



*Beyond*

# *Chocolat*

*The Reading Map*

## **31 Sumptuous Reads**

**Formidably French | Sweet Treats | Culinary Seduction +**

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# Chocolat

## 7 Sumptuous Books to Read Next

If you enjoyed *Chocolat* by Joanne Harris, these books will also tantalise your tastebuds.

1

### A Spoonful of Memories

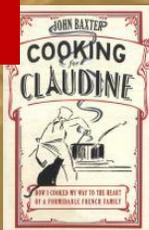


**La Cucina**  
Lily Prior

*La cucina bears the scents of its past, and every event in its history is recorded with an olfactory memorandum.*

5

### Formidably French

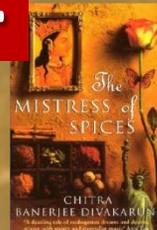


**Cooking for Claudine**  
John Baxter

*Vacherin is a particular oozing cheese, so liquid it has to be spooned, not cut.*

2

### Culinary Seduction

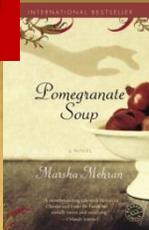


**The Mistress of Spices**  
Chitra Manerjee Divakaruni

*Around me the spices calm, settle into the rhythms of the night.*

6

### New Beginnings



**Pomegranate Soup**  
Marsha Mehran

*The satisfied pan hissed as she introduced dried versions of her precious herbs...*

3

### Heartache in the Kitchen

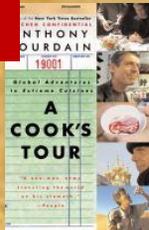


**Julie and Julia**  
Julie Powell

*I stood over the skillet, poking at the butter. "Melt, god-dammit."*

7

### Epicurean Delights

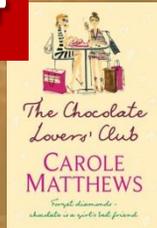


**A Cook's Tour**  
Anthony Bourdain

*What is an oyster if not the perfect food? It requires no preparation or cooking.*

4

### Sweet Treats



**The Chocolate Lovers' Club**  
Carole Matthews

*In times of crisis, my drug of choice is single plantation Madagascar.*

### Hungry For More?

CityLibraries Townsville:

[www.townsville.qld.gov.au/facilities/libraries](http://www.townsville.qld.gov.au/facilities/libraries)

Waimakariri District Libraries:

<http://libraries.waimakariri.govt.nz>



# Selected Recipes

## Potage Parmentier

[Leek or Onion and Potato Soup]

Leek and potato soup smells good, tastes good, and is simplicity itself to make. It is also versatile as a soup base; add water cress and you have a water-cress soup, or stir in cream and chill it for a *vichyssoise*. To change the formula a bit, add carrots, string beans, cauliflower, broccoli, or anything else you think would go with it, and vary the proportions as you wish.

For about 2 quarts serving 6 to 8 people.

A 3-4 quart saucepan or pressure cooker  
3-4 cups or 1lb peeled potatoes, sliced or diced  
3 cups or 1lb thinly sliced leeks including the tender green; or yellow onions  
2 quarts of water  
1 Tb salt

4-6 Tb whipping cream or 2-3 Tb softened butter  
2-3 Tb minced parsley or chives

Either simmer the vegetables, water, and salt together, partially covered, for 40-50 minutes until the vegetables are tender; or cook under 15 pounds pressure for 5 minutes, release pressure, and simmer uncovered for 15 minutes.

Mash the vegetables in the soup with a fork, or pass the soup through a food mill. Correct seasoning. Set aside uncovered until just before serving, then reheat to the simmer.

Take off the heat and just before serving, stir in the cream or butter by spoonfuls. Pour into a tureen or soup cups and decorate with herbs.

*Mastering the Art of French Cooking, p. 37-38. made in Julie and Julia, p.19.*

## Elephant Ears

1 egg  
½ cup milk  
¼ cup sugar  
¼ cup rosewater  
½ teaspoon ground cardamom  
3 ¾ cups all-purpose (plain) flour  
6 cups vegetable oil

Garnish:

1 cup confectioner's (icing) sugar  
2 teaspoons ground cinnamon

Beat egg in a bowl. Add milk, sugar, rosewater, and cardamom. Slowly mix in flour, kneading into a dough. Roll out on a clean surface with a floured pin until it is paper-thin. Using the rim of a wide-mouthed glass or cup, trace and cut out a circle. Pinch the centre of the circle with your thumb and forefinger to form a bow. Set aside. Repeat until all circles (approximately 15) are done. Heat oil in a deep pan. Fry each ear for 1 minute. Lay pastries on paper towels to cool. Sprinkle with sugar and cinnamon mixture.

*Pomegranate Soup, p.93.*



## Marie-Dominique's Vinaigrette Superieur

Olive oil  
Cider vinegar  
1 egg yolk  
French mustard  
Honey  
Pinch salt

In a small bowl, use a hand whisk to blend a teaspoon of mustard with a teaspoon of honey. Add the raw egg yolk, a pinch of salt and about a tablespoon of vinegar. Whisk together while trickling in some olive oil. Continue to whisk until the ingredients achieve liaison, and the dressing becomes golden and creamy. Test the seasoning by dipping in a finger and licking (also works if the finger belongs to someone else). Leftover dressing keeps well in a jar in the refrigerator. If it separates, a brisk shake restores homogeneity. Makes enough for a green salad for four, or a dish of lukewarm steamed vegetables, eg asparagus or leeks.

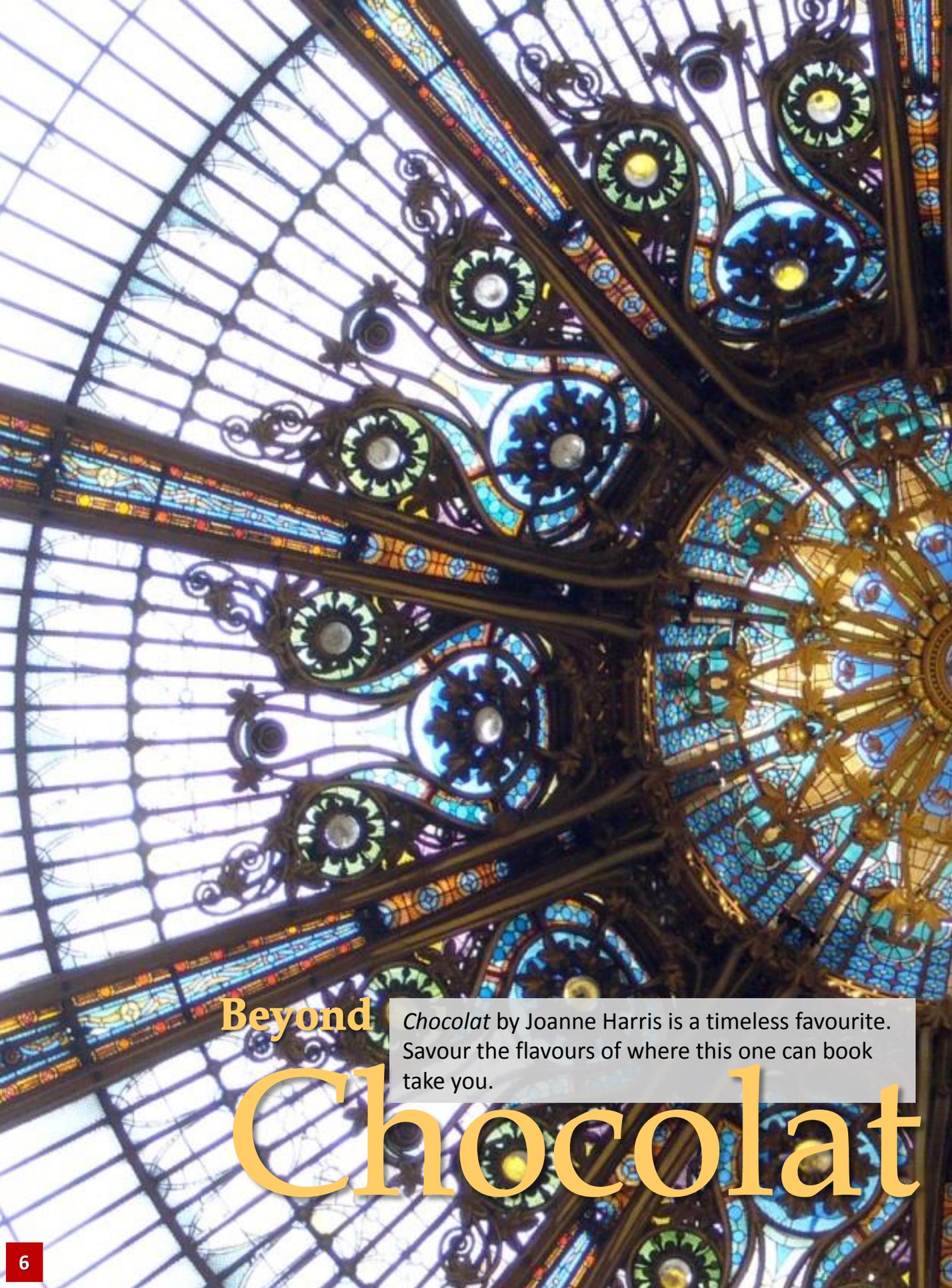
*Cooking for Claudine, Appendix 1.*



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**Beyond**

*Chocolat* by Joanne Harris is a timeless favourite. Savour the flavours of where this one can book take you.

# Chocolat



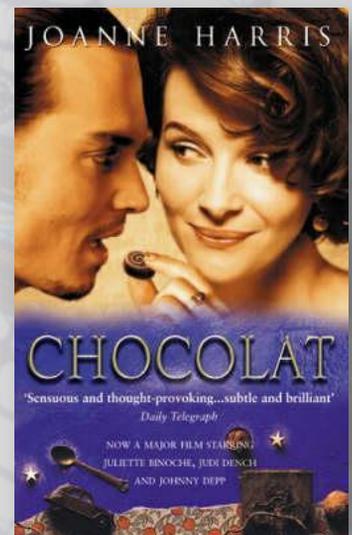
When an exotic stranger, Vianne Rocher, arrives in the French village of Lansquenet and opens a chocolate boutique directly opposite the church, Father Reynaud denounces her as a serious moral danger to his flock – especially as it is the beginning of Lent, the traditional season of self-denial.

As passions flare and the conflict escalates, the whole community takes sides. Can the solemnity of the Church compare with the sinful pleasure of a chocolate truffle?

Beyond Chocolat presents you with a feast of culinary literary delights.

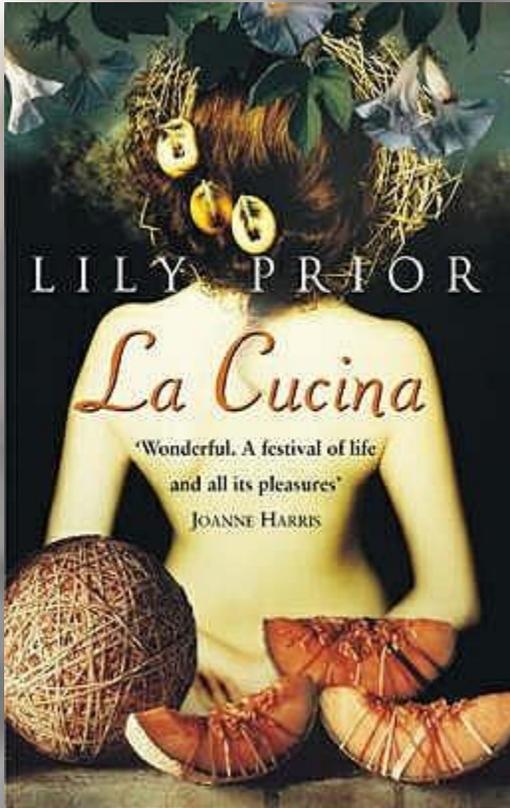
Share them with friends over a mocha coffee, a slice of slivered pistachio baklava, or a dish of Homard aux Aromates (lobster steamed in wine with herb sauce).

Read these delectable words aloud and you will hear of the richness of the sauces, the sizzle of the spices, and the depth of love in the many different relationships. Bon appetit!



# A Spoonful of Memories

The simple act of cooking infused with the rich memories of love, loss and life.

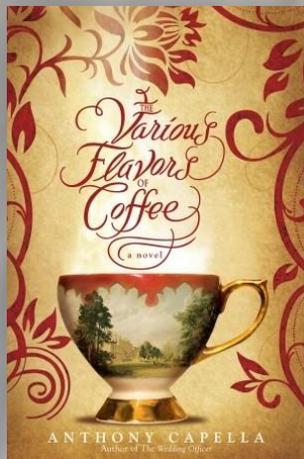


## La Cucina: A Novel of Rapture Lily Prior

T W

*Tip the flour in a heap on the table. The old oak table, legacy of Nonna Calzino, smoothed to a brilliant luster by all the years of daily use. Not too much flour, Not too little. Just the right amount. Fine flour milled from durum wheat by Papa Grazzi at Mascali. Sprinkle in some sea salt, a good measure. Add some fresh eggs and some extra egg yolks, sufficient for the amount of flour, and also some good olive oil and a very little cold water.*

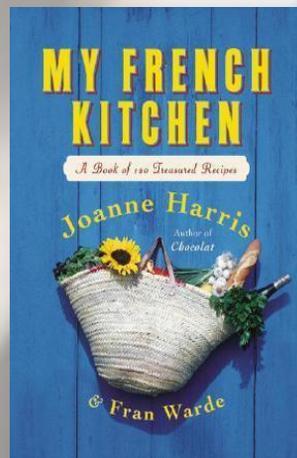
"It is a wonderful novel; a festival of life and all its pleasures, bursting with passion and extravagant color...The characters form a charmingly riotous collection of eccentrics, hedonists, prudes, lovers, Mafiosi, cheesemakers, olive-growers, gardeners and cooks of all kinds, while the heroine herself is a delightful creation; sensual, womanly, strong and independent." (Joanne Harris, author of *Chocolat*.)



## The Various Flavors of Coffee Anthony Capella

T W

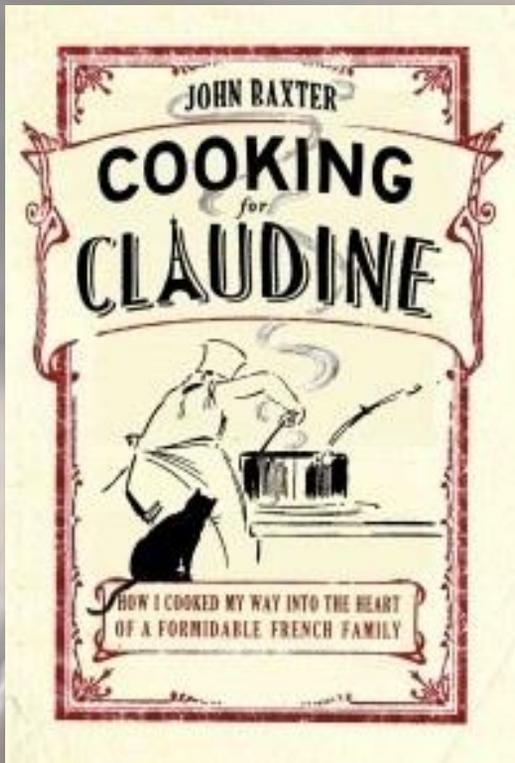
*Our job was thus to define not only the tastes of our coffees, but also the words and phrases we used to describe them.... Consider these tastes. Smoke is a fire crackling in a pile of dead leaves in autumn; a chill in the air, a crispness in the nostrils. Vanilla is warm and sensual, a spice island warmed by a tropical sun.*



## My French Kitchen Joanne Harris

T W

*Many of my earliest memories are about food. I remember making pancakes with Meme, my great grandmother, in her house in Vitre when I was three years old. I remember making jam with my grandfather in Barnsley, and picking blackberries to make wine.*



## Cooking for Claudine

John Baxter

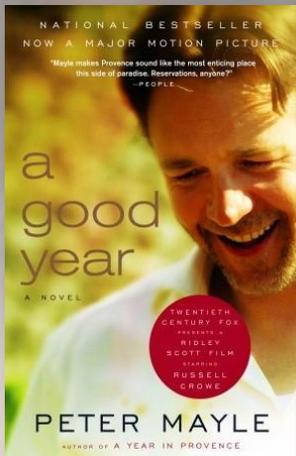


*I'd been warned what to expect. After the foie gras, we'd be enjoying white boudin veal sausage with fried apple, then roast pintade – or guinea fowl – a gratin dauphinois of sliced potatoes baked with cheese and cream, accompanied by green beans and carrots, followed by salad, cheese, and Francoise's twenty-five-egg mousse – each course with its wine, including champagne with the dessert.*

“This is a gentle, amusing and elegant memoir... full of amusing tales of being an Aussie in France, a love affair with cooking and, most importantly his endless quest for the best ingredients to make a French Christmas dinner. The result is a sublime and entertaining celebration of a fascinating life.” (Sydney Morning Herald, Spectrum.)

# Formidably French

The elegance and subtleties of French cuisine

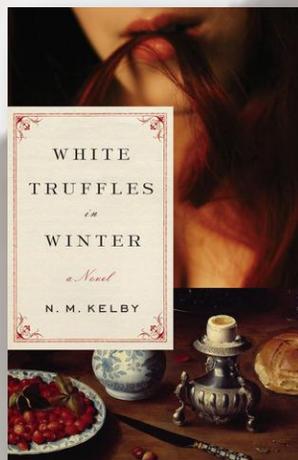


## A Good Year

Peter Mayle



*Max loosened his belt. The Roussels attacked their food with undiminished enthusiasm.*

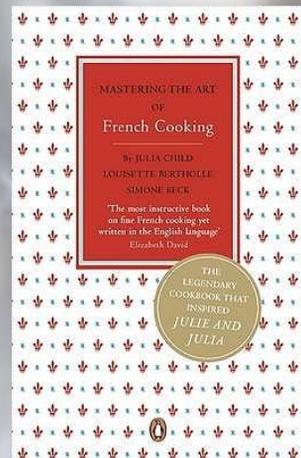


## White Truffles in Winter

N M Kelby



*That last summer, the kitchen reeked of pickling spice, anise seed and juniper berries. Watermelon jam, lavender jellies and crystallized fennel cooled on the pantry shelves.*



## Mastering the Art of French

Cooking

Julia Child



*You can always judge the quality of a cook or a restaurant by roast chicken.*

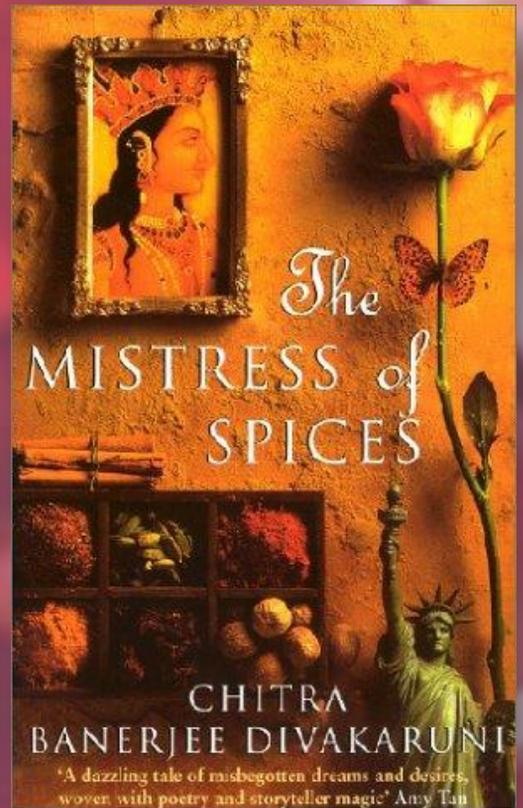
## Mistress of Spices

Chitra Manerjee Divakaruni

T W

*Turmeric which is also named halud, meaning yellow, color of daybreak and conch-shell sound. Turmeric the preserver, keeping foods safe in a land of heat and hunger. Turmeric the auspicious spice, placed on the heads of newborns for luck, sprinkled over coconuts at pujas, rubbed into the borders of wedding saris.*

“Divakaruni’s prose is so pungent that it stains the page, yet beneath the sighs and smells of this brand of magic realism she deftly introduces her true theme: how an ability to accommodate desire enlivens not only the individual heart but a society cornered by change.” (*The New Yorker*)



# Culinary Seduction

A pinch of magic and a dollop of desire

## Aphrodite

Isabel Allende

T W

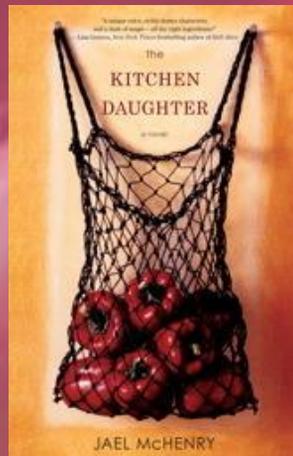
*This soup has a robust country flavor that raises a sweat on your eyelids and awakens your basest instincts, even a desire to recite poetry.*



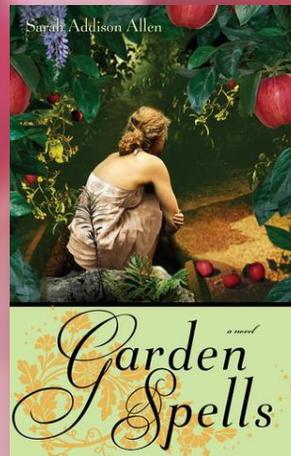
## The Kitchen Daughter

Jael McHenry

*Rich, wet butter hisses against the metal. As it heats up, the oven releases vague traces of past dishes clinging to its walls.*



T W

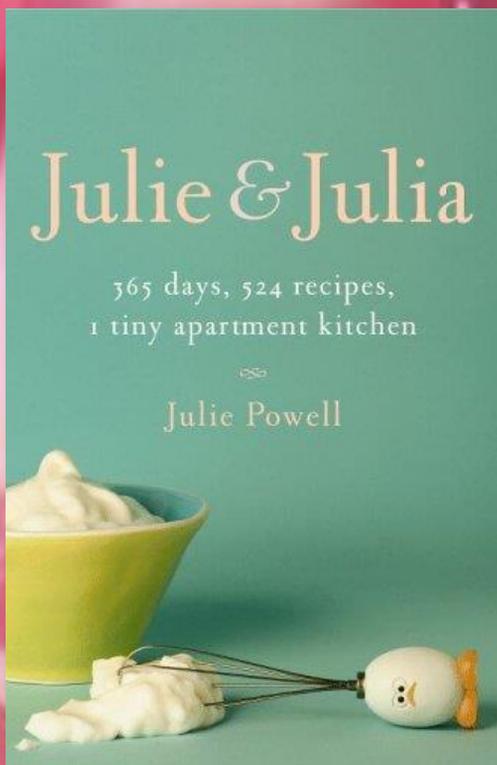


## Garden Spells

Sarah Addison Allen

*The nutty flavor of the dip made from hyacinth bulbs made you feel moody and think of the past, and the salads made with chicory and mint had you believing that something good was about to happen.*

T W



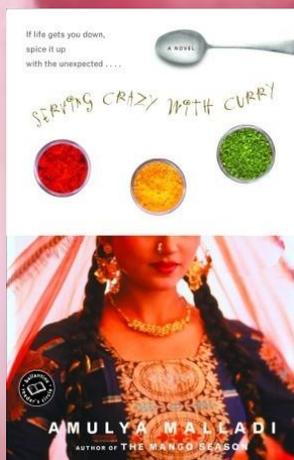
## Julie and Julia

Julie Powell

T W

*As far as I know, the only evidence supporting the theory that Julia Child first made Potage Parmentier during a bad bout of ennui is her own recipe for it. She writes that Potage Parmentier – which is just the Frenchie way of saying potato soup – ‘smells good, tastes good, and is simplicity itself to make’. It is the first recipe in the first book she ever wrote.*

“Powell is not a domestic goddess; she is emphatically, unembarrassedly a domestic mortal. But she is also a genuinely gifted thinker and writer about food. As we learn in the account of her culinary marathon, Child’s gastronomical masterpiece teaches Powell precious lessons about herself.”  
(TIME Magazine.)



## Serving Crazy with Curry

Amulya Malladi

*When she was angry, the food was spicy, when she seemed happy, there was dessert, and when she looked bored, the food tasted bland.*

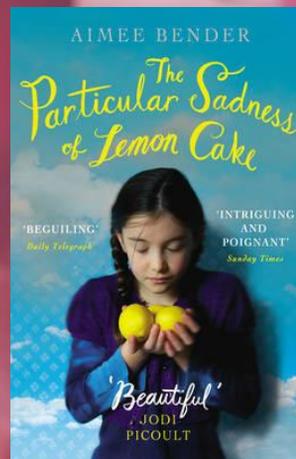
T W

## The Particular Sadness of Lemon Cake

T W

Aimee Bender

*For whatever reason, for that one time, I could not possibly pretend I liked her pie. The pie, sitting on the counter, with two big brown slices cut out of it. What is it? Rose? It’s the pie? You feel so bad, I said.*



# Sweet Treats

Imagine if Vianne and Clive, the master chocolatier, joined forces. What a delicious thought.

## The Chocolate Lovers' Club

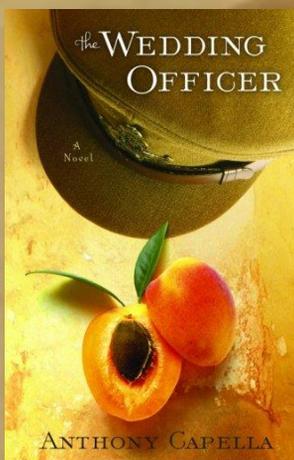
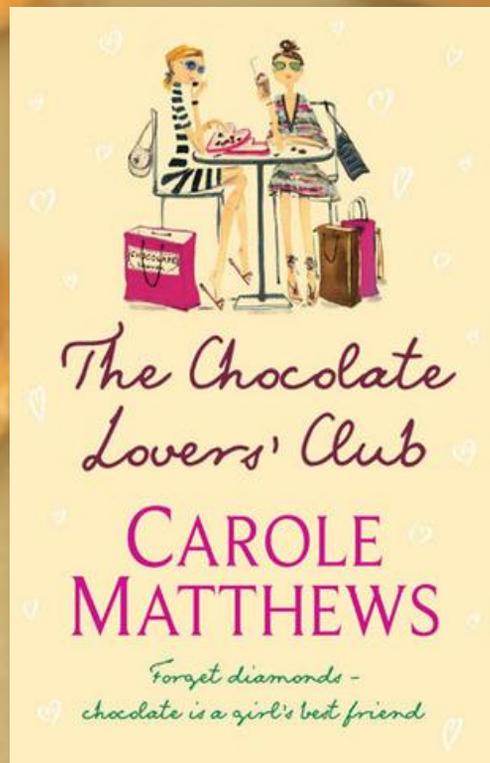
Carole Matthews

T W

*Tristan, a former accountant and fully-practicing chocoholic, is supposed to be the entrepreneur. He's aiming for a chain of Chocolate Heaven cafes reaching across the land, nudging their elbows in the ribs of Starbucks. Clive is the master chocolatier, having started his career as a pastry chef at one of the top hotels in London, indulging his life-long passion for chocolate in fabulously exotic desserts.*

For Lucy Lombard, there's nothing that chocolate can't cure. From heartache to headaches, it's the one thing she knows that she can rely on – and she's not alone. Fellow chocolate addicts Autumn, Nadia and Chantal share her passion and together they form **The Chocolate Lovers' Club**.

Hilarious and heart-rending, *The Chocolate Lovers' Club* brings together four unforgettable women from totally different worlds united in their passion for chocolate.

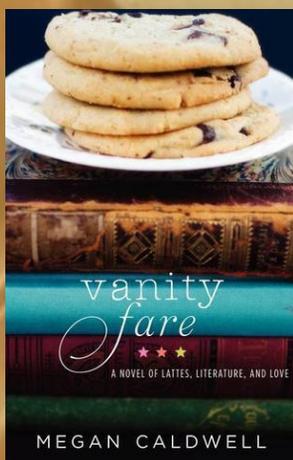


## The Wedding Officer

Anthony Capella

*This is a good lemon. We have a saying: The thicker the skin, the sweeter the juice.*

T W



## Vanity Fare

Megan Caldwell

*It's a pastry worth locking yourself in your room over.*

T W

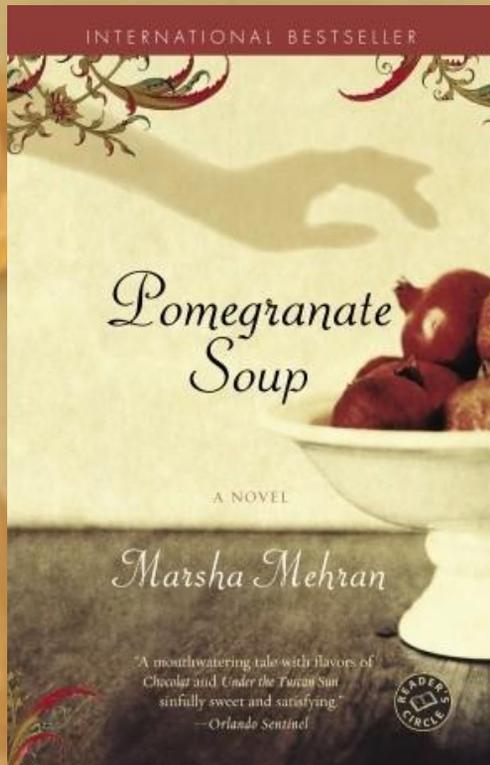


## Better than Chocolate

Sheila Roberts

*Well who doesn't like chocolate? Samantha quipped.*

T W



## Pomegranate Soup

Marsha Mehran

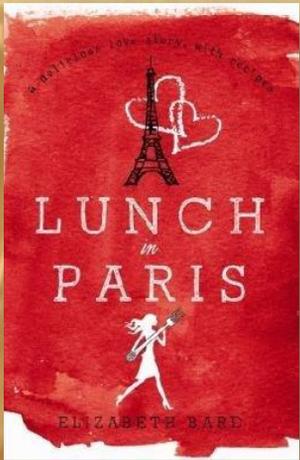
T W

*For Marjan Aminpour, the fragrance of cardamom and rose water, alongside basmati, tarragon and summer savory, were everyday kinds of smells; as common, she imagined, as the aromas of instant coffees and dripping roasts were to conventional Western kitchen corners.*

“Vibrantly alive and populated with rich characters, this is a delicious first novel flavored generously with Persian spices and Irish temperaments. Marsha Mehran writes with a deft hand and a sparkling imagination.” (Amulya Malladi, author of *Serving Crazy with Curry*.)

# New Beginnings

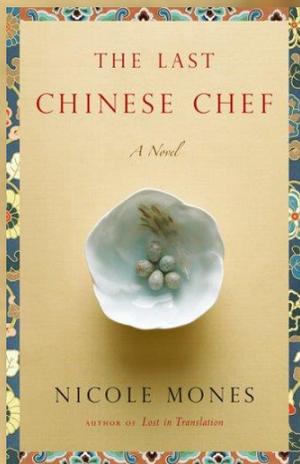
‘And now we welcome the new year, full of things that have never been.’ Rainer Maria Rilke



**Lunch in Paris**  
Elizabeth Bard

T W

*Slowly, as if by magic, what should have been a mucus-like vinaigrette puffed up into a creamy yellow cloud.*



**The Last Chinese Chef**

Nicole Mones

*She plucked a morsel from the right side of the bird, low on the breast where the moistness of the thigh came in, and tasted it. It was soft as velvet, chicken times three, shot through with the ginger and the note of onion.*

T W



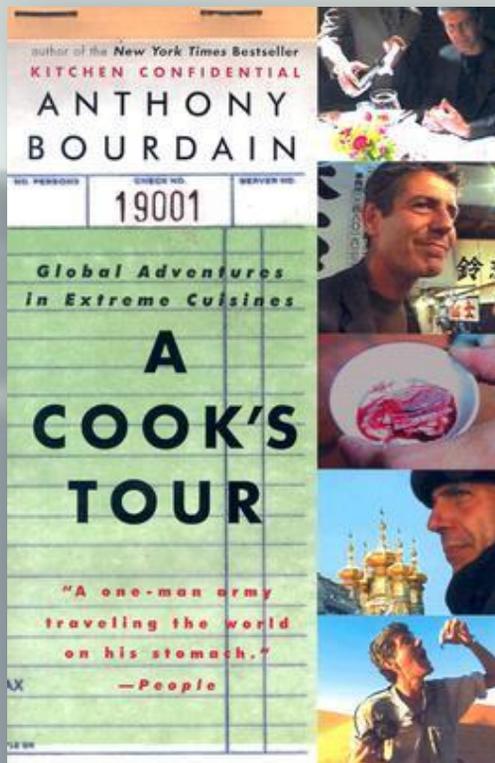
**Chez Moi**  
Agnes Desarthes

T W

*I serve him a portion of chocolate, pear and pepper tart with a glass of chilled rose.*

# Epicurean Delights

The way you make an omelet reveals your character. — Anthony Bourdain



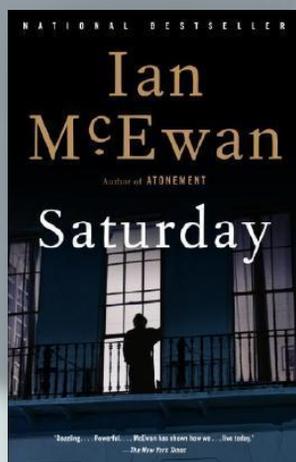
## A Cook's Tour

Anthony Bourdain

T W

*Dinner was a casserole of tripe and beans. Ordinarily, I don't like tripe much. I think it smells like wet sheepdog. But Jose's mother's version, spicy, heavily jacked with fresh cumin, was delicious. I mopped up every bite, Jose demonstrating the Portuguese way to crumble that thick country bread onto the plate, add a little olive oil, and smash every vestige of remaining sauce and scrap into a tasty, greasy, wonderful paste before shoveling it into your mouth.*

"You are unlikely to lay your hands on a more hectically, strenuously entertaining book for some time. Our hero eats and swashbuckles round the globe with perfect-pitch attitude and liberal use of judiciously placed profanities." (Robin Davidson, Amazon.co.uk)

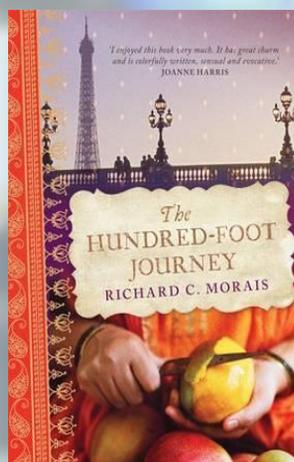


## Saturday

Ian McEwan

*A visit to the fishmonger's is one of the simpler tasks ahead: monkfish, clams, mussels, unpeeled prawns.*

T W

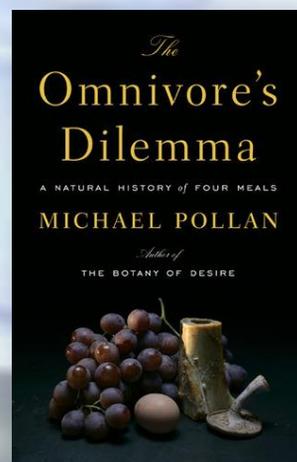


## The Hundred-Foot Journey

Richard C. Morais

*The Food Hall smelled of roasting guinea fowl and sour pickles.*

T W



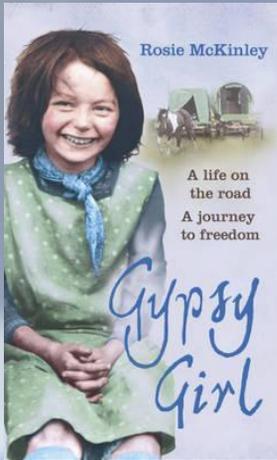
## The Omnivore's Dilemma

Michael Pollan

*I had never before spent quite so much time looking at and thinking about lettuce.*

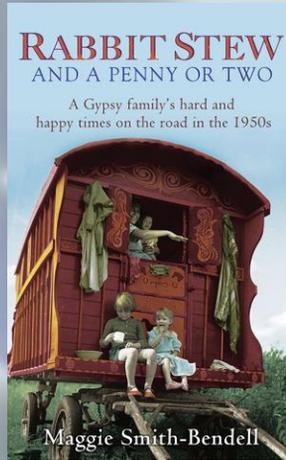
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# Gypsies



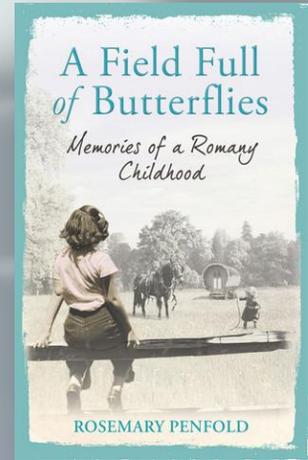
**Gypsy Girl**  
Rose McKinley

T W



**Rabbit Stew and a Penny or Two**  
Maggie Smith-Bendall

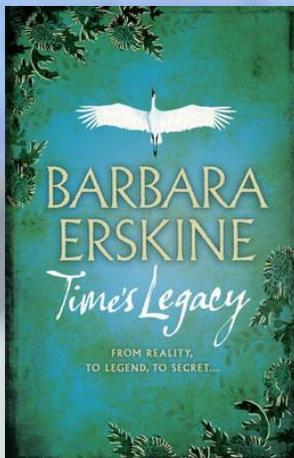
T W



**A Field Full of Butterflies**  
Rosemary Penfold

T W

# Paganism



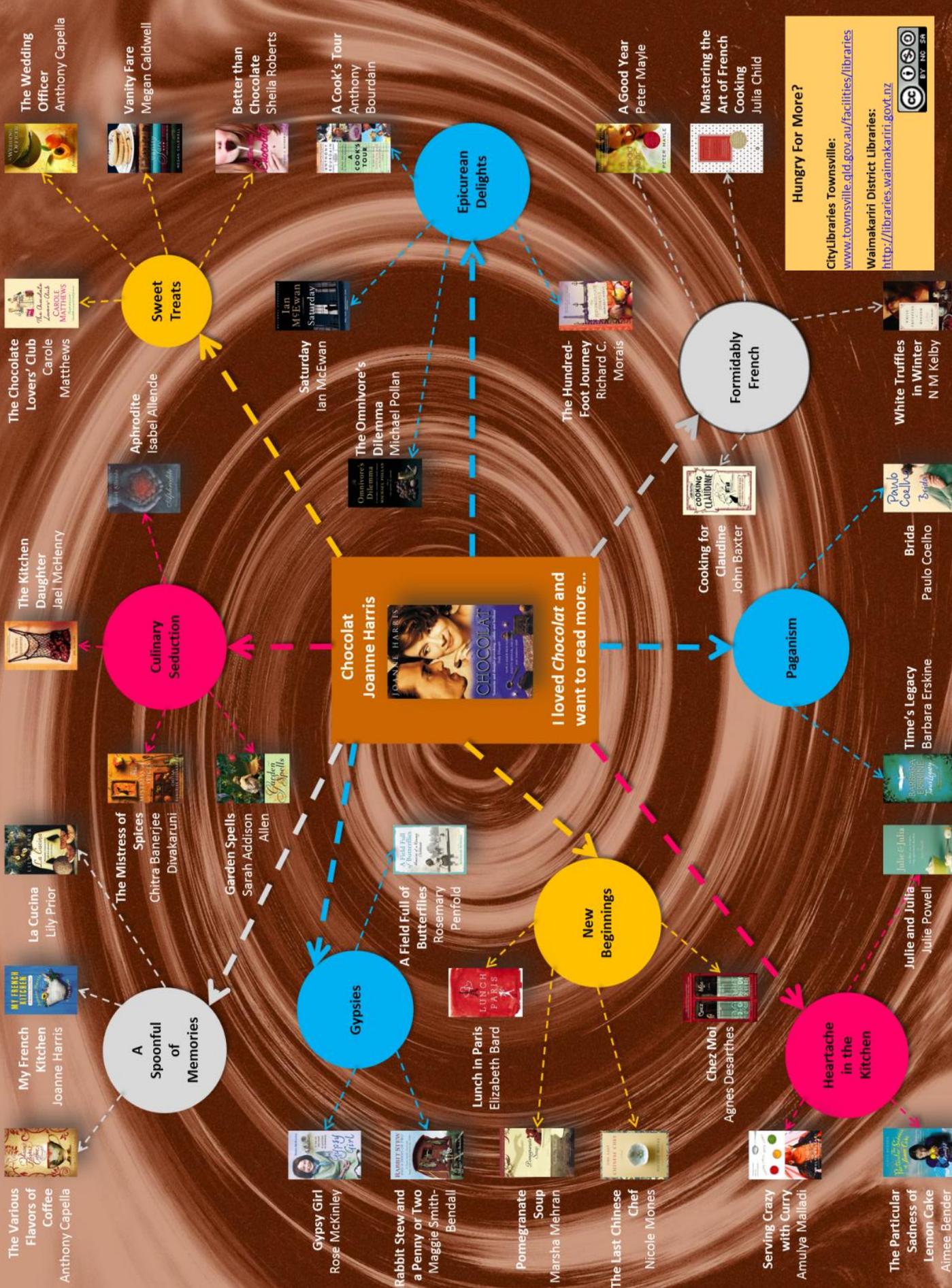
**Time's Legacy**  
Barbara Erskine

T W



**Brida**  
Paulo Coelho

T W



**Hungry For More?**  
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 Waimakariri District Libraries:  
<http://libraries.waimakariri.govt.nz>

