

## French Regional Food

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**French Regional Food**
The Quiche Lorraine is a pie made with fresh cream, milk, eggs, nutmeg and grilled bacon. These last ingredients give it a smoky taste. It is so much appreciated everywhere in France that you can find it pretty much everywhere in the country—whether in its traditional versions or in a more modern version with mushrooms, leeks, and chicken.

### Must-try French Specialties from Every Region of France

The Food of France Region by Region. The food of France is a wonderful entryway into learning about French culture and the characteristics that define France from one region to the next. Culinary history stretches way back in France and each region has its own unique story to tell.

### The Food of France - French Regional Cuisine

Consisting mainly of Quebec and eastern Canada, French Canadian recipes combine French culinary techniques with local North American ingredients. The resulting food is deliciously homestyle with incredible French panache.
Apple Glazed Carrots Recipe;
Blueberry Wine Coulis Recipe;
Chocolate Torte with Blueberry Wine Coulis Recipe

### Guide to French Regional Recipes and Foods

Most Famous Traditional French Foods. The most famous regional French dishes, some of which you may already be familiar with. All of which you should try!
Alsace. Coq au Reisting – the Alsatian variant on this popular dish.
Flammekueche – a tarte flambée.
Kouglof – A delicious yeast cake containing almonds and fruit and eaten with coffee.

### Traditional French Foods And Regional

In order to obtain the French haute cuisine version of its peasant origins; pre-cooked roasted meats (pork sausages, goose, duck, duck confit and sometimes mutton) are simmered in aromatic vegetables then cooked in goose fat with a mixture of white beans and pork skin.

### Regional French Foods To Try Before You Die

As far as French food by region goes, you must make your way to Brittany. Although you'll find eleveny-hundred c rêpe stands all over Paris, the thin pancakes actually originate from Brittany. Sweet or savoury, hot or cold, these things are your ultimate lunch-on-the-go.

### French food by Region: What to eat Where | WORLD OF WANDERLUST

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info@regionalfoodbank.net

### Sinai French SDA Community Services Food Pantry - Regional ...

It's safe to say that New York is a food lover's paradise. Now, I LOVE NY and New York Kichen , an organization based in the heart of the Finger Lakes that is devoted to education about the state's food, beverages, and agriculture, have teamed up to present recipes for some of New York's most well-known and delicious classics—one ...

### How to Make Famous New York Regional Dishes| New York Recipes

Goldbelly is a curated marketplace for Gourmet Food & Food Gifts. We feature America's most legendary and iconic foods and gifts that you can order directly to your door.

### Goldbelly | The Best Gourmet Food & Food Gifts | Delivery ...

The Regional Food Bank's Gift Alternative program offers people an opportunity to feed their hungry neighbors by making a donation to the Food Bank in honor of family, friends, and business associates. Contributions to this program help the Food Bank provide nutritious food all year long to food pantries and other charitable agencies feeding ...

### Donation Opportunities - Regional Food Bank of ...

Regional French food
South-West France: In the south-west of France the emphasis is on rich foods. The main specialities are duck, foie gras, prunes, oysters, mushrooms and truffles. And of course a nice rich red Bordeaux wine to go with it.

### Food of France - a regional guide - France This Way

Bouillabaisse Fish Stew (Provence
Alpes Cote d'Azur)
Monkfish Bourride from Sète (Languedoc
Roussillon)
Brandade de Morue Fish Dish from Nimes (Languedoc
Roussillon)
Bread and the French Baguette (Paris Ile de France)
Brie de Meaux Cheese (Champagne Ardenne)
Butter from Eclairé (Poitou Charentes)

### Regional Food and Cuisine from France, French Food Index

Traditional French Food can change dramatically as you travel in France as there are many regions with their own very distinct flavours. From Confit de Canard a beautifully preserved duck from Perigord to Cotriade a delicious fish stew from Brittany. Most of the recipes I'm giving you are traditional and regional favourites.

### Traditional French Food - Regional Recipes From Around France

Poiré. "Poiré, or Perry as it is known outside of France, is a fermented drink made from pear must. Local varieties of must include champagne, plant-de-blanc, and fausset. At the end of the eighteenth century, the most famous poiré was made in the north of the Maine, on the outskirts of Domfrontais.

### French Regional Food: Bienassis, Loic, Robuchon, Joel ...

Red Bordeaux wines pair famously with the beef, lamb, and ducks that are raised nearby. Fabulous foie gras and confit are made from ducks of the Bordelais. The beef and lamb of the area are sometimes prepared à la bordelaise, in a sauce made with red wine, ham, butter, shallots, thyme, and parsley.

### French Wine And Food Regions | Allrecipes

Although people often use the broad label "French cuisine" to describe French food, most French dishes are region-based and thus vary depending on where you are located. The main exception is breakfast foods. For breakfast, the French often eat tartine: a slice of bread, usually a baguette, smothered with a fruity jam.

### France Food Culture: Traditional Food from Paris, Lyon ...

There are many dishes that are considered part of French national cuisine today. A meal often consists of three courses, hors d'œuvre or entrée (introductory course, sometimes soup), plat principal (main course), fromage (cheese course) or dessert, sometimes with a salad offered before the cheese or dessert.

### French cuisine - Wikipedia

The region famous for its lovely sparkling white wine, this is one of the French regions also known for it's specialities such as: Ardennes ham, Rethel white sausage, and Troyes Andouillette sausage.