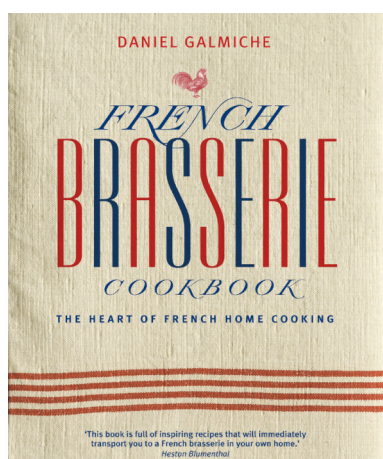


PRESS RELEASE



Daniel Galmiche has been called 'gastronomy's best kept secret' and is a regular guest on BBC1's *Saturday Kitchen* - *The French Brasserie Cookbook* is his first book.

'Practical, unfussy and easy to use ... full of inspiring recipes that will immediately transport you to a French brasserie in your own home'

Heston Blumenthal

'If you want to know how to cook great food, then classic French cooking is where you should start, and brasserie food is where you will find French food at its most honest and its best. Daniel is a master of this – and here he shows you how to achieve great results without all the hassle of fancy ingredients.'

James Martin

ABOUT THE BOOK

What it is that we love so much about food in a French brasserie? Is it the delicious, time-honored dishes cooked to perfection? Or the fresh, local ingredients and regional recipes? Or is it that most of these recipes started life in the home? Perhaps this is why they have such a special place in our hearts.

In *The French Brasserie Cookbook*, Daniel Galmiche, Executive Chef at The Vineyard at Stockcross, brings us a superb collection of 100 classic brasserie recipes with a modern Mediterranean twist. A committed champion of French food and cookery who trained under Michel Roux, and someone who is passionate about making home cooking approachable, Daniel gives us irresistible recipes for starters, mains, side dishes and desserts – all based on the classic principles that characterise brasserie cooking: regional recipes, local ingredients and homely, comforting flavours.

Try his aromatic Roast Leg of Lamb with Garlic & Lavender, for example, the delicious Grilled Fillet of Sea Bass with Caramelised Lemon & Basil Oil or the wonderful Wild Mushroom & Herb Risotto, followed by a mouth-watering Raspberry Clafoutis, Tarte Tatin with Rosemary & Toasted Almonds or Orange Soufflé

Pancakes. Vibrant with the mesmerisingly diverse tastes and aromas of France, this brilliant book shows you how to create fresh, contemporary French flavours in your own kitchen.

ABOUT DANIEL

Daniel Galmiche has gained or retained prestigious Michelin stars at four of Britain's top restaurants. 'The king of contemporary French cooking', he trained under the tutelage of Michel Roux and regularly appears on TV including Saturday Kitchen with James Martin, Home Cooking with Rachel Allen and the Good Food Channel's Market Kitchen. Daniel has recently been awarded the Relais & Châteaux Rising Chef Trophy 2011 award. And he has also been chosen as the face of Panasonic's new microwave/convection/grill oven. Daniel has lots of media experience, a mass of Gaelic charm and will be appearing alongside Gary Rhodes and Rachel Allen at Taste Edinburgh between 1st-3rd July.

***The French Brasserie Cookbook* is publishing 2nd September 2011, £20 HB, Duncan Baird Publishers. To arrange an interview with Daniel or to discuss running a review or extract please contact Vicky Hartley on 0207 454 8532 /07792 879348 or vicky@dbp.co.uk**