

THE COUP DE GRÂCE If I were you, I'd unbuckle my belt right now... Samuel Joubert

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Éditions de l'Homme

A passionate creator of recipes, a daring stylist and an inspired photographer, Samuel Joubert is a culinary one-man band. His flamboyant style is definitely urban, and he has a knack for making all his projects feel festive and full of life.

A firm believer in the pleasure of eating without compromising, Samuel doesn't hesitate to add alcohol, bacon and lots of cheese to his creations, while still including fresh and colourful dishes where vegetables are king. Presented in a friendly, unpretentious tone, Samuel's recipes are both simple and original: apple, pear and lime crepes, beer-based onion soup topped with melted cheese, warm Viking salad, tempura bananas with nutella filling... And what can be said about his innovative photos, so full of character, except that they make your mouth water!

A book with a contemporary vibe: innovative, youthful, original, inspired and inspiring! And Samuel has a warning for you: if I were you, I'd unbuckle my belt right now...

Strong points

- Modern photos and a highly contemporary graphic presentation.
- Easy-to-make, original, and clearly explained recipes.
- 100 recipes: a generous offer!

A photographer first and foremost, his enormous enthusiasm for cooking combined with his love of images has made Samuel Joubert a multidisciplinary individual with many resources. When he isn't working or feeding his new-born son, Samuel is busy travelling and recording his discoveries through his camera lens. He shares his "crazy" culinary experiments on his site, lecoupdegrace.ca.

/ Cooking & Wine /













SALADE DE FRUITS MIMOSA

PRIPARATION: 30 : REPRESENTEN: 30 : CUSSON: SUCURE



PORTONS: 63

INGRÉDIENTS

- 4 KWIS PELÉS ET COUPÉS EN CUBES 1 PAMPLEMOUSSE COUPÉ EN SUPRÉMES
- T PAMPLEMOUSSE COUPE EN SUPRÉMES
 T ORANSES SANGUNES COUPÉES EN SUPRÉM
- _ % d'anamas coupé en gros cures _ % de cantaloup coupé en gros cures
- N DE CANTALOUP COUPÉ EN GROS CUBES
 1 GROSSE MANGUE COUPÉE EN GROS CUBES
 10 BAISING BOURSES COUPÉE EN GROS CUBES
- _ TO GROSSES FEURLES DE MENTHE HACHÉES GROSSÉREMENT _ JUS D'ORANGE

_ 250 ML (I TASSE) DE VIN MOUSSEUX SEC (DE TYPE HENKELL)

PRÉPARATION

 Mettre tous les fruits dans un grand bol avec le zeste de lime et la menthe. Verser suffisamment de jus d'orange pour à peine les recouvrir. Bien mélanger et réserver au

 Juste avant de servir, ajouter le vin mousseux et mélanger délicatement.



