) en passant par les bâtonnets de cheddar, soupe de poulet et nouilles, salade de quinoa et betteraves, poissons confits ou encore viandes rôties et autres cake orange-amandes et tarte-croustade aux pommes. Le plaisir d'une cuisine saine faite maison.

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