

LA MÈRE BRAZIER

THE MOTHER OF
MODERN FRENCH COOKING



‘Three hundred recipes from the small restaurant that opened in 1921 and came to embody the heart and soul of Lyonnais cooking.’

THE NEW YORK TIMES

EUGÉNIE BRAZIER

Foreword by Paul Bocuse Translation by Drew Smith

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The Mother of French Cooking

By Eugénie Brazier

Foreword by Paul Bocuse; Translation by Drew Smith

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'Mère Brazier remains one of the pillars of global gastronomy. This exceptional woman taught all of us about flavours and gave us a taste for hard work, and work well done. There would have been no success for any of us without her.'

Paul Bocuse

During its heyday, La Mère Brazier was the most famous restaurant in France, a magical gastronomic experience that drew the likes of Marlene Dietrich and French presidents. At the heart of the restaurant was Eugénie Brazier, a peasant farmer's daughter, who became known as the mother of modern French cooking. Now for the first time her culinary masterpiece, ***La Mère Brazier***, is published in the UK.

Part memoir and part recipe collection ***La Mère Brazier*** includes 300 classic regional recipes from Lyon, the focal point of the French culinary scene. The book is a masterclass on how to cook and includes recipes for classic dishes such as *Gratinée Lyonnaise* (onion soup), *Boeuf Bourguignon* and *Crêpes Suzette*, alongside more exotic fare including *Fonds D'Artichauts Périgourdine* (artichokes with truffle), *Lobster belle Aurora* (lobster with brandy and cream) and, perhaps Madame Brazier's most famous dish, *Volaille Demi-Deuil* (chicken in half-mourning). For dessert there are recipes such as *Soufflé aux Fraises des Bois* (Wild Strawberry Souffle), *Pâte à Baba* (rum baba) and *Île Flottante (Floating Island)*, as well as delicate almond biscuits and sweet madeleines.

The book includes La Mere's classic menus, wine suggestions for each dish, and a chapter on how to make classic butters and sauces. ***La Mère Brazier*** fills an important gap in culinary history, and is a must-have for anyone interested in classic French cuisine.

ABOUT THE AUTHORS

Eugénie Brazier (1895-1977): Born into a peasant farming family she was sent out to look after the pigs, aged four. Put into service she learnt to cook when the family went on holiday to the south of France and their old chef stayed behind. She opened her first restaurant in 1921 and went on to earn six Michelin stars.

Translator Drew Smith: Former editor of UK's Good Food Guide Drew was a *Guardian* columnist for 12 years and has published many books on cooking and food.

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