





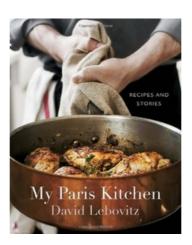
Accidentallocavore®

Dear Friend,

As promised, my review of David Lebovitz's new cookbook, My Paris Table and then since I had France on the brain, I made my own cultured butter. Speaking of France, I'm there as you're reading this, and may just take next week off, so don't be surprized if there's no newsletter next Tuesday. If you miss it...Will you please help me spread the goodness and invite your friends to sign up for the newsletter? My spring goal is to double the readership, so if everyone reading this can get a friend to sign up...Or you can click the icons above the logo to send to a friend, Twitter, Facebook, or Linkedln.

Enjoy!

Anne



My Paris Kitchen

The Accidental Locavore has long been a fan of David Lebowitz. If you're not familiar with him, David is an American chef and food writer living in Paris. His blog is a great source of info on food, restaurants and the day-to-day quirkiness of living in Paris (and points beyond). Up until this point, the books have dealt mostly with his specialty - pastry and baking. And even though I'm not any kind of baker, I've bought his books just for the writing.

My Paris Kitchen:



Back to Butter - Got Culture?

Since even regular homemade butter just isn't trendy enough these days, the Accidental Locavore decided to try making cultured butter. The difference? Instead of beating cream until it turns into butter, there's an aging/culturing process. It sounds difficult or complicated, but it really just means dumping some crème fraîche in with the cream and letting it sit overnight. Here's how it comes together:





April Calendar

Aren't these beautiful Gerbera daisies?

Download the calendar:

Huffington Post & The Daily Meal

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