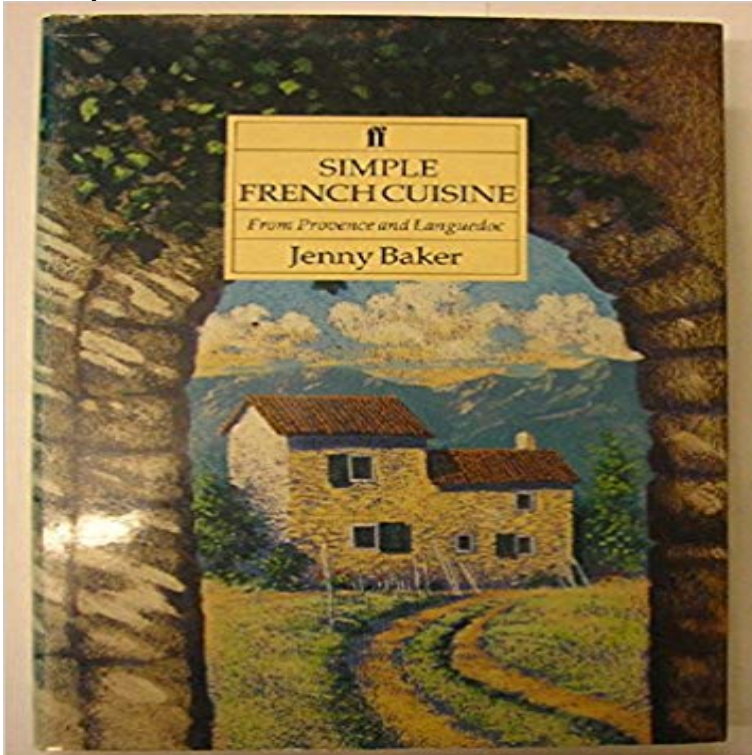


Simple French Cuisine: From Provence and Languedoc



With over 200 recipes for vegetarians and meat-eaters, this book adapts French cuisine for use in English kitchens with easily available and seasonal ingredients. There are descriptions of day-to-day cooking in Provence and the author shows how meals can be prepared quickly and efficiently. Jenny Baker is the author of *The Students Cookbook*, *Vegetarian Student* and *Simply Fish*.

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