



Cooking for the Kennedys

Memories and Recipes from the Kitchen of Camelot

Valérie Patureaud

Cathleen Clarity

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- The first-ever cookbook devoted to the Kennedy family — told through the true story of the cook who lived it
- Over 60 recipes from Andrée Imbert's personal notebook, newly reinterpreted by chef Cathleen Clarity
- Based on the French bestselling novel that sold over 100,000 copies, now enriched with private photographs and original documents

From an anonymous foundling in a village church in the Drôme to the private kitchens of the Kennedy family — **Cooking for the Kennedys** tells the extraordinary true story of Andrée Imbert, the French cook who won the trust of America's most famous dynasty.

Valérie Patureaud follows Andrée's path from the family restaurant of her childhood through the kitchens of Lyon's legendary "Mères Lyonnaises," along the glamorous Riviera, and finally to Palm Beach and Hyannis Port, where she became the woman behind Rose Kennedy's galas, birthday cakes and quiet family comforts.

Accompanied by Joann Pai's photography and more than 60 recipes lovingly reinterpreted by chef Cathleen Clarity, the book weaves Andrée's original notebook recipes — pistou soup, cheese soufflé, pumpkin gratin with curry and saffron, Thanksgiving classics — together with rare private photographs and documents.

Valérie Patureaud has lived in the Drôme region for several years. Before devoting herself entirely to writing, she worked as an elementary school teacher. Her first novel, *Nézida* (Liana Levi, 2020), became a great success. **Cathleen Clarity** is an unusual, passionate cook who crossed the Atlantic—from the United States to France—to pursue her passion for cooking. After graduating from the renowned École Ferrandi, she gained experience alongside Hélène Darroze, taught at Cyril Lignac's cooking school, and ran the online courses of L'Atelier des Chefs. She is also the author of several cookbooks.