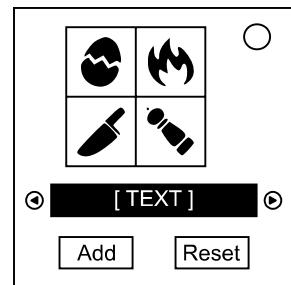


## On the Subject of Ingredients

This might be a good spot to find some explosions. Let's just hope that they're explosions of flavor instead of the usual kind.

See Appendix I-1 for information on ingredients.

See Appendix I-2 for information on recipes.



- This module contains a list of between seven and ten ingredients taken from Appendix I-1.
- Only one of the dishes listed in Appendix I-2 can be prepared using the ingredients on this list.
- Prepare this dish using the correct ingredients and the proper cooking technique to disarm this module.

## Choosing Ingredients

- The list of ingredients can be scrolled through using the arrow buttons on either side of the display.
- To add an ingredient to your dish, press the “Add” button when said ingredient is shown on the display.
- Ingredients may be added in any order. There is no penalty for adding an ingredient that doesn’t belong until you try to select a technique.
- Pressing “Reset” will return the module to its initial state.

## Choosing a Technique

- Once all necessary ingredients (and no others) have been added, press the button that matches the icon shown alongside the name of the dish.
- Since proper timing is a fundamental skill for any chef, you must press the button when a particular digit appears somewhere in the bomb’s countdown timer, depending on the dish’s course and applicable technique, as per the table below.

<b>Starter</b>	3	7	1	4
<b>Soup</b>	1	5	6	0
<b>Fish</b>	9	4	5	8
<b>Meat</b>	7	0	9	2
<b>Dessert</b>	2	3	8	6

## Appendix I-1: List of Ingredients

There are 59 different ingredients that can appear on this module:

### Meat and Poultry

- Veal
- Beef
- Quail
- Filet Mignon

### Fish and Seafood

- Crab
- Scallop
- Lobster
- Sole
- Eel
- Sea Bass
- Mussel
- Cod

### Vegetables

- Pumpkin
- Zucchini
- Onion
- Tomato
- Eggplant
- Carrot
- Garlic
- Celery

### Mushrooms

- Morel
- Porcini
- Chanterelle
- Portobello
- Black Truffle
- King Oyster Mushroom
- Black Trumpet
- Miller Mushroom

\*Consult Appendix KH-3 (available at your local video game retailer) for more information on what makes these fruits “special.”

### Herbs and Spices

- Cloves
- Rosemary
- Thyme
- Bay Leaf
- Basil
- Dill
- Parsley
- Saffron

### Fruits

- Apricot
- Gooseberry
- Lemon
- Orange
- Raspberry
- Pear
- Blackberry
- Apple

### Miscellaneous Items

- Cheese
- Chocolate
- Caviar
- Butter
- Olive Oil
- Cornichon
- Rice
- Honey

### Special Fruits\*

- Sour Cherry
- Strawberry
- Blood Orange
- Banana
- Grapes
- Melon
- Watermelon

## Appendix I-2: Le Grand Bistrot Recipe Book

This module uses the following recipes from the world-famous Le Grand Bistrot, headed by executive chef Remy (a.k.a. Little Chef). The icon to the left of each dish name indicates which technique is needed to cook the dish. The italicized descriptions of each dish should not have any bearing on which ingredients are needed for them, even if they may imply the use of additional ingredients beyond those listed.

### Les Entrées (Starters)

#### Mushroom Terrine

*A lavish mushroom medley, complex in texture and aroma.*

Morel, Chanterelle, King Oyster Mushroom, Black Trumpet

#### Scallop Poêlé

*Jumbo scallops, seared to perfection in a rich, aromatic olive oil.*

Scallop, Olive Oil

#### Ratatouille

*A slow-roasted rainbow of thinly sliced vegetables, infused with savory goodness. A dish near and dear to Little Chef's heart.*

Zucchini, Eggplant, Tomato, Garlic, Bay Leaf

#### Lobster Mousse

*An adventurous blend of the luxurious flavor of lobster with the whimsical texture of a mousse.*

Lobster, Scallop, Dill

#### Caprese Salad

*Juicy tomato meets bright strawberry in this wonderfully balanced mix of sweet and acidic flavors.*

Strawberry, Tomato, Cheese, Basil

### Les Potages (Soups)

#### Consommé

*This translucent amber soup is pure umami magic on the palate.*

Celery, Onion, Cloves

#### Pumpkin Velouté

*Rich and velvety, this soup elevates the pumpkin's own natural sweetness.*

Pumpkin, Black Truffle

 **Carrot Potage**

*The simple sweetness of the humble carrot is the key to this soup's appeal.*

Carrot, Onion, Rice, Butter

 **Crab Bisque**

*The robust flavor of crab permeates every spoonful of this rich and creamy soup.*

Crab, Tomato, Carrot, Celery, Olive Oil

 **Cold Tomato Soup**

*The juiciness of ripe tomato and watermelon mingle in this delightful chilled soup.*

Watermelon, Tomato, Dill

**Les Poissons (Fish)** **Sole Meunière**

*Prime sole filet, dredged in flour and pan-fried in golden butter.*

Sole, Caviar

 **Eel Matelote**

*Lavish chunks of eel meet a medley of aromatic herbs in this red wine stew.*

Eel, Bay Leaf, Parsley

 **Bouillabaisse**

*A stew that has been jam-packed with seafood and aromatic vegetables.*

Mussel, Lobster, Cod, Garlic, Saffron

 **Sea Bass en Papillote**

*Sea bass and herbs, encased in parchment to steam in the oven. A bundle of joy for the palate.*

Sea Bass, Basil, Thyme, Olive Oil

 **Seafood Tartare**

*The crisp, tangy flavor of citrus unifies this bounty of seafood treats.*

Blood Orange, Lobster, Sea Bass, Olive Oil

 **Sea Bass Poêlé**

*Sea bass, grilled skin-down to a tantalizing crisp, then paired with a fruity grape sauce.*

Grapes, Sea Bass, Zucchini, Chanterelle, Parsley

## Les Viandes (Meats)

### Sweetbread Poêlé

*The dense flavor and airy texture of sweetbread, paired with a breezy lemon butter sauce.*

**Porcini, Lemon, Veal**

### Beef Sauté

*Juicy cuts of beef, tossed briskly in the frying pan to lock in the meaty goodness.*

**Cornichon, Eggplant, Zucchini, Beef**

### Beef Bourguignon

*Beef cheek, lovingly stewed in red wine for hours.*

**Rosemary, Bay Leaf, Thyme, Garlic, Beef**

### Stuffed Quail

*Plump quail, stuffed with a bounty of delights and roasted to a golden brown.*

**Rice, Portobello, Porcini, Miller Mushroom, Parsley, Quail**

### Filet Mignon Poêlé

*The refined taste of filet mignon, enhanced by a cherry sauce artfully balancing sour and sweet.*

**Sour Cherry, Butter, Black Truffle, Rosemary, Cloves, Filet Mignon**

## Les Desserts (Desserts)

### Chocolate Mousse

*Luxe, fragrant chocolate, whipped into a light mousse that melts in your mouth.*

**Chocolate, Lemon, Butter**

### Fresh Fruit Compote

*Fresh fruit, lightly simmered in simple syrup to heighten its flavor while preserving its texture.*

**Pear, Apple, Apricot**

### Crêpes Suzette

*A delicate golden crepe, dressed with citrusy orange caramel.*

**Orange, Butter, Honey**

### Berries au Fromage

*The sweet tartness of fromage blanc, married perfectly with the tart sweetness of fresh berries.*

**Cheese, Lemon, Gooseberry, Raspberry, Blackberry**

 **Warm Banana Soufflé**

*Made with a generous helping of ripe banana, this warm soufflé pairs exquisitely with ice cream.*

**Banana, Butter, Honey**

 **Fruit Gelée**

*A fanciful dessert combining the flavor of fresh, juicy fruit with the fun of a silky-smooth gelatin.*

**Melon, Pear, Gooseberry**

 **Tarte aux Fruits**

*Crisp, crumbly shortbread crust, decadently crowned with a bounty of fruits. A Little Chef signature creation.*

**Sour Cherry, Strawberry, Blood Orange, Banana, Grapes, Melon, Watermelon**