



## OUR LAST RELEASE

### June 2012

---

## Délices Déshydratés

Linda Louis



Author : Linda Louis

Photography's : Linda Louis

72 pages - 16 x 22 cm | 30 colour photographs |

ISBN : 978-2-84221-289-6

Price: **9.95 euros**

Drying and dehydration are in fashion: with a dehydrator or a simple oven, you can do at home vegetable chips, crackers, cereal bars and wonderful fruit leaves.

Food uncooked and dried, retain their nutritional properties and reveals a surprising culinary potential!

One technique with original recipes that will call lovers of raw food or Gardeners who want to keep their crops in healthy environment.

Three parties illustrated extensively techniques, advice and creative recipes.

- Fruit and vegetables chips
- The crackers
- Fruits and Vegetables leaves.

### The author

Linda Louis collaborated with the magazine Rustica and anime successfully culinary website [www.cuisinecampagne.com](http://www.cuisinecampagne.com). She advocates an authentic cooking and ecology and sustainability blog. Very noticed out in fall 2011, his latest book “**The Gourmet call of the forest**” (Appel Gourmand de la forêt) was awarded the gourmand book of the Figaro and has already sold 6,000 copies.

**Publisher:** Editions La Plage

**Book Category:** Cooking

**Target Audience:** Vegetarian people

**Rights:** All rights available excluding following language rights: French

**Represented by:** [Abiali Afidi](http://Abiali Afidi)

**Contact:** Ximena Renjifo [abiali@abiali.com](mailto:abiali@abiali.com)

The same autor



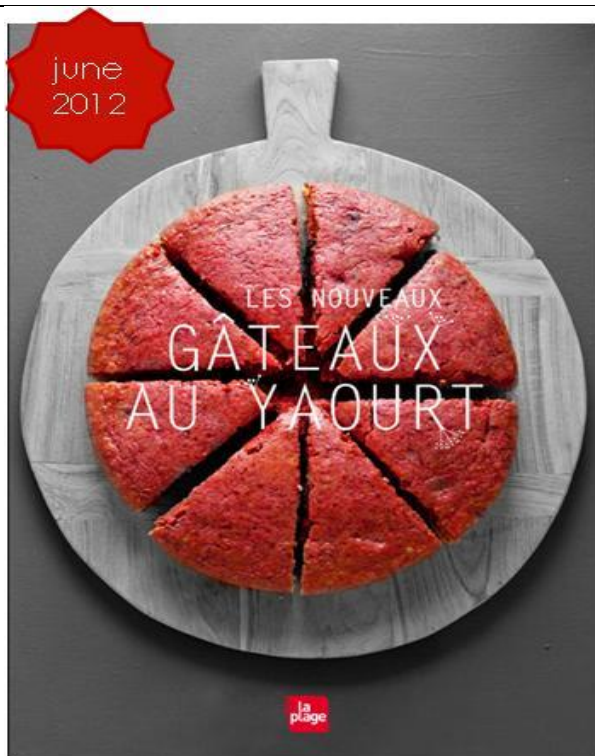


## Program release Second Semester 2012

---

## Nouveaux gâteaux au yaourt

Céline Mennetrier



- Author: Céline Mennetrier  
Photography : Frédérique Chartrand  
72 pages - 16 x 22 cm | 30 colour photographs |  
ISBN : 978-2-84221-316-9  
Prix : **9.95 euros**

A cake very vintage easily declinable: with organic products, trendy ingredients or "gluten-free", "no milk", "no egg" version...

The sales:

- The aperitif in cube.
- The closet cake.
- Pea with seeds.
- Zucchini and thyme goat cake.

Sweet recipes:

- The apricot "petit renversé »
- Apple without t eggs.
- Caramelized quince and nuts.
- The all dried fruit.
- Lemon in all its states.

The bold:

- The all green "roquette ».
- Bergamot coffee cake.
- Rose water wispy.
- Dates and orange blossom water cake.

### The author

Céline Mennetrier lives and works in Grenoble. She runs the artichautetcerisenoire. FR blog for ecogastronome. She is author of several books published by editions La Plage.

**Publisher:** Editions La Plage

**Book Category:** Cooking

**Target Audience:** vegetarian people

**Rights:** All rights available excluding following language rights: French

**Represented by:** [Abiali Afidi](#)

**Contact:** Ximena Renjifo [abiali@abiali.com](mailto:abiali@abiali.com)

## Châtaignes

Linda Louis



Author: Linda Louis

Photography : Linda Louis

324 pages – 16 x 22 cm | 50 colour photographs |

ISBN : 978-2-84221-295-7

Price: 9.95 euros

The book has a rich and distinctive iconography: 50 photos of chestnuts *in situ* prepared directly from the forest ...

Beginning September acorns and chestnuts are picked up all over France but they can also be bought frozen all year around, or in forms of vacuum, flour, flakes, or cream ... to the delight of gourmants and people with celiac disease.

### The author

Linda Louis –French’s cooking bio expert. An inspired writer: Linda Louis lives in the heart of a huge forest. Her book "The Call of the Greedy Forest" has been lauded by the press and booksellers, and was awarded as the gourmet’s Book of the Figaro.

**Publisher:** Editions La Plage

**Book Category:** Cooking

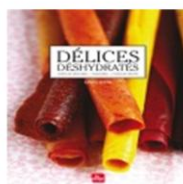
**Target Audience:** Vegetarian people

**Rights:** All rights available excluding following language rights: French

**Represented by:** [Abiali Afidi](#)

**Contact:** Ximena Renjifo [abiali@abiali.com](mailto:abiali@abiali.com)

The same autor



## Recevoir en Bio

Clea



Author: Clea

Photography : Myriam Gauthier-Moreau

324 pages – 16 x 22 cm | colour photographs |

ISBN : 978-2-84221-311-4

Price: **24.95 euros**

A beautiful book bound and highly illustrated by Myriam Gauthier - Moreau. Twelve cards-recipes of different format are inserted between the pages of the book.

- These recipes highlight the "gourmet gifts" to offer to guests.
- 10 chapters to succeed invitations: from Christmas in family to the taste summer cocktail... 10 organic banquets for all seasons.
- Nearly 100 recipes very trendy but also many practical tip for choosing organic ingredients and organize the preparation of dinners.
- More than 100 photos that illustrate a resolutely Green styling: recyclable containers for the buffet, crystallized petals...

### Authors

Graduated in food social sciences, Clea is, in France, one of the best-known culinary blogger, she is the author of several books published by éditions La Plage.

Myriam Gauthier-Moreau, culinary photographer, with several award-winning books (price of the international festival of Périgueux, Word Gourmand Cook book for algae sea vegetables).

<b>Publisher:</b> Editions La Plage
<b>Book Category:</b> Cooking
<b>Target Audience:</b> Vegetarian people
<b>Rights:</b> All rights available excluding following language rights: French
<b>Represented by:</b> <a href="#">Abiali Afidi</a>
<b>Contact:</b> Ximena Renjifo <a href="mailto:abiali@abiali.com">abiali@abiali.com</a>

### The same autor





## Sans Gluten Naturellement

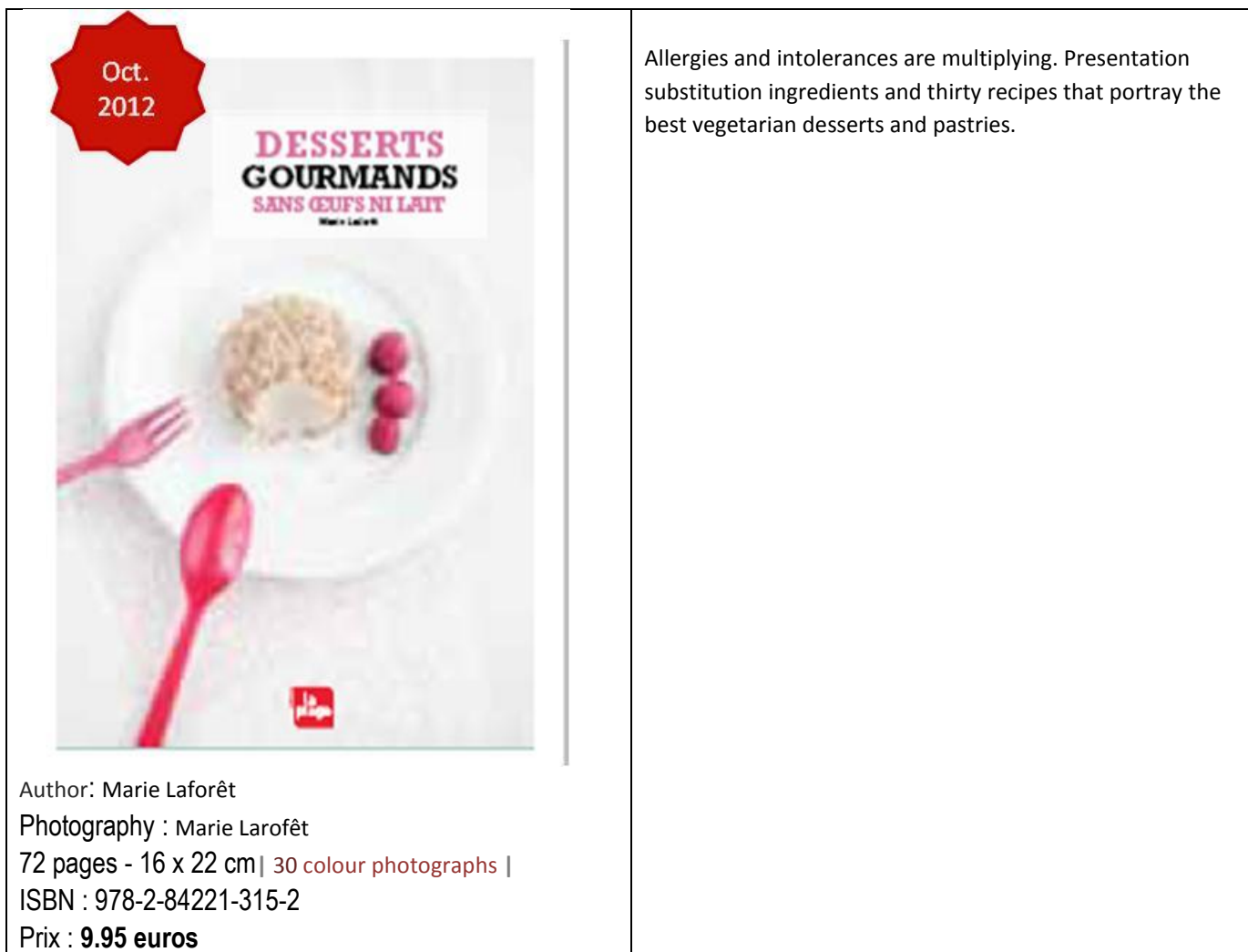
Valérie Cupillard

 <p>Author: Valérie Cupillard          Photography : Myriam Gauthier-Moreau          324 pages – 16 x 22 cm   colour photographs            ISBN : 978-2-84221-311-4          Price: euros</p>	<p>More than 100.000 sold units after its first edition in 2002 Without Gluten, Naturally by Valery Cupillard was the first book written about this subject, and it is still a top selling book after 10 years, among books written about foods without gluten or milk.</p> <p>This new edition, in a deluxe form and richly illustrated by a culinary photographer will celebrate its 10<sup>th</sup> year of success. Allergies and gluten intolerance have multiplied, the information sources are not enough and the public they are aimed for is large.</p> <p><b>The book</b></p> <ul style="list-style-type: none"> <li>• 17 Chapters=17 easy to find ingredients for substitution</li> <li>• To replace wheat flour: almonds, <b>chataigne</b>, <b>millet</b>, <b>manioc</b>, nuts, sweet potato, quinoa, rice, <b>sarrasin</b>...</li> <li>• From sweet or salty dishes, chosen because they are a problem since they cannot be eaten by the customer, wheat flour and <b>laitages</b> flour: cakes, croquet-monsieur, breads, desserts, biscuits, creamy desserts...</li> <li>• More than 100 recipes, illustrated by a culinary photographer to show Valerie's best gourmet recipes: English cream with <b>chataigne</b>,</li> </ul>
--	---

<b>Publisher:</b> Editions La Plage
Book Category: Cooking
<b>Target Audience:</b> Vegetarian people
<b>Rights:</b> All rights available excluding following language rights: French
<b>Represented by:</b> <a href="#">Abiali Afidi</a>
<b>Contact:</b> Ms Ximena Renjifo <a href="mailto:abiali@abiali.com">abiali@abiali.com</a>

## Desserts gourmands sans œufs ni lait

Marie Laforêt



Allergies and intolerances are multiplying. Presentation substitution ingredients and thirty recipes that portray the best vegetarian desserts and pastries.

Author: Marie Laforêt

Photography : Marie Larofêt

72 pages - 16 x 22 cm | 30 colour photographs |

ISBN : 978-2-84221-315-2

Prix : **9.95 euros**

**Publisher:** Editions La Plage

Book Category: Cooking

**Target Audience:** vegetarian people

**Rights:** All rights available excluding following language rights: French

**Represented by:** [Abiali Afidi](#)

**Contact:** Ximena Renjifo [abiali@abiali.com](mailto:abiali@abiali.com)