

Welcome



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Starters



A close-up photograph of two bowls of French Onion Soup. The soup is served in rustic brown ceramic bowls. Each bowl is filled with a rich, brown broth, topped with a generous layer of melted cheese that has been broiled until golden and bubbly. Fresh green parsley is sprinkled over the cheese. In the background, a lit candle provides a warm glow, and a slice of toasted baguette lies on a dark surface next to the bowls.

Starters

French Onion Soup with gratiné topping



10 minutes



1 hour



4 people

Ingredients:

4 large yellow onions
2 tablespoons butter
2 tablespoons olive oil
2 tablespoons all-purpose flour
4 cups beef broth
1/2 cup dry white wine (optional)

Salt and freshly ground black pepper, to taste
4 slices baguette
1 cup grated cheese (gruyère, emmental, comté, as per your preference)

Instructions:

1. Peel the onions and slice them thinly.
2. In a large pot, melt the butter with the olive oil over medium heat. Add the sliced onions and cook them slowly for about 30 minutes, stirring frequently, until they are golden brown and caramelized.
3. Sprinkle the onions with flour and stir well to coat them. Cook for an additional 1 to 2 minutes.
4. Slowly pour in the beef broth while stirring constantly to prevent lumps. Add the dry white wine, if desired, to enhance the flavor. Season with salt and freshly ground black pepper to taste. Reduce the heat and simmer for about 30 minutes to allow the flavors to meld.
5. Meanwhile, preheat the broiler in your oven.
6. Place the slices of baguette on a baking sheet and toast them under the broiler until lightly golden.
7. Ladle the onion soup into oven-safe bowls. Place a toasted baguette slice on top of each bowl. Sprinkle generously with grated cheese over the bread.

8. Place the bowls under the broiler for a few minutes, or until the cheese is melted and golden brown, keeping a close eye to avoid burning the top.
9. Remove the bowls from the oven using oven mitts as they will be hot. Allow them to cool slightly before serving.
10. Enjoy the warm French Onion Soup with its deliciously comforting blend of flavors!

Note: French Onion Soup is often served in individual oven-safe bowls for an authentic presentation.

Starters

Pumpkin Velouté



15 minutes



30 minutes



4 people

Ingredients:

1 kg pumpkin, peeled and cut into cubes
1 onion, finely chopped
2 cloves of garlic, minced
2 tablespoons olive oil
4 cups vegetable broth
1/2 cup heavy cream

Salt and freshly ground black pepper, to taste
Toasted pumpkin seeds (for garnish, optional)
Fresh coriander or parsley (for garnish, optional)

Instructions:

1. In a large pot, heat the olive oil over medium heat. Add the chopped onion and minced garlic, and sauté for a few minutes until they become translucent and lightly golden.
2. Add the pumpkin cubes to the pot and mix well with the onion and garlic. Cook for about 5 minutes, stirring occasionally.
3. Pour the vegetable broth into the pot and bring to a boil. Reduce the heat, partially cover, and simmer for about 20 minutes, or until the pumpkin is tender.
4. Remove the pot from the heat and let it cool slightly. Use an immersion blender or a traditional blender to puree the mixture into a smooth soup.
5. Return the soup to low heat. Add the heavy cream and stir until smooth. Season with salt and freshly ground black pepper to taste. Heat the soup for a few additional minutes.
6. Serve the warm Pumpkin Velouté in individual bowls. Garnish with toasted pumpkin seeds and fresh coriander or parsley, if desired.
7. Enjoy this delicious Pumpkin Velouté, a creamy and comforting soup, perfect for autumn and winter days!





Starters

Deviled Eggs (*Eufs mimosa*)



15 minutes



4 people

Ingredients:

6 hard-boiled eggs
3 tablespoons mayonnaise
1 teaspoon Dijon mustard
1 teaspoon white vinegar

Salt and pepper, to taste
Paprika, for garnish
Fresh parsley or chives, chopped (optional, for garnish)

Instructions:

1. Peel the hard-boiled eggs and cut them in half lengthwise. Carefully remove the yolks and place them in a separate bowl.
2. Mash the egg yolks with a fork until they are crumbly. Add mayonnaise, Dijon mustard, white vinegar, salt, and pepper to the bowl. Mix well until the ingredients are thoroughly combined and the filling is smooth.
3. Spoon the yolk mixture back into the egg white halves, dividing it evenly among them. You can use a piping bag or simply use a spoon to fill the eggs neatly.
4. Sprinkle a pinch of paprika over each deviled egg for added flavor and presentation.
5. If desired, garnish the deviled eggs with fresh parsley or chopped chives for a pop of color and freshness.
6. Arrange the deviled eggs on a serving platter and refrigerate for at least 30 minutes to allow the flavors to meld.
7. Serve the delicious Deviled Eggs as an appetizer or snack. They are perfect for parties, picnics, or any occasion!

Starters

Baked Eggs (*Eufs cocotte*)



10 minutes



15 minutes



2 people

Ingredients:

4 eggs	Fresh herbs (such as chives or parsley), chopped (optional, for garnish)
4 tablespoons heavy cream	
2 tablespoons grated cheese (such as Gruyère or cheddar)	Butter or cooking spray, for greasing the ramekins
Salt and pepper, to taste	

Instructions:

1. Preheat your oven to 180°C (350°F).
2. Grease two individual ramekins with butter or cooking spray to prevent the eggs from sticking.
3. Crack two eggs into each ramekin, ensuring the yolks remain intact.
4. Pour 2 tablespoons of heavy cream over each set of eggs in the ramekins.
5. Sprinkle 1 tablespoon of grated cheese over each ramekin, covering the eggs and cream. Season with salt and pepper to taste.
6. Place the ramekins on a baking sheet and transfer them to the preheated oven.
7. Bake for approximately 12-15 minutes, or until the egg whites are set but the yolks are still slightly runny. Keep a close eye on them to avoid overcooking.
8. Once cooked to your desired consistency, carefully remove the ramekins from the oven using oven mitts or a kitchen towel, as they will be hot.
9. Garnish with freshly chopped herbs, if desired, for added flavor and presentation.
10. Serve the delicious Baked Eggs immediately, accompanied by toasted bread or crusty baguette slices for dipping.



A top-down photograph of a dark wooden board holding several skewers of melon and prosciutto. The skewers are made of toothpicks and feature alternating pieces of cantaloupe or honeydew melon and prosciutto. Some skewers also have fresh basil leaves and small mozzarella balls. A small white bowl filled with halved cherry tomatoes and basil is positioned at the bottom right of the board. In the background, there are whole melons and basil leaves.

Starters

Melon and Prosciutto Skewers



15 minutes



4 people

Ingredients:

1 ripe cantaloupe or honeydew melon
8 slices of prosciutto

Fresh basil leaves
Balsamic glaze, for drizzling (optional)

Instructions:

1. Cut the cantaloupe or honeydew melon in half. Remove the seeds and peel. Cut the melon into bite-sized cubes or wedges.
2. Take a slice of prosciutto and fold or roll it into a thin strip.
3. Skewer a melon cube or wedge onto a toothpick or small skewer. Wrap the prosciutto strip around the melon and secure it on the skewer.
4. Repeat the process with the remaining melon and prosciutto slices until you have a desired number of skewers.
5. Optional: Tear or chop some fresh basil leaves and sprinkle them over the skewers for added freshness and flavor.
6. Arrange the Melon and Prosciutto Skewers on a serving platter.
7. Drizzle balsamic glaze over the skewers for a tangy and sweet touch, if desired.
8. Serve the delicious Melon and Prosciutto Skewers as an appetizer or as part of a light summer meal.

Note: You can also add mozzarella balls or cherry tomatoes to the skewers for extra variety and color. Enjoy the combination of sweet melon and savory prosciutto in this refreshing and elegant dish!

Starters

Foie Gras and Fresh Fig Toasts



10 minutes



5 minutes



4 people

Ingredients:

4 slices of bread (baguette or country-style bread)	Honey, for drizzling
200g foie gras, sliced	Sea salt flakes
2 fresh figs, sliced	Freshly ground black pepper
	Fresh thyme leaves, for garnish (optional)

Instructions:

1. Preheat your oven to 180°C (350°F).
2. Place the bread slices on a baking sheet and toast them in the preheated oven for about 5 minutes, or until they are golden brown and crispy.
3. Remove the toasted bread slices from the oven and let them cool slightly.
4. Arrange the foie gras slices on top of each toast, covering the surface.
5. Place a few slices of fresh fig on top of the foie gras, arranging them in an appealing manner.
6. Drizzle a small amount of honey over each toast, adding a touch of sweetness to balance the flavors.
7. Sprinkle a pinch of sea salt flakes and freshly ground black pepper over the toasts, enhancing the taste profile.
8. Optional: Garnish with a sprinkle of fresh thyme leaves for added aroma and visual appeal.
9. Serve the Foie Gras and Fresh Fig Toasts as an elegant appetizer or as part of a sophisticated meal.





Starters

Coquilles Saint-Jacques (Scallops in Shell)



20 minutes



15 minutes



4 people

Ingredients:

- | | |
|---------------------------------|-------------------------------------|
| 12 large scallops, cleaned | 1/4 cup grated Gruyère or Parmesan |
| 2 tablespoons butter | 1/4 cup fresh breadcrumbs |
| 2 tablespoons all-purpose flour | 2 tablespoons chopped fresh parsley |
| 1 cup milk | Salt and pepper, to taste |
| 1/4 cup dry white wine | Lemon wedges, for serving |

Instructions:

1. Preheat your oven to 200°C (400°F).
2. In a medium saucepan, melt the butter over medium heat. Stir in the flour to create a roux. Cook for about 1 minute, stirring constantly.
3. Gradually whisk in the milk, ensuring there are no lumps. Add the white wine and continue to cook, stirring, until the sauce thickens. Season with salt and pepper to taste.
4. Remove the saucepan from the heat and stir in the grated cheese until melted and well combined.
5. Place the scallops in individual scallop shells or in a baking dish. Pour the sauce evenly over the scallops.
6. In a small bowl, combine the breadcrumbs and chopped parsley. Sprinkle the breadcrumb mixture over the scallops and sauce.
7. Place the scallops in the preheated oven and bake for about 12-15 minutes, or until the scallops are cooked through and the breadcrumbs are golden brown.
8. Remove from the oven and let the Coquilles Saint-Jacques rest for a few minutes before serving.
9. Serve the delicious Coquilles Saint-Jacques with lemon wedges on the side for a touch of acidity.

Starters

Potato, Egg, and Herbed White Mayo Salad



10 minutes



20 minutes



4 people

Ingredients:

500g potatoes, peeled and cut into bite-sized pieces

4 eggs

1/2 cup mayonnaise

2 tablespoons sour cream or Greek yogurt

1 tablespoon Dijon mustard

2 tablespoons fresh herbs (such as parsley, chives, or dill), finely chopped

Salt and pepper, to taste

Optional toppings: sliced radishes, green onions, or crispy bacon bits

7. Chill the Potato, Egg, and Herbed White Mayo Salad in the refrigerator for at least 30 minutes before serving, allowing the flavors to meld.
8. Serve the salad chilled as a refreshing side dish or a light lunch. It pairs well with grilled meats, sandwiches, or as part of a picnic spread.

Note: Feel free to customize the salad by adding other ingredients such as pickles, capers, or diced celery for added crunch. Enjoy this classic potato salad with a twist of herbed white mayo!



Instructions:

1. Place the potato pieces in a large pot and cover with water. Add a pinch of salt. Bring to a boil and cook for about 15-20 minutes, or until the potatoes are fork-tender. Drain and let them cool slightly.
2. In a separate pot, place the eggs and cover them with water. Bring to a boil over medium heat. Once boiling, reduce the heat to low and simmer for 8-10 minutes. Remove from heat and place the eggs in cold water to cool them quickly. Once cooled, peel the eggs and chop them into small pieces.
3. In a mixing bowl, combine mayonnaise, sour cream or Greek yogurt, Dijon mustard, and chopped fresh herbs. Mix well to create the herbed white mayo dressing. Season with salt and pepper to taste.
4. In a large serving bowl, combine the cooked and slightly cooled potatoes with the chopped eggs.
5. Pour the herbed white mayo dressing over the potato and egg mixture. Gently toss until all ingredients are well coated with the dressing.
6. Optional: Add sliced radishes, green onions, or crispy bacon bits on top for extra flavor and texture.



Starters

Warm Goat Cheese Salad



15 minutes



10 minutes



4 people

Ingredients:

4 slices of goat cheese (chèvre) log, about 1 cm thick

4 tablespoons extra virgin olive oil
Salt and pepper, to taste

8 slices of baguette or country-style bread

4 cups mixed salad greens (such as mesclun or baby spinach)

1/4 cup walnuts, toasted and roughly chopped

1 tablespoon honey

2 tablespoons balsamic vinegar

Instructions:

1. reheat your oven to 200°C (400°F).
2. Place the bread slices on a baking sheet and toast them in the preheated oven for about 5 minutes, or until they are lightly golden and crispy. Set aside.
3. In a small bowl, whisk together honey, balsamic vinegar, and extra virgin olive oil to create the dressing. Season with salt and pepper to taste.
4. Place the mixed salad greens in a large bowl. Drizzle the dressing over the greens and toss gently to coat them evenly.
5. Heat a non-stick pan over medium heat. Add the goat cheese slices and cook for about 2-3 minutes on each side, or until they are slightly golden and softened.
6. Arrange the toasted bread slices on individual serving plates. Place a warm goat cheese slice on top of each bread slice.
7. Scatter the dressed salad greens around the goat cheese on each plate. Sprinkle the toasted walnuts over the salad.
8. Drizzle some additional dressing over the salad and goat cheese.
9. Serve the Warm Goat Cheese Salad immediately.

Starters

Niçoise Salad



20 minutes



10 minutes



4 people

Ingredients:

8 small red potatoes, halved	4 anchovy fillets, optional
200g green beans, ends trimmed	4 tablespoons extra-virgin olive oil
4 eggs	2 tablespoons red wine vinegar
200g cherry tomatoes, halved	1 tablespoon Dijon mustard
1 small red onion, thinly sliced	Salt and pepper, to taste
1 can (180g) tuna, drained	Fresh basil leaves, for garnish
12 black olives, pitted	

Instructions:

1. Place the halved potatoes in a pot of salted water. Bring to a boil and cook for about 10 minutes, or until the potatoes are tender. Drain and set aside.
2. In the same pot of boiling water, blanch the green beans for about 2-3 minutes, or until they are crisp-tender. Drain and transfer the green beans to a bowl of ice water to cool. Once cooled, drain again and set aside.
3. In another pot, place the eggs and cover them with water. Bring to a boil over medium heat. Once boiling, reduce the heat to low and simmer for 8-10 minutes for hard-boiled eggs. Remove from heat, drain, and place the eggs in cold water to cool them quickly. Once cooled, peel and cut the eggs into halves or quarters.
4. In a large salad bowl, combine the cooked potatoes, blanched green beans, cherry tomatoes, red onion slices, tuna, black olives, and anchovy fillets (if using). Arrange them in an appealing manner.
5. In a small bowl, whisk together the extra-virgin olive oil, red wine vinegar, Dijon mustard, salt, and pepper to make the dressing.
6. Drizzle the dressing over the salad and gently toss to coat all the ingredients.
7. Garnish with fresh basil leaves for added freshness and aroma.
8. Serve the Niçoise Salad as a main course or a light lunch. It's best enjoyed at room temperature or slightly chilled.



Snacks & Pies



Comté Cheese Gougères



20 minutes



20 minutes



24 servings

Ingredients:

1 cup water	1 cup grated Comté cheese (or any other firm, nutty cheese)
1/2 cup unsalted butter	Freshly ground black pepper, to taste
1/2 teaspoon salt	Optional: 1 tablespoon chopped fresh herbs (such as thyme or chives)
1 cup all-purpose flour	
4 large eggs	

Instructions:

1. Preheat your oven to 200°C (400°F). Line a baking sheet with parchment paper.
2. In a medium saucepan, bring the water, butter, and salt to a boil over medium heat.
3. Reduce the heat to low and add the flour all at once. Stir vigorously with a wooden spoon until the mixture forms a smooth dough and pulls away from the sides of the pan. This process should take about 1-2 minutes.
4. Remove the pan from heat and let the dough cool slightly.
5. Beat the eggs in a separate bowl. Add them to the dough one at a time, beating well after each addition. The dough will initially appear lumpy but will come together into a smooth, glossy consistency.
6. Stir in the grated Comté cheese, black pepper, and chopped fresh herbs (if using). Mix until the cheese is evenly distributed throughout the dough.
7. Using a spoon or a piping bag fitted with a plain tip, drop small mounds of dough onto the prepared baking sheet, spacing them a few inches apart.
8. Bake the gougères in the preheated oven for about 25-30 minutes, or until they are puffed up and golden brown. Serve them warm or at room temperature.

Note : Gougères are delicious cheese puffs, perfect as appetizers or snacks. Customize with herbs, spices, or ham for added flavor. Enjoy these cheesy and airy bites! They are best enjoyed fresh, but can be stored in an airtight container for a day or two.





Snacks & Pies

Croque-Monsieur



10 minutes



15 minutes



2 people

Ingredients:

- | | |
|---|---------------------------------|
| 4 slices of bread (such as brioche or white sandwich bread) | 2 tablespoons all-purpose flour |
| 4 slices of ham | 1 cup milk |
| 100g grated Gruyère or Emmental cheese | 1 tablespoon Dijon mustard |
| 2 tablespoons butter | Salt and pepper, to taste |

Instructions:

1. Preheat your oven to 200°C (400°F).
2. Spread a thin layer of Dijon mustard on two slices of bread.
3. Place a slice of ham on each mustard-coated bread slice, followed by a generous amount of grated cheese. Top with the remaining two bread slices to create sandwiches.
4. In a small saucepan, melt the butter over medium heat. Stir in the flour to create a roux. Cook for about 1 minute, stirring constantly.
5. Gradually whisk in the milk, ensuring there are no lumps. Cook the sauce, stirring, until it thickens. Season with salt and pepper to taste.
6. Remove the saucepan from the heat and pour the sauce over the prepared sandwiches, covering them completely.
7. Place the Croque-Monsieur sandwiches on a baking sheet and bake in the preheated oven for about 10-15 minutes, or until the cheese is melted and bubbly, and the bread is golden brown.
8. Once baked, remove from the oven and let the Croque-Monsieur sandwiches cool for a few minutes before serving.

Note: Croque-Monsieur is a classic French grilled sandwich that can be enjoyed as a quick and satisfying meal. Serve with a side of salad or pickles for a complete experience. Bon appétit!

Snacks & Pies

Omelette



5 minutes



5 minutes



1 people

Ingredients:

- | | |
|---------------------------|---|
| 3 large eggs | 1 tablespoon butter or cooking oil |
| 2 tablespoons milk | Optional fillings: grated cheese, diced |
| Salt and pepper, to taste | vegetables, cooked ham, herbs |

Instructions:

1. Crack the eggs into a bowl and add the milk. Season with salt and pepper. Whisk the mixture until the eggs and milk are well combined.
2. Heat a non-stick skillet over medium heat and add the butter or cooking oil. Allow it to melt and coat the pan evenly.
3. Pour the egg mixture into the skillet and let it cook undisturbed for a minute or until the edges start to set.
4. Using a spatula, gently push the cooked edges toward the center, allowing the uncooked eggs to flow to the edges. Tilt the pan if necessary to distribute the uncooked eggs evenly.
5. If using fillings, sprinkle them over one half of the omelette.
6. Cook for another minute or until the omelette is mostly set but still slightly runny on top.
7. Fold the omelette in half by flipping one side over the fillings. Press down gently with the spatula to seal.
8. Cook for an additional 30 seconds to 1 minute to ensure the fillings are heated through and the omelette is fully cooked.
9. Slide the omelette onto a plate and serve hot.



A close-up photograph of a slice of Quiche Lorraine on a dark, round plate. The quiche has a golden-brown crust and a filling of eggs, cheese, and diced bacon. It is garnished with fresh herbs and a sprig of red onion. In the background, a glass of light-colored beer is visible.

Snacks & Pies

Quiche Lorraine



20 minutes



40 minutes



6-8 people

Ingredients:

1 pre-made pie crust (store-bought or homemade)
200g bacon, diced
1 small onion, finely chopped
200g Gruyère or Swiss cheese, grated

4 large eggs
1 cup heavy cream
1/2 cup whole milk
Salt and pepper, to taste
A pinch of nutmeg (optional)

Instructions:

1. Preheat your oven to 200°C (400°F).
2. In a skillet, cook the diced bacon over medium heat until crispy. Remove the bacon from the skillet and set aside. Leave about 1 tablespoon of bacon fat in the skillet.
3. In the same skillet with the bacon fat, sauté the finely chopped onion until it becomes translucent and lightly golden. Remove from heat.
4. Roll out the pre-made pie crust and press it into a 9-inch pie dish, trimming any excess.
5. In a bowl, whisk together the eggs, heavy cream, milk, salt, pepper, and nutmeg (if using) until well combined.
6. Spread the cooked onion evenly over the bottom of the pie crust. Sprinkle the cooked bacon and grated cheese on top.
7. Pour the egg mixture over the bacon, cheese, and onions in the pie crust.
8. Carefully place the quiche in the preheated oven and bake for about 35-40 minutes, or until the filling is set and the top is golden brown.
9. Remove the quiche from the oven and let it cool for a few minutes before slicing and serving.

Note: Quiche Lorraine is a classic French dish that can be enjoyed hot or at room temperature. It makes a delicious brunch, lunch, or light dinner option.

Salmon and Spinach Quiche



20 minutes



20 minutes



6-8 people

Ingredients:

1 pre-made pie crust (store-bought or homemade)	150g grated Gruyère or Swiss cheese
200g fresh salmon fillet, skinless and boneless	4 large eggs
200g fresh spinach leaves, washed and chopped	1 cup heavy cream
1 small onion, finely chopped	1/2 cup whole milk
	Salt and pepper, to taste
	A pinch of nutmeg (optional)

Instructions:

1. Preheat your oven to 200°C (400°F).
2. In a skillet, cook the fresh salmon fillet over medium heat until it is cooked through and flakes easily. Remove the salmon from the skillet and let it cool slightly. Once cooled, break the salmon into small pieces.
3. In the same skillet, sauté the finely chopped onion until it becomes translucent and lightly golden. Add the chopped spinach leaves and cook until wilted. Remove from heat and set aside.
4. Roll out the pre-made pie crust and press it into a 9-inch pie dish, trimming any excess.
5. In a bowl, whisk together the eggs, heavy cream, milk, salt, pepper, and nutmeg (if using) until well combined. Spread the cooked onion and spinach mixture evenly over the bottom of the pie crust. Sprinkle the cooked salmon pieces and grated cheese on top.
6. Pour the egg mixture over the salmon, cheese, and vegetables in the pie crust.
7. Carefully place the quiche in the preheated oven and bake for about 35-40 minutes, or until the filling is set and the top is golden brown.
8. Remove the quiche from the oven and let it cool for a few minutes before slicing and serving.



Onion Tart



20 minutes



40 minutes



6-8 people

Ingredients:

- | | |
|---|----------------------------------|
| 1 pre-made pie crust (store-bought or homemade) | 2 teaspoons sugar |
| 4 large onions, thinly sliced | 2 large eggs |
| 2 tablespoons butter | 1/2 cup heavy cream |
| 2 tablespoons olive oil | Salt and pepper, to taste |
| | Optional: 100g grated Gruyère or |

Instructions:

1. Preheat your oven to 200°C (400°F).
2. In a large skillet, heat the butter and olive oil over medium heat. Add the thinly sliced onions and cook, stirring occasionally, until they become caramelized and golden brown. This process may take about 20 minutes.
3. Sprinkle the sugar over the onions and continue cooking for another 5 minutes, stirring occasionally. The sugar will help enhance the caramelization.
4. Roll out the pre-made pie crust and press it into a 9-inch tart pan, trimming any excess.
5. In a bowl, whisk together the eggs, heavy cream, salt, and pepper until well combined.
6. Spread the caramelized onions evenly over the bottom of the tart crust.
7. Optional: Sprinkle the grated cheese over the onions.
8. Pour the egg mixture over the onions (and cheese, if using), ensuring it covers the entire tart.
9. Carefully place the tart in the preheated oven and bake for about 30-35 minutes, or until the filling is set and the crust is golden brown.
10. Remove the tart from the oven and let it cool for a few minutes before slicing and serving.



Main course



Main course

Cordons Bleus



15 minutes



20 minutes



4 people

Ingredients:

4 chicken breasts, boneless and skinless	2 large eggs, beaten
4 slices of ham	1 cup breadcrumbs
4 slices of Swiss cheese	Salt and pepper, to taste
1/2 cup all-purpose flour	Cooking oil, for frying

Instructions:

1. Preheat your oven to 180°C (350°F).
2. Place each chicken breast between two sheets of plastic wrap and use a meat mallet or rolling pin to flatten them to about 1/4-inch thickness.
3. Season the chicken breasts with salt and pepper.
4. Place a slice of ham and a slice of Swiss cheese on top of each chicken breast.
5. Fold the chicken breasts in half, enclosing the ham and cheese. Secure the edges with toothpicks if needed.
6. Set up a breading station with three shallow bowls: one with flour, one with beaten eggs, and one with breadcrumbs.
7. Dip each chicken breast first in the flour, shaking off any excess. Then dip it into the beaten eggs, allowing any excess to drip off. Finally, coat it in breadcrumbs, pressing lightly to adhere.
8. In a large skillet, heat the cooking oil over medium heat. Fry the cordons bleus until golden brown on both sides, about 3-4 minutes per side.
9. Transfer the cordons bleus to a baking sheet and place them in the preheated oven for about 10-15 minutes, or until the chicken is cooked through and the cheese is melted.
- 10.





Main course

Beef Tartare



15 minutes



2 people

Ingredients:

300g beef tenderloin, finely minced
1 small onion, finely chopped
2 tablespoons capers, drained and chopped
2 tablespoons chopped fresh parsley
1 tablespoon Dijon mustard
1 tablespoon Worcestershire sauce

1 tablespoon olive oil
1 tablespoon freshly squeezed lemon juice
Salt and pepper, to taste
Optional: 1 egg yolk
Optional: Toasted bread or French fries, for serving

Instructions:

1. In a mixing bowl, combine the minced beef, chopped onion, capers, parsley, Dijon mustard, Worcestershire sauce, olive oil, and lemon juice.
2. Gently mix all the ingredients together until well combined. Season with salt and pepper to taste.
3. If desired, create a well in the center of the beef mixture and place the egg yolk in the well. This is optional and can be omitted if preferred.
4. Using a ring mold or by shaping it with your hands, plate the beef tartare on individual serving plates.
5. Serve the beef tartare with toasted bread or French fries on the side, if desired.

Note: Beef Tartare is a raw dish, so it's important to use high-quality, fresh ingredients. It's traditionally served as an appetizer or a main course. Enjoy the rich and vibrant flavors of this classic French dish!

Main course

Veal Scallopini with Cream Sauce



15 minutes



15 minutes



4 people

Ingredients:

4 veal scallopini (about 150g each)	200ml heavy cream
Salt and pepper, to taste	2 tablespoons Dijon mustard
All-purpose flour, for dredging	2 tablespoons chopped fresh parsley, for garnish (optional)
2 tablespoons butter	Lemon wedges, for serving
2 tablespoons olive oil	
1 shallot, finely chopped	

Instructions:

1. Season the veal scallopini with salt and pepper on both sides. Dredge them in flour, shaking off any excess.
2. In a large skillet, heat the butter and olive oil over medium heat. Add the veal scallopini and cook for about 2-3 minutes per side, or until they are golden brown and cooked through. Transfer the cooked veal to a plate and set aside.
3. In the same skillet, add the chopped shallot and sauté until it becomes translucent and lightly golden.
4. Pour in the heavy cream and stir in the Dijon mustard. Cook the sauce for a few minutes, stirring occasionally, until it thickens slightly.
5. Return the cooked veal scallopini to the skillet and coat them with the creamy sauce. Cook for an additional minute or two, allowing the flavors to meld together.
6. Remove the skillet from heat and garnish with chopped parsley, if desired.
7. Serve the veal scallopini with cream sauce immediately, accompanied by lemon wedges on the side.





Main course

Chicken Basquaise



15 minutes



45 minutes



4 people

Ingredients:

- | | |
|--|--|
| 4 chicken legs or bone-in chicken thighs | 2 tablespoons tomato paste |
| Salt and pepper, to taste | 1 teaspoon paprika |
| 2 tablespoons olive oil | 1 teaspoon dried thyme |
| 1 onion, sliced | 1 bay leaf |
| 2 bell peppers (red and green), sliced | 1 cup chicken broth |
| 3 cloves of garlic, minced | 1 tablespoon chopped fresh parsley, for garnish (optional) |
| 4 tomatoes, diced | |

Instructions:

1. Season the chicken legs or thighs with salt and pepper.
2. In a large skillet or Dutch oven, heat the olive oil over medium-high heat. Add the chicken and cook until browned on all sides. Remove the chicken from the skillet and set it aside.
3. In the same skillet, add the sliced onion and bell peppers. Sauté until they become tender and slightly caramelized.
4. Add the minced garlic to the skillet and cook for another minute, until fragrant.
5. Stir in the diced tomatoes, tomato paste, paprika, dried thyme, and bay leaf. Cook for a few minutes, allowing the flavors to meld together.
6. Return the chicken to the skillet and pour in the chicken broth. Bring the mixture to a simmer.
7. Reduce the heat to low, cover the skillet, and let it simmer for about 30-40 minutes, or until the chicken is cooked through and tender. Stir occasionally and add more broth if needed.
8. Remove the bay leaf from the skillet before serving.
9. Garnish the chicken basquaise with chopped parsley, if desired.

Main course

Rabbit in Mustard Sauce



15 minutes



1H15



4 people

Ingredients:

1 rabbit, cut into pieces	200ml white wine
Salt and pepper, to taste	200ml chicken broth
2 tablespoons Dijon mustard	2 sprigs of fresh thyme
2 tablespoons grainy mustard	1 bay leaf
2 tablespoons olive oil	200ml heavy cream
1 onion, chopped	Chopped fresh parsley, for garnish (optional)
2 cloves of garlic, minced	

Instructions:

1. Season the rabbit pieces with salt and pepper. In a small bowl, mix together the Dijon mustard and grainy mustard. Spread the mustard mixture evenly over the rabbit pieces, coating them well.
2. In a large skillet or Dutch oven, heat the olive oil over medium-high heat. Add the rabbit pieces and cook until browned on all sides. Remove the rabbit from the skillet and set it aside.
3. In the same skillet, add the chopped onion and minced garlic. Sauté until the onion becomes translucent.
4. Pour in the white wine and chicken broth, and scrape the bottom of the skillet to release any browned bits. Return the rabbit pieces to the skillet. Add the fresh thyme sprigs and bay leaf. Bring the mixture to a simmer.
5. Reduce the heat to low, cover the skillet, and let it simmer for about 1 hour, or until the rabbit is cooked through and tender. Stir occasionally and add more broth if needed.
6. Remove the rabbit pieces from the skillet and keep them warm.
7. Increase the heat to medium-high and let the sauce reduce for a few minutes. Stir in the heavy cream and continue cooking until the sauce thickens slightly.
8. Return the rabbit pieces to the skillet and coat them with the creamy mustard sauce.
9. Garnish with chopped fresh parsley, if desired, before serving.





Main course

Pan-Fried Fish Meunière



10 minutes



10 minutes



4 people

Ingredients:

4 fish fillets (such as sole, trout, or flounder)
Salt and pepper, to taste
All-purpose flour, for dredging
4 tablespoons unsalted butter

2 tablespoons lemon juice
2 tablespoons chopped fresh parsley, for garnish (optional)
Lemon wedges, for serving

Instructions:

1. Season the fish fillets with salt and pepper on both sides.
2. Dredge the fillets in flour, shaking off any excess.
3. In a large skillet, melt the butter over medium heat. Once the butter starts to foam, add the fish fillets to the skillet.
4. Cook the fish for about 3-4 minutes on each side, or until they are golden brown and cooked through. The cooking time may vary depending on the thickness of the fillets.
5. While cooking, squeeze the lemon juice over the fish fillets.
6. Once cooked, transfer the fish fillets to a serving platter.
7. Pour the remaining butter from the skillet over the fish.
8. Garnish with chopped fresh parsley, if desired.
9. Serve the pan-fried fish meunière immediately, accompanied by lemon wedges on the side.

Main course

Grilled Salmon



10 minutes



10 minutes



4 people

Ingredients:

4 salmon fillets

1 lemon, sliced

Salt and pepper, to taste

Fresh dill or parsley, for garnish (optional)

2 tablespoons olive oil

Instructions:

1. Preheat your grill to medium-high heat.
2. Season the salmon fillets with salt and pepper on both sides.
3. Brush the salmon fillets with olive oil to prevent sticking.
4. Place the salmon fillets on the grill, skin-side down if they have skin. If grilling skinless fillets, place them presentation-side down first.
5. Close the grill and cook the salmon for about 4-5 minutes on each side, or until it is cooked to your desired doneness. The cooking time may vary depending on the thickness of the fillets.
6. While grilling, you can place a few lemon slices on top of each salmon fillet for added flavor.
7. Once cooked, remove the salmon from the grill and transfer it to a serving platter.
8. Garnish with fresh dill or parsley, if desired.
9. Serve the grilled salmon immediately, accompanied by additional lemon slices on the side.

Note: Grilled Salmon is a healthy and flavorful dish that is perfect for a quick and satisfying meal. Serve it with a side of roasted vegetables, steamed rice, or a fresh salad for a well-balanced plate. Enjoy the moist and tender salmon with its delicious smoky flavor!





Main course

Lamb Navarin



10 minutes



2H



4-6 people

Ingredients:

1.2 kg lamb shoulder, cut into chunks
Salt and pepper, to taste
2 tablespoons olive oil
1 onion, chopped
2 cloves of garlic, minced
2 carrots, peeled and cut into chunks
2 potatoes, peeled and cut into chunks

200g green beans, trimmed and cut into 2-inch pieces
2 tablespoons tomato paste
500ml lamb or beef broth
2 sprigs of fresh thyme
2 bay leaves
Chopped fresh parsley, for garnish (optional)

Instructions:

1. Season the lamb chunks with salt and pepper.
2. In a large Dutch oven or heavy-bottomed pot, heat the olive oil over medium-high heat. Add the lamb chunks in batches and brown them on all sides. Remove the lamb from the pot and set it aside.
3. In the same pot, add the chopped onion and minced garlic. Sauté until the onion becomes translucent.
4. Add the carrots, potatoes, and green beans to the pot. Stir in the tomato paste and cook for a minute.
5. Return the lamb to the pot and pour in the lamb or beef broth. Add the thyme sprigs and bay leaves. Bring the mixture to a simmer.
6. Reduce the heat to low, cover the pot, and let it simmer for about 1.5-2 hours, or until the lamb is tender and the flavors have melded together. Stir occasionally and add more broth if needed.
7. Remove the bay leaves and thyme sprigs from the pot before serving.
8. Garnish the lamb navarin with chopped fresh parsley, if desired.
9. Serve the lamb navarin hot, accompanied by crusty bread or steamed rice.

Main course

Duck Breast



10 minutes



15 minutes



2 people

Ingredients:

2 duck breasts (magrets)	2 tablespoons honey
Salt and pepper, to taste	2 tablespoons balsamic vinegar
1 tablespoon olive oil	Fresh thyme sprigs, for garnish (optional)

Instructions:

1. Score the skin of the duck breasts in a crisscross pattern, being careful not to cut into the meat. This will help render the fat and create a crispy skin.
2. Season the duck breasts with salt and pepper on both sides.
3. In a large skillet, heat the olive oil over medium-high heat. Place the duck breasts in the skillet, skin-side down.
4. Cook the duck breasts for about 6-8 minutes, or until the skin is crispy and browned. Flip the breasts and cook for another 2-3 minutes on the other side. Adjust the cooking time based on your preferred level of doneness.
5. Remove the duck breasts from the skillet and set them aside on a cutting board to rest.
6. In the same skillet, discard most of the rendered fat, leaving just a small amount. Add the honey and balsamic vinegar to the skillet and cook over medium heat, stirring, until the mixture thickens slightly.
7. Slice the duck breasts diagonally into thin slices.
8. Arrange the duck slices on a serving platter and drizzle the honey-balsamic glaze over the top.
9. Garnish with fresh thyme sprigs, if desired.
10. Serve the duck breasts immediately, accompanied by roasted potatoes, sautéed vegetables, or a side salad.





Main course

Duck Confit



15 minutes



2H



4 people

Ingredients:

4 duck legs (thigh and drumstick attached)
4 cloves of garlic, crushed
4 sprigs of fresh thyme
4 bay leaves
Salt and pepper, to taste

2 cups duck fat (or substitute with vegetable oil)
Mashed potatoes or roasted potatoes, for serving
Steamed vegetables, for serving

Instructions:

1. Place the duck legs in a shallow dish and season them generously with salt, pepper, crushed garlic, thyme, and bay leaves. Ensure that the duck legs are well coated with the seasonings. Cover the dish and refrigerate for at least 12 hours or overnight to marinate.
2. Preheat the oven to 300°F (150°C).
3. Remove the duck legs from the marinade and wipe off any excess seasonings.
4. In a large ovenproof pot or Dutch oven, heat the duck fat over medium heat until melted. Add the duck legs to the pot, skin-side down, and cook for about 5 minutes, or until the skin is browned and crispy. Flip the legs and cook for another 5 minutes on the other side.
5. Once browned, transfer the pot to the preheated oven. Cook the duck legs, uncovered, for approximately 2 hours, or until the meat is tender and easily pulls away from the bone.
6. Remove the pot from the oven and let the duck legs cool slightly.
7. To serve, reheat the duck legs in the oven or in a skillet until heated through. This will further crisp up the skin.
8. Serve the Duck Confit hot, accompanied by mashed potatoes or roasted potatoes and steamed vegetables.

Main course

Herbed Leg of Lamb



15 minutes



1H30



4-6 people

Ingredients:

1 leg of lamb (about 2 kg)	2 tablespoons fresh parsley, chopped
Salt and pepper, to taste	2 tablespoons olive oil
4 cloves of garlic, minced	1 lemon, zested
2 tablespoons fresh rosemary, chopped	1 cup chicken or vegetable broth
2 tablespoons fresh thyme leaves	

Instructions:

1. Preheat the oven to 425°F (220°C).
2. Season the leg of lamb generously with salt and pepper on all sides.
3. In a small bowl, combine the minced garlic, chopped rosemary, thyme leaves, parsley, olive oil, and lemon zest to create an herb mixture.
4. Rub the herb mixture all over the leg of lamb, making sure to coat it evenly.
5. Place the leg of lamb on a roasting rack in a roasting pan, with the fatty side facing up.
6. Pour the chicken or vegetable broth into the bottom of the roasting pan.
7. Roast the leg of lamb in the preheated oven for 15 minutes to brown the exterior.
8. Reduce the oven temperature to 350°F (180°C) and continue roasting for about 1 hour or until the internal temperature of the lamb reaches your desired level of doneness. Use a meat thermometer to check for doneness (about 135°F or 57°C for medium-rare, or 145°F or 63°C for medium).
9. Once cooked to your liking, remove the leg of lamb from the oven and let it rest for 10-15 minutes before carving.
10. Carve the leg of lamb into slices and serve it hot with the pan juices.
11. Accompany the Herbed Leg of Lamb with roasted potatoes, steamed vegetables, or a side salad.





Main course

Braised Lamb Shanks



20 minutes



2H30



4 people

Ingredients:

- | | |
|-------------------------------|---|
| 4 lamb shanks | 2 cups beef or vegetable broth |
| Salt and pepper, to taste | 2 sprigs of fresh rosemary |
| 2 tablespoons olive oil | 2 sprigs of fresh thyme |
| 1 onion, chopped | 2 bay leaves |
| 2 carrots, peeled and chopped | 1 tablespoon tomato paste |
| 2 celery stalks, chopped | Chopped fresh parsley, for garnish (optional) |
| 4 cloves of garlic, minced | |
| 2 cups red wine | |

Instructions:

1. Preheat the oven to 325°F (160°C).
2. Season the lamb shanks with salt and pepper on all sides.
3. In a large Dutch oven or heavy-bottomed pot, heat the olive oil over medium-high heat. Add the lamb shanks and cook until browned on all sides. Remove the lamb shanks from the pot and set them aside.
4. In the same pot, add the chopped onion, carrots, celery, and minced garlic. Sauté until the vegetables are softened.
5. Add the red wine to the pot and deglaze, scraping the bottom of the pot to release any browned bits.
6. Return the lamb shanks to the pot and add the beef or vegetable broth, rosemary, thyme, bay leaves, and tomato paste. Stir to combine.
7. Cover the pot and transfer it to the preheated oven. Braise the lamb shanks for about 2 hours or until the meat is tender and easily falls off the bone. Check occasionally and add more broth if needed.
8. Once cooked, remove the pot from the oven and discard the herb sprigs and bay leaves.
9. Serve the Braised Lamb Shanks hot, accompanied by mashed potatoes or creamy polenta. Spoon the braising liquid over the lamb shanks and garnish with chopped fresh parsley, if desired.

Main course

Basil and Olive Oil Mashed Potatoes



15 minutes



20 minutes



4 people

Ingredients:

4 large potatoes, peeled and cut into chunks

3 tablespoons olive oil

Salt, to taste

1/4 cup milk or cream (optional)

1/2 cup fresh basil leaves, chopped

Black pepper, to taste

Instructions:

1. Place the potato chunks in a large pot of salted water. Bring the water to a boil and cook the potatoes until they are tender when pierced with a fork, about 15-20 minutes.
2. Drain the potatoes and return them to the pot.
3. Add the chopped basil leaves, olive oil, and a pinch of salt to the pot.
4. Mash the potatoes using a potato masher or a fork until they reach your desired consistency. For a smoother texture, you can use a potato ricer or a handheld mixer.
5. If desired, add milk or cream to the mashed potatoes to achieve a creamier consistency. Mix well.
6. Season with additional salt and black pepper to taste. Adjust the flavors by adding more basil or olive oil, if desired.
7. Transfer the Basil and Olive Oil Mashed Potatoes to a serving dish.
8. Serve the mashed potatoes hot as a delicious side dish alongside roasted meats, grilled vegetables, or your favorite main course.



Main course

Stuffed Tomatoes



20 minutes



40 minutes



4 people

Ingredients:

4 large tomatoes
1/2 pound ground beef
1/2 cup cooked rice
1 onion, finely chopped
2 cloves of garlic, minced

1/4 cup chopped fresh parsley
1/4 cup grated Parmesan cheese
Salt and pepper, to taste
2 tablespoons olive oil
1/2 cup vegetable or chicken broth

Instructions:

1. Preheat the oven to 375°F (190°C).
2. Cut off the tops of the tomatoes and carefully scoop out the pulp and seeds using a spoon. Reserve the pulp for later use.
3. In a large bowl, combine the ground beef, cooked rice, chopped onion, minced garlic, chopped parsley, grated Parmesan cheese, salt, and pepper. Mix well to combine all the ingredients.
4. Stuff each tomato with the ground beef mixture, packing it tightly.
5. Place the stuffed tomatoes in a baking dish. Drizzle olive oil over the top of each tomato.
6. Pour the vegetable or chicken broth into the bottom of the baking dish.
7. Bake the stuffed tomatoes in the preheated oven for about 40 minutes, or until the tomatoes are tender and the filling is cooked through.
8. Remove the baking dish from the oven and let the stuffed tomatoes cool for a few minutes.
9. Serve the Stuffed Tomatoes hot as a main course or a side dish. You can garnish them with additional chopped parsley, if desired.

Main course

Ratatouille



20 minutes



40 minutes



4-6 people

Ingredients:

1 eggplant, cut into cubes	2 tablespoons tomato paste
2 zucchini, sliced	2 tablespoons olive oil
1 red bell pepper, sliced	1 teaspoon dried thyme
1 yellow bell pepper, sliced	1 teaspoon dried oregano
1 onion, thinly sliced	Salt and pepper, to taste
3 cloves of garlic, minced	Fresh basil leaves, chopped, for garnish (optional)
4 tomatoes, chopped	

Instructions:

1. In a large skillet or pot, heat the olive oil over medium heat. Add the sliced onion and minced garlic, and sauté until the onion becomes translucent and fragrant.
2. Add the eggplant cubes, sliced zucchini, and bell peppers to the skillet. Cook for about 5 minutes, stirring occasionally, until the vegetables start to soften.
3. Stir in the chopped tomatoes, tomato paste, dried thyme, dried oregano, salt, and pepper. Mix well to combine all the ingredients.
4. Reduce the heat to low, cover the skillet, and simmer for about 30 minutes, or until all the vegetables are tender and cooked through. Stir occasionally to prevent sticking.
5. Once cooked, remove the Ratatouille from the heat.
6. Serve the Ratatouille hot as a main course or a side dish. Garnish with fresh chopped basil leaves, if desired.



Desserts



Tarte Tatin



20 minutes



40 minutes



6-8 people

Ingredients:

6-8 apples (preferably firm and tart varieties like Granny Smith), peeled, cored, and halved

1 1/2 cups granulated sugar

1/2 cup unsalted butter

1 teaspoon vanilla extract

1 sheet of puff pastry, thawed if frozen

Instructions:

1. Preheat the oven to 375°F (190°C).
2. In a 9-inch ovenproof skillet or a Tarte Tatin dish, melt the butter over medium heat. Add the sugar and vanilla extract, stirring until the sugar has dissolved.
3. Arrange the apple halves in the skillet, cut side down, fitting them closely together. Cook the apples in the butter and sugar mixture for about 10-15 minutes, or until they start to caramelize and turn golden brown. Occasionally spoon some of the caramel mixture over the apples while cooking.
4. Remove the skillet from the heat. Carefully place the puff pastry sheet over the apples, tucking in the edges around the apples.
5. Transfer the skillet to the preheated oven and bake for about 20-25 minutes, or until the pastry is golden brown and crispy.
6. Remove the Tarte Tatin from the oven and let it cool for a few minutes.
7. Place a large serving plate or platter over the skillet. Using oven mitts or a kitchen towel to protect your hands, carefully and quickly invert the skillet to release the Tarte Tatin onto the plate.
8. Serve the Tarte Tatin warm as a delicious dessert. It pairs well with a scoop of vanilla ice cream or a dollop of whipped cream.



A close-up photograph of two baked apples. The apples are coated in a thick, shiny caramel glaze that is dripping down their sides. Each apple has a small wooden stick with a piece of cinnamon bark stuck into its top, from which wisps of white smoke are rising against a dark, moody background.

Desserts

Baked Apples



10 minutes



30 minutes



4 people

Ingredients:

4 large apples (such as Granny Smith or Honeycrisp)
4 tablespoons butter, softened
4 tablespoons brown sugar

1 teaspoon ground cinnamon
1/4 cup raisins or chopped nuts (optional)
Vanilla ice cream or whipped cream, for serving (optional)

Instructions:

1. Preheat the oven to 375°F (190°C).
2. Wash the apples and remove the cores using an apple corer or a sharp knife, leaving the bottoms intact. Make a shallow cut around the middle of each apple to prevent them from bursting during baking.
3. In a small bowl, combine the softened butter, brown sugar, ground cinnamon, and raisins or chopped nuts (if using). Mix well to create a cinnamon-sugar filling.
4. Stuff each apple with the cinnamon-sugar filling, pressing it gently into the cavity.
5. Place the stuffed apples in a baking dish or on a baking sheet lined with parchment paper.
6. Bake the apples in the preheated oven for 30-40 minutes, or until they are tender and the skin starts to wrinkle. You can test the doneness by inserting a toothpick into the apples; it should go in easily.
7. Remove the baked apples from the oven and let them cool for a few minutes.
8. Serve the Baked Apples warm as a comforting dessert. They can be enjoyed as is or topped with a scoop of vanilla ice cream or a dollop of whipped cream for extra indulgence.



Desserts

Strawberry Tart



30 minutes



1H



6-8 people

Ingredients:

For the crust:

- 1 1/2 cups all-purpose flour
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, cold and cut into small cubes
- 1 large egg yolk
- 1-2 tablespoons ice water, as needed

For the filling:

- 1 pound fresh strawberries, hulled and sliced
- 1/4 cup strawberry jam
- Fresh mint leaves, for garnish (optional)

For the glaze:

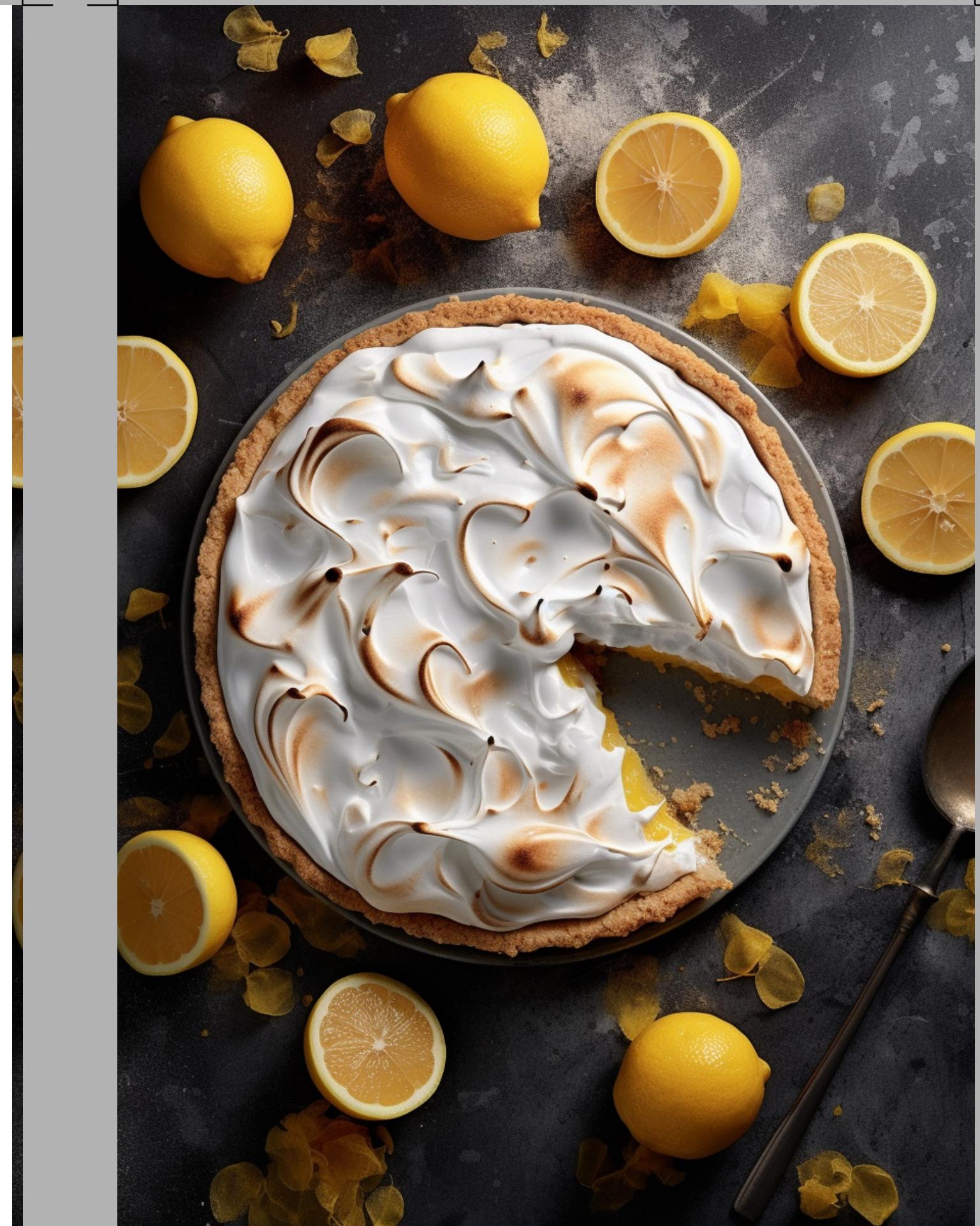
- 1/4 cup apricot preserves
- 1 tablespoon water

Instructions:

- In a food processor, combine the flour, sugar, and cold butter. Pulse until the mixture resembles coarse crumbs.
- Add the egg yolk and pulse again. Gradually add ice water, 1 tablespoon at a time, pulsing until the dough comes together and forms a ball.
- Flatten the dough into a disc, wrap it in plastic wrap, and refrigerate for at least 1 hour.
- Preheat the oven to 375°F (190°C).
- On a lightly floured surface, roll out the chilled dough to fit a 9-inch tart pan. Press the dough into the pan, trimming any excess.
- Prick the bottom of the crust with a fork. Line the crust with parchment paper and fill it with pie weights or dried beans.
- Bake the crust in the preheated oven for about 15 minutes, or until the edges are golden brown. Remove the weights and parchment paper and bake for an additional 5 minutes to crisp the bottom. Allow the crust to cool completely.

8. In a small saucepan, heat the strawberry jam over low heat until melted and smooth. Remove from heat and let it cool slightly.
9. Spread a thin layer of the melted strawberry jam over the cooled crust.
10. Arrange the sliced strawberries over the jam in a decorative pattern.
11. In a small saucepan, heat the apricot preserves and water over low heat until melted and smooth. Remove from heat and let it cool slightly.
12. Brush the glaze over the sliced strawberries to give them a glossy finish.
13. Refrigerate the Strawberry Tart for at least 1 hour before serving to allow the flavors to meld and the glaze to set.
14. Just before serving, garnish the tart with fresh mint leaves, if desired.

Note: Strawberry Tart is a delightful dessert that showcases the vibrant and juicy flavors of fresh strawberries. The buttery crust, sweet strawberry jam, and glossy glaze combine to create a visually stunning and delicious treat. Enjoy this elegant and refreshing tart as a perfect finale to any meal or special occasion. Bon appétit!



Lemon Meringue Pie



20 minutes

20 minutes
+ 2H (chilling)

8-10 people

Ingredients:

For the crust:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 6 tablespoons unsalted butter, melted

1/2 cup freshly squeezed lemon juice
1 tablespoon lemon zest

For the meringue topping:

- 4 large egg whites
- 1/2 cup granulated sugar
- 1/2 teaspoon cream of tartar

For the filling:

- 4 large egg yolks
- 1 can (14 ounces) sweetened condensed milk

9. Spread the meringue mixture over the lemon filling, making sure to seal the edges.
10. Use the back of a spoon to create decorative peaks in the meringue.
11. Bake the pie in the preheated oven for about 15 minutes, or until the meringue is lightly golden.
12. Remove the pie from the oven and let it cool completely on a wire rack.
13. Once cooled, refrigerate the Lemon Meringue Pie for at least 2 hours, or until set.
14. Slice and serve the pie chilled. Enjoy the tangy and creamy lemon filling complemented by the fluffy and sweet meringue topping.

Note: Lemon Meringue Pie is a classic dessert that combines the zesty freshness of lemons with a light and airy meringue. The buttery graham cracker crust adds a delightful crunch to every bite. This luscious and tangy pie is the perfect balance of sweet and tart, making it a crowd-pleasing treat for any occasion.

Instructions:

1. Preheat the oven to 350°F (175°C).
2. In a medium bowl, combine the graham cracker crumbs, sugar, and melted butter. Mix well until the mixture resembles wet sand.
3. Press the crumb mixture into a 9-inch pie dish, covering the bottom and sides evenly. Use the back of a spoon or a flat-bottomed glass to press the crumbs firmly.
4. Bake the crust in the preheated oven for about 10 minutes, or until it is lightly golden. Remove from the oven and let it cool.
5. In a large bowl, whisk together the egg yolks, sweetened condensed milk, lemon juice, and lemon zest until well combined.
6. Pour the lemon filling into the cooled crust, spreading it evenly.
7. In a separate bowl, using an electric mixer, beat the egg whites on medium-high speed until frothy. Add the cream of tartar and continue to beat until soft peaks form.
8. Gradually add the sugar while continuing to beat on high speed until stiff, glossy peaks form.

Cherry Clafoutis



20 minutes

20 minutes
+ 2H (chilling)

8-10 people

Ingredients:

For the crust:

1 1/2 cups all-purpose flour
 1/2 cup unsalted butter, cold and cut into small cubes
 1/4 cup granulated sugar
 1 large egg

For the filling:

4 cups whole milk
 1 cup granulated sugar
 1/2 cup cornstarch
 4 large eggs
 2 teaspoons vanilla extract
 Zest of 1 lemon (optional)

Instructions:

1. Preheat the oven to 350°F (175°C).
2. In a mixing bowl, combine the flour, cold butter cubes, and sugar. Use your fingers or a pastry cutter to mix until the mixture resembles coarse crumbs.
3. Add the egg and knead the dough gently until it comes together. Do not overmix.
4. Press the dough into the bottom and up the sides of a 9-inch tart pan, forming an even crust.
5. In a saucepan, heat the milk over medium heat until hot but not boiling. Remove from heat and set aside.
6. In a separate bowl, whisk together the sugar, cornstarch, eggs, vanilla extract, and lemon zest (if using) until well combined.
7. Gradually pour the hot milk into the egg mixture, whisking constantly to prevent curdling.
8. Return the mixture to the saucepan and cook over medium heat, stirring continuously, until it thickens and comes to a boil. This should take about 5 minutes.
9. Remove the saucepan from heat and continue stirring for another minute to ensure a smooth consistency.



Parisian Flan



20 minutes

20 minutes
+ 2H (chilling)

8-10 people



Ingredients:

For the crust:

- 1 1/2 cups all-purpose flour
- 1/2 cup unsalted butter, cold and cut into small cubes
- 1/4 cup granulated sugar
- 1 large egg

For the filling:

- 4 cups whole milk
- 1 cup granulated sugar
- 1/2 cup cornstarch
- 4 large eggs
- 2 teaspoons vanilla extract
- Zest of 1 lemon (optional)

Instructions:

1. Preheat the oven to 350°F (175°C).
2. In a mixing bowl, combine the flour, cold butter cubes, and sugar. Use your fingers or a pastry cutter to mix until the mixture resembles coarse crumbs.
3. Add the egg and knead the dough gently until it comes together. Do not overmix.
4. Press the dough into the bottom and up the sides of a 9-inch tart pan, forming an even crust.
5. In a saucepan, heat the milk over medium heat until hot but not boiling. Remove from heat and set aside.
6. In a separate bowl, whisk together the sugar, cornstarch, eggs, vanilla extract, and lemon zest (if using) until well combined.
7. Gradually pour the hot milk into the egg mixture, whisking constantly to prevent curdling.
8. Return the mixture to the saucepan and cook over medium heat, stirring continuously, until it thickens and comes to a boil. This should take about 5 minutes.
9. Remove the saucepan from heat and continue stirring for another minute to ensure a smooth consistency.

10. Pour the filling into the prepared crust, smoothing the top with a spatula.
11. Bake the flan in the preheated oven for 40-45 minutes, or until the top is golden and set.
12. Remove the flan from the oven and let it cool to room temperature.
13. Once cooled, refrigerate the Parisian Flan for at least 2 hours, or until chilled and set.
14. Slice and serve the flan chilled. It can be enjoyed on its own or garnished with a dusting of powdered sugar or a drizzle of caramel sauce.

Note: Parisian Flan is a classic French dessert that features a smooth and creamy custard filling in a buttery crust. The delicate vanilla and lemon flavors add a delightful touch to this comforting and indulgent treat. Serve this elegant and irresistible flan to impress your guests or simply savor it as a sweet ending to any meal.



Financiers



15 minutes



15 minutes



12 portions

Ingredients:

1/2 cup unsalted butter	1/4 teaspoon salt
1 cup almond flour	4 large egg whites
3/4 cup powdered sugar	1 teaspoon vanilla extract
1/4 cup all-purpose flour	Optional: Sliced almonds or berries for garnish

Instructions:

1. Preheat the oven to 375°F (190°C). Grease a financier mold or a muffin tin with butter or cooking spray.
2. Melt the butter in a small saucepan over medium heat. Cook until the butter turns golden brown and gives off a nutty aroma. Remove from heat and let it cool slightly.
3. In a mixing bowl, combine the almond flour, powdered sugar, all-purpose flour, and salt. Whisk together until well combined.
4. In a separate bowl, whisk the egg whites until frothy.
5. Add the whisked egg whites and vanilla extract to the dry ingredient mixture. Stir until the batter is smooth and well combined.
6. Gradually pour in the melted butter while stirring continuously until fully incorporated.
7. Divide the batter evenly among the prepared financier molds or muffin cups, filling them about three-quarters full.
8. If desired, top each financier with a few sliced almonds or berries for added flavor and decoration.
9. Bake in the preheated oven for 12-15 minutes, or until the financiers are golden brown and a toothpick inserted into the center comes out clean.
10. Remove from the oven and let the financiers cool in the molds for a few minutes. Then transfer them to a wire rack to cool completely.
11. Once cooled, serve the financiers as a delightful treat with a cup of tea or coffee.



Îles Flottantes



15 minutes



15 minutes



4 people

Ingredients:

For the meringues:

- 4 large egg whites
- 1/4 cup granulated sugar
- 1/4 teaspoon vanilla extract

For the caramel sauce:

- 1/2 cup granulated sugar
- 1/4 cup water
- Optional: Sliced almonds or grated chocolate for garnish

For the crème anglaise:

- 2 cups whole milk
- 1/2 cup granulated sugar

6. In a small saucepan, combine the sugar and water for the caramel sauce. Cook over medium heat, stirring occasionally, until the sugar has dissolved. Increase the heat to medium-high and continue cooking without stirring until the mixture turns a golden amber color. Remove from heat and let it cool slightly.
7. To serve, pour the chilled crème anglaise into individual serving bowls or glasses. Place the poached meringues on top of the crème anglaise. Drizzle the caramel sauce over the meringues. If desired, sprinkle with sliced almonds or grated chocolate for extra flavor and decoration.

Note: Îles Flottantes, or «floating islands,» are a classic French dessert consisting of delicate poached meringues floating in a sea of creamy vanilla custard, topped with a luscious caramel sauce. The combination of light and airy meringues, velvety custard, and sweet caramel creates a heavenly dessert that is both elegant and comforting. Indulge in this delightful treat that will transport your taste buds to the enchanting world of French cuisine.

Instructions:

1. In a mixing bowl, beat the egg whites until soft peaks form. Gradually add the sugar and continue beating until stiff peaks form. Stir in the vanilla extract.
2. Bring a pot of water to a simmer. Using two spoons, shape the meringue mixture into small quenelles or oval shapes and gently drop them into the simmering water. Poach the meringues for about 2-3 minutes on each side, or until firm. Remove the poached meringues from the water and set them aside to cool.
3. In a saucepan, heat the milk over medium heat until hot but not boiling. In a separate bowl, whisk together the sugar and egg yolks until pale and creamy. Gradually pour the hot milk into the egg mixture, whisking constantly.
4. Return the mixture to the saucepan and cook over low heat, stirring continuously, until it thickens and coats the back of a spoon. This should take about 10 minutes. Do not let it boil. Stir in the vanilla extract.
5. Remove the crème anglaise from heat and strain it through a fine-mesh sieve to remove any lumps. Let it cool to room temperature, then refrigerate until chilled.



Desserts

Crème Brûlée



20 minutes



45 minutes
+ 2H (chilling)



4 people

Ingredients:

4 large egg yolks
1/2 cup granulated sugar
2 cups heavy cream

1 teaspoon vanilla extract
4-6 tablespoons granulated sugar (for caramelizing the tops)

Instructions:

1. Preheat the oven to 325°F (160°C). Place four ramekins or ceramic dishes in a deep baking pan.
2. In a mixing bowl, whisk together the egg yolks and sugar until well combined and creamy. In a saucepan, heat the cream over medium heat until hot but not boiling. Remove from heat and stir in the vanilla extract.
3. Gradually pour the hot cream into the egg yolk mixture, whisking constantly to prevent curdling. Strain the mixture through a fine-mesh sieve to remove any lumps.
4. Divide the mixture evenly among the ramekins placed in the baking pan.
5. Pour enough hot water into the baking pan to reach about halfway up the sides of the ramekins, creating a water bath.
6. Carefully transfer the baking pan to the preheated oven and bake for 40-45 minutes, or until the edges are set but the centers still have a slight jiggle.
7. Remove the ramekins from the water bath and let them cool to room temperature. Then refrigerate them for at least 2 hours, or until fully chilled.
8. Just before serving, sprinkle 1-1.5 tablespoons of granulated sugar evenly over the surface of each chilled crème brûlée.
9. Use a kitchen torch to caramelize the sugar, moving the flame in a circular motion until the sugar turns golden brown and forms a crisp crust.
10. Let the crème brûlées sit for a minute or two to allow the caramelized sugar to harden. Serve the crème brûlées immediately and enjoy the contrasting textures of the creamy custard and the brittle caramelized sugar.

Bon appétit!



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