



The Little Paris Kitchen: 120 Simple But Classic French Recipes

By Rachel Khoo

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Rachel Khoo moved to Paris, studied patisserie, fell in love with the city, became a restaurateur in a very tiny space, then, a television star, and is now a bestselling author! Not every lover of Paris experiences this career trajectory, but cooks of all skill levels with a taste for French fare will be inspired by *The Little Paris Kitchen* to try an updated approach to French cuisine. In this charming cookbook, Khoo demystifies French cooking with 120 enticing recipes for simple, classic, and fresh French dishes, from *gouter* (snacks) to elegant desserts. More than 100 breathtaking photos from celebrated photographer David Loftus shine a spotlight on the delicious food and the City of Light, and capture Khoo interacting with her purveyors and friends. We all can't have springtime in Paris. But we all can enjoy this delectable, do-able food!

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Editorial Review

Amazon.com Review

Featured Recipe from *The Little Paris Kitchen*: Canard à l'Orangina (Duck with fizzy orange)



Serves 4 as a main

When I was invited to a dinner hosted by Chef Jean-François Piège, he described how his previous elaborate style of cooking at the Hôtel de Crillon had evolved into something a lot more simple and homely at his current restaurant in the Hôtel Thoumieux. He told an amusing story of how his wife wanted duck à l'orange for Sunday supper and all he could find at his local corner shop was Orangina, so he used it to make a sauce for the duck. I'm not sure exactly how he made his *canard à l'Orangina*, but here's my version. A simple watercress or wild arugula salad works well with this dish.

For the Marinade:

- finely grated zest and juice of 1 orange
- 1 tbsp olive oil
- ½ tsp ground cumin
- 1 tsp salt

To Make the Marinade

Mix together the orange zest and juice with the olive oil, cumin, and salt.

The Duck

- 4 duck legs
- 7 tbsp orange soda
- 2 tbsp Cointreau
- a pinch of salt
- 1 tsp red wine vinegar
- 4 oranges, cut into segments

Rub the marinade over the duck legs and leave to marinate for a minimum of an hour (or in the fridge overnight).

Preheat the oven to 325°F. Put the duck legs with the marinade into a roasting pan and cook for 1 hour or until tender. Halfway through cooking, baste the duck with some of the pan juices.

Fifteen minutes before serving, pour the orange soda and Cointreau into a large frying pan, place on a high heat, and simmer until reduced by half. Stir in the salt and vinegar before adding the orange segments. Simmer for another 5 minutes.

Serve the duck legs hot, with the orange segments and sauce.

Preparation time: 20 minutes

Resting time: 1 hour–overnight

Cooking time: 1 hour

Review

"This cookbook offers plenty of visual inspiration for Francophiles who like rustic, honest foods. Already popular abroad, it's a nice introduction to French home cooking." - Library Journal

'The 'little kitchen' concept might be a considerable hindrance to most chefs, but Khoo has made the most of it.' - New York Times

'Rachel is an inventive chef ... who runs [supperclubs] to show off her immense culinary skill' - Huffington Post

About the Author

Rachel Khoo is a Paris-based food creative and star of the BBC show *The Little Paris Kitchen*.

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