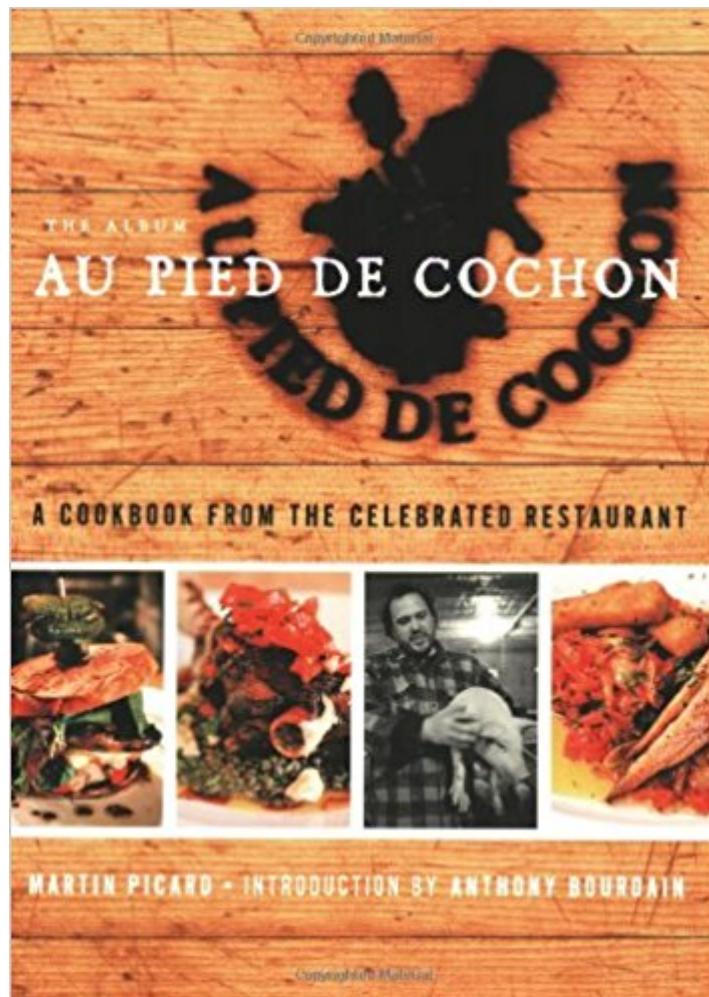


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Au Pied De Cochon: The Album



Synopsis

Owner and chef of Montreal's innovative Au Pied de Cochon restaurant, Martin Picard brings together 55 of the restaurant's recipes in this sumptuous album, which not only dodges culinary fads but also breaks the mold of the typical cookbook in its playful, award-winning design. There's no calorie counting here; Picard leads readers into shameless gastronomic indulgence with such hearty dishes as Foie Gras Pizza, Venison "Chinese Pie," and, per the restaurant's name, oven-braised Pigs' Feet. Six hundred color photos and 50 illustrations complement the lively text.

Book Information

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Customer Reviews

Starred Review. Even if readers have never set foot in Montreal's Au Pied Du Cochon, known for its rustic and decadent comfort foods, a few minutes with this extraordinary book will give them an intimate feel for the place, its colorful owner and its wild charm. Bursting with photos and irreverent, whimsical cartoons, owner Picard and designer Tom Tassel bring the bustling restaurant to life, showcasing decadent dishes like Cipaille, a baked pie stuffed with a hare, duck, beef marrow, quail, pork shanks and a medley of spices, one of the establishment's specialties. An unabashed love of foie gras results in decadent takes on pizza, burgers, hot dogs and sushi, as well as the rich Foie Gras Poutine for which Picard is known. Picard estimates that Cochon goes through two pigs a week, and he puts the entire animal to use, from Beans and Meatballs (which incorporates piglet heads) to Stuffed Pig Stomach to multiple takes on pig feet. While most home cooks won't have the wherewithal to recreate many of these dishes, knowing the steps are sure to deepen their

appreciation for Picard's technique and detail. He generously gives credit to his influences, sharing the spotlight with fellow restaurateurs, meat and seafood purveyors, and his staff. The feeling is welcoming and occasionally conspiratorial, as wild illustrations juxtapose the diners' Dionysian pleasures with caricatures of animals' violent ends. In all, it provides a madcap sense of Picard's approach to dining and life, a warm and telling portrait of a unique restaurateur and his one-of-a-kind establishment. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Montreal's Au Pied de Cochon has earned a remarkable reputation as one of North America's great bastions of carnivorism. Drawing customers from far beyond Quebec's frontiers, Chef Picard's Rabelaisian menu features not just the pig's foot of its name but most of the rest of the tasty beast. Not content with the richness of the pig alone, Picard uses foie gras in many recipes to enhance the meat's already intense flavors and textures. Even the common hamburger ascends to royal status enrobed with slabs of foie gras. Picard's mashed potatoes, enriched by beating in quantities of cheese curds, accompany many of his meat dishes. To diners' awe and delight, fresh seafood from nearby North Atlantic fishing grounds appears on tiered platters. Game recipes feature photographs of the chef at hunt. Stunning graphic design and full-color photographs turn this oversized tome into archetypal food porn. --Mark Knoblauch

The book is a heavy, plastic laminated paperback, printed on heavy glossy paper stock. It measures 12.5" high and 9.25" wide and contains 192 pages. Illustrated both in black and white and color. The size alone, makes it a difficult book to keep upright on a bookshelf without adequate height and support. The title translates to "At the pig foot". It is primarily a cookbook with lots of commentary on his restaurant and his recipes. If you fall into one or more of the following categories, I would give serious consideration to NOT acquiring the book: member of PETA, believes that chickens and ducks should run "free", cannot contemplate preparing much less eating innards and internal organs (other than steaks and chops), cannot imagine preparing and eating strange parts of animals (mostly pigs) such as their head, tails, ears, stomach, blood, feet and hooves, do not appreciate black or near ghoulish humor, believes that force feeding ducks and geese is (wrong, bad, immoral, unethical), cuts every bit of fat off their meat as "bad for you", abhors the use of lard and butter as being "unhealthy", are a vegetarian. For you - STAY AWAY. For the remainder, read on. The recipes and illustrations center around Martin Picard's restaurant of the same name in Montreal, Canada where I have personally eaten. The restaurant is unpretentious to the extreme. There is not

even a sign anywhere outside with the name of the restaurant. There is just a door with the address on it. Inside, there is a long bar, an open kitchen, and tables with no tablecloths (just plain wood tops). His main ingredient that he uses in lots of his dishes (and his book) is slices of foie gras, fattened goose or duck liver, that he puts in near everything including french fry gravy, a pizza and a hamburger among others. The ducks or geese are force fed for around ten to twelve days prior to slaughter so that their livers become engorged with fat. This is accomplished by placing a funnel like device down the fowl's gullet and forcing the feed down in measured amounts. Foie gras has been banned from being served in California due to the "inhumanity of it all". So, unless you live in a large metropolitan area (other than in California), your access to this vital ingredient will be limited to overnight frozen parcels of this delicacy. This is not to be confused with "Pate de foie gras" or "liver paste" that one can obtain in a can and is nowhere near the real thing. There are other problematic ingredients such as pork caul fat (the net-like fatty tissue surrounding the intestines of hogs) which is considered to be "offal" in the United States and thus nearly unobtainable through normal channels. The book is sprinkled throughout with humorous black and white cartoon illustrations of a pig on crutches with one leg missing (presumably, Martin Picard cut it off). The recipes are full of other strange ingredients to the American palate such as butter, lard, skin "cracklins", ground pigs feet meat, pigs blood, pigs stomach, and lots of lots of plain old FAT. The preparation of the main dishes are pretty well illustrated with pictures (not always very clear), giving step by step instructions for instance, on how to debone a pigs foreleg so that you can stuff the skin with goody stuff. This book is for the true meat lover and foody to whom a two day meal preparation is something to look forward to rather than a dreaded chore. Excellent as a coffee table book for starting a conversation about food and travel. ISBN 978-1-55365-391-2

This is a good book by a great chef who just goes his own way and it aint the highway but some unused track trough Canada's sugar maple forest. It's brillant it's crudo and it all looks so good. I'm just saying I will steal that Duck In a Can the best getto sauve ever. Foodies be dambed this is the good stuff. I got to get myself to Montreal

i love it!!! one of the books that I often grab from the shelf

Brilliant - not that it's amazingly writtent, but it's engaging, and by the time I was done reading it, not only did I have a clear sense of both chef and restaurant, but I was ready to hop on a plane, fly to Montreal, and eat, eat, eat! The recipes are, while involved, reasonably clearly written for someone

with good kitchen skills, though definitely beyond beginner level.

Great book +illustrations different from most cookbooks in that there's more literature than recipes, no one does foie like this guy

Chef or no, this is a great text with outstanding photos. if you have a culinary oriented person this makes a great gift!

Fun

This was a book for a cook. Hope he likes its and can use it to make great meals for his family

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