



HILLARY DAVIS, food journalist, cooking instructor, and writer and creator of the popular food blog *Marché Dimanche*, is a long-time food columnist and restaurant critic for *New Hampshire Magazine* and her work has been featured in *Connecticut Home Living*, *Hartford Magazine*, *Tastes of New England*, *ParisLuxe.com*, *eGuideTravel.com*, and other regional, national, and international publications. She has appeared on numerous television and radio programs in London and the United States. She is the author of the critically acclaimed book *A Million A Minute* and has been a food and travel lecturer on Royal Caribbean and Celebrity cruise lines. As a food authority, she is a frequent judge of cooking competitions and a speaker at food and blogging events.

Davis has lived in France for over thirteen years, including two years in Paris and more than eleven years in the village of Bar-sur-Loup. She holds degrees from Columbia University and Cambridge University in England. [WWW.HILLARY-DAVIS.COM](http://www.HILLARY-DAVIS.COM)

STEVEN ROTHFELD is a world-class photographer specializing in luxury imagery. His book credits include *The Tuscan Sun Cookbook*, *Bringing Tuscany Home*, *Simply French*, *In the Shade of the Vines*, *Entrez*, *The French Cook—Sauces*, and *Hungry for France*. He divides his time between destinations throughout the world and his home in Napa Valley. Please visit [WWW.STEVENROTHFELD.COM](http://www.STEVENROTHFELD.COM).

Cookbook



Jacket design by Sheryl Dickert; photographs © Steven Rothfeld.

"Bright colors, sun-splashed days, fun, sybaritic pleasures. Hillary Davis captures on the plate everything delightful we associate with Nice. What a joy to be able to bring the good life into your own kitchen."

—Frances Mayes, *Under the Tuscan Sun* and *The Tuscan Sun Cookbook*

"I am impressed! Hillary Davis has a unique perspective on cooking for which she makes a persuasive case in her new book. She believes that we learn how to cook not just from books but also from family, friends, restaurants, markets, and even from the dishes our food is served upon and the pots in which it's cooked."

—Paula Wolfert, *The Food of Morocco* and *Mediterranean Clay Pot Cooking*

"All of it will make you want to hop on an airplane and land in the center of the Niçoise countryside, at a table set for lunch!"

—Susan Herrmann Loomis, *On Rue Tatin* and *On Rue Tatin Cooking School*

"I think this book might just be the next best thing to living on the French Riviera! . . . It is a love story of food, tradition and culture."

—Monica Bhide, *Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen*

"Hillary Davis has crafted a beautiful collection of classics from the lighter side of French cuisine."

—Kathleen Flinn, *The Sharper Your Knife, the Less You Cry* and *The Kitchen Counter Cooking School*

"I felt as if Hillary Davis was taking me on a grand tour, introducing me to the home cooks and restaurant chefs, food artisans and merchants. Her recipes are simple and appealing, evidence of her love for this very special place."

—Michele Scicolone, *The French Slow Cooker*, *The Mediterranean Slow Cooker*

"... Filled with palpable love for the region and the art of French cooking. Bravo!"

—Holly Herrick, *The French Cook—Sauces and Tart Love*

CUISINE NIÇOISE DAVIS



CUISINE NIÇOISE

sun-kissed cooking from the French Riviera

HILLARY DAVIS photographs by Steven Rothfeld

\$40.00 U.S.

Niçoise cooking—from the region of Nice and surrounding countryside—is vibrant and healthy, with an emphasis on vegetables and fish. It is honest, simple and frugal, based on what is available from the nearby land and the sea. It is designed with olive oil rather than butter and cream; is light rather than bathed in rich sauces. There is less beef and more lamb, pork, rabbit, wild game, duck and chicken. And it depends on fresh, locally sourced produce. You can't speak about cuisine Niçoise without mentioning the local farmer or fisherman.

Davis lived on the French Riviera/Côte d'Azur for more than eleven years, learning how to cook cuisine Niçoise from neighbors in her village, friends, cutting-edge chefs, and a host of characters she met. She brings the Niçoise culture and style of cooking to vivid life with her stories of learning how to forage, harvesting olives from the trees in her backyard, buying fresh every day from local farmers and open-air markets, and spending Sundays cooking and eating with friends. Her cast of characters include her cooking mentor, Madame up the hill; Dave, the wild Australian superyacht captain with a penchant for cooking; the village priest; Lady Sarah and her hens; and Pamela, with the ruby-studded stone house.

More than a cookbook, *Cuisine Niçoise* is a tale, a story, a dream. It is a delight for armchair travelers and cooks, as Davis engagingly describes the villages around her, her favorite markets, where to find locally made pottery, village festivals, museums, and a way of life that many would love to experience.

Exquisite photography from Steven Rothfeld, a world-class photographer, sensuously evokes the colors and aromas found in this sunny corner of France.