**🐟 Trout Amandine (Truite aux Amandes)**

*A classic French preparation with browned butter, lemon, and toasted almonds.*

**Ingredients (serves 2–4):**

* 2 whole trout, cleaned and butterflied, or 4 trout fillets (skin-on)
* Salt and freshly ground black pepper
* All-purpose flour, for dredging
* 3–4 tbsp unsalted butter
* 2 tbsp neutral oil (like grapeseed or sunflower)
* 1/3 cup sliced almonds
* Juice of 1/2 lemon (plus wedges for serving)
* 1 tbsp chopped flat-leaf parsley

**Instructions:**

1. **Prep the trout:**
   * Pat fish dry and season with salt and pepper.
   * Lightly dredge in flour, shaking off excess.
2. **Sear the trout:**
   * In a large skillet, heat **2 tbsp butter and 2 tbsp oil** over medium-high heat.
   * Add trout skin-side down and cook 3–4 minutes per side until golden and just cooked through.
   * Transfer to a warm platter.
3. **Make the amandine topping:**
   * Wipe out the pan if needed. Add the **remaining 1–2 tbsp butter**.
   * Add **sliced almonds** and cook until golden, stirring constantly (about 2–3 minutes).
   * Remove from heat, stir in **lemon juice** and **parsley**.
4. **Finish:**
   * Spoon the almond-butter sauce over the trout.
   * Serve immediately with lemon wedges and your salad.

**🥗 Salade de Cèpes with Endive and Escarole**

*A warm salad of porcini mushrooms on crisp bitter greens, dressed with shallot vinaigrette.*

**Ingredients (serves 2–4):**

* 20–25g (about ¾ oz) dried porcini mushrooms
* 1 small shallot, finely minced
* 1 tsp Dijon mustard
* 2 tsp sherry vinegar (or white wine vinegar)
* 5 tbsp olive oil, divided
* Salt and black pepper
* 1 small head endive, sliced
* 1/2 head escarole, torn into bite-size pieces
* Optional: shaved **Ossau-Iraty** or toasted walnuts

**Instructions:**

1. **Rehydrate the mushrooms:**
   * Soak porcini in **warm water** for 25–30 minutes.
   * Strain soaking liquid through a coffee filter or paper towel; reserve 2 tbsp.
   * Rinse mushrooms to remove grit, pat dry, and slice large pieces.
2. **Make the vinaigrette:**
   * In a small bowl, whisk together:
     + Minced shallot
     + 1 tsp mustard
     + 2 tsp sherry vinegar
     + 3 tbsp olive oil
     + Salt and pepper to taste
3. **Sauté the mushrooms:**
   * Heat **2 tbsp olive oil** in a skillet over medium heat.
   * Add mushrooms and sauté for 3–5 minutes until lightly browned.
   * Deglaze with **2 tbsp reserved soaking liquid** and cook until mostly evaporated.
   * Season with salt, pepper, and a splash of lemon juice or vinegar if needed.
4. **Assemble the salad:**
   * Toss endive and escarole with half the vinaigrette.
   * Plate the greens, spoon warm mushrooms over the top.
   * Drizzle with more vinaigrette as needed.
   * Optionally, garnish with shaved **Ossau-Iraty** or a few **toasted walnuts**.