



Claire Wagner's Recipe Book

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Cream of Cucumber Soup

For 6 persons

CLAIRE'S NOTES:

Better served cold than warm.

Can be done two days ahead of time, but served cold.

Ingredients

- 1 ½ pounds cucumbers
- ½ cup minced scallions or shallots
- 2 tablespoons butter, margarine or oil
- 6 cups chicken broth
- 1 teaspoon wine vinegar
- 1 teaspoon dried tarragon or 4 leaves fresh tarragon
- 2 tablespoons flour
- Salt and pepper
- ½ cup sour cream or yogurt
- 1 to 2 tablespoons minced fresh tarragon or parsley

Directions

Peel the cucumbers and cut the ends off.

*Cream of Cucumber
Soup continued*

Cut a few paper-thin slices for the decoration if soup is served cold.

Cut the rest in ½-inch chunks (there should be about 4 ½ cups).

Heat the fat in a saucepan.

Add scallions and cucumber chunks. Sauté for a few minutes.

Add vinegar, chicken broth, and tarragon and bring to the simmer.

Stir in flour.

Simmer partially covered for 15-to-20 minutes.

Puree through a food mill or a blender.

Return soup to saucepan. Add more liquid if necessary. Season with salt and pepper.

SOUP CAN BE PREPARED IN ADVANCE TO THIS POINT.

Before serving, reheat and beat in the sour cream or the yogurt and sprinkle the minced tarragon or parsley on top.

If served cold, salt a little more and use the paper-thin cucumber slices to decorate top.

Instead of cucumbers, zucchinis can be used.



Potage Veloute aux Champignons

For 6 persons

CLAIRE'S NOTES:

Better served warm; could lose its taste if eaten cold.

Can be cooked one day before serving, but no more.

Ingredients

- 1 pound mushrooms
- 3 tablespoons butter
- 3 tablespoons flour
- 6 cups boiling bouillon (chicken, beef, or vegetables)
- ¼ cup minced onion
- A few chopped parsley sprigs

Directions

Remove stems from mushrooms. Chop them grossly.

Melt butter in saucepan. Add flour, stir in bouillon little by little. Add stems of mushrooms.

Boil slowly for about 20 minutes.

Strain. Press the stems and onions through foodmill or blender. Add the puree to the bouillon.

Cut caps of mushrooms in chunks. Sauté in hot butter until lightly brown. Simmer until tender.

Add mushrooms to the soup. Taste.

Sprinkle chopped parsley on top.

Soupe au Pistou



For 6 persons

CLAIRE'S NOTES:

Any leftover vegetables can be used for the soup.

Pistou can be added to a dish of noodles or rice. It keeps for a while.

Do base ahead of time; add pistou at the last minute.

Ingredients for Soupe

3 quarts of water or bouillon

2 cups each of diced carrots, potatoes, and leeks

2 cups diced green beans

Salt and pepper

Directions

Bring the water or bouillon to a boil.

Cook vegetables until tender.

Taste and correct seasoning.

Ingredients for Pistou

4 cloves of garlic, mashed

4 tablespoons tomato paste

Soupe au Pistou
continued

¼ cup chopped fresh basil or 1 ½ tablespoons dried basil

½ cup grated Swiss cheese

¼ to ½ cup olive oil

Directions

While soup is cooking, prepare the pistou.

Place garlic, tomato paste, basil, and cheese in a bowl.

Mash to a paste with a wooden spoon.

Add olive oil, drop by drop.

Pour soup into the pistou or leave in a separate container for each person to add to their dish of soup.

Vichyssoise

Leek and Potato Soup



Recipe is for 6 persons

CLAIRE'S NOTES:

1 cup of cream can be substituted with yogurt

Soup can be served cold and done ahead of time.

Ingredients

3 cups of peeled and sliced potatoes

3 cups sliced leeks (You can use up to 4 cups of leeks, including the green parts)

1 1/2 quarts of chicken stock

Salt to taste

1/2-to-1 cup of heavy cream

2-to-3 tablespoons of chives, minced

Directions

Simmer vegetables and potatoes in stock until tender.

Puree soup through food mill or blender and sieve.

Stir in cream.

Taste and add salt and pepper, if necessary. (If served chilled, oversalt slightly. Salt loses savor when dish is cold.

Chill, and before serving, sprinkle top with minced chives.

Can also be served warm.



Boeuf Bourguignon

Recipe is for 6 persons

CLAIRE'S NOTES:

This dish is better done ahead of time and reheated.

It can be cooked in the oven or on top of the stove over a low flame and in a heavy fireproof casserole.

Ingredients

6 ounces bacon or prosciutto

3 pounds lean stewing beef cut into 2-inch pieces

1 medium onion, sliced

1 carrot, sliced

Salt, pepper, bouquet garni (thyme, bayleaf, sprig of parsley tied together)

2 tablespoons flour

3 cups of good red wine

2 cups of beef bouillon broth

1 tablespoon tomato paste

2 cloves of mashed garlic

24 little white onions

1 pound sliced mushrooms

Directions

Start with the bacon. (If bacon has a lot of fat, boil for 10 minutes, remove from water, and dry before cutting it in strips.)

Put oil in casserole, brown bacon in hot oil. Remove from pan with slotted spoon.

Sauté pieces of meat in hot oil. Do not sauté all the pieces if the pan is too small. All pieces have to be brown.

After browning the meat, sauté sliced onion and peeled and sliced carrot in same oil. Add more oil if necessary.

Remove from casserole and add the flour to the oil. Mix and let the flour brown a little. Add tomato paste.

Stir in the wine, little by little.

Add meat, bacon, carrots, and onions. Add garlic. If meat is not covered with liquid, add beef bouillon broth. Add salt and pepper. Mix. Add the bouquet garni on top.

Simmer on top of the stove at a low temperature or in a preheated oven (375 degrees).

The meat is done when a fork pierces it easily.

The small onions need less time to cook than the meat. Peel them, then sauté in oil or butter. When it develops some color, add to the casserole.

Slice the mushrooms. Sauté them in the same pan as the onions. Add them to the casserole when the meat is cooked.

When the meat is cooked, pour contents of casserole into a sieve over a big bowl.

Taste the juice. Add more seasoning is necessary. If it is too thick, add more beef bouillon broth. If too liquid, add a tiny bit of cornstarch diluted in cold liquid (water or beef bouillon broth).

Bon Appetit!



Coq au Vin

Casserole of chicken in red wine garnished with small white onions and mushrooms

Recipe is for 6 persons

CLAIRE'S NOTES:

Coq au Vin is much better if done a few days ahead of time. Keep in refrigerator and heat slowly in casserole. It can also be frozen.

Ingredients

3 pounds chicken, cut up

18 to 24 mushrooms

24 small white onions

2 cloves garlic, chopped

3 cups red wine (Burgundy, Macon, etc.)

1/4 cup Cognac

Salt and pepper

Bouquet garni (2 sprigs parsley, 1 bay leaf, 2 sprigs fresh thyme) or pinch of dry thyme

1-to-2 cups chicken bouillon broth

1 tablespoons tomato paste

Oil

3 tablespoons flour

Cornstarch

Chopped parsley to garnish dish

Directions

Heat enough oil in casserole to brown chicken on all sides. Season with salt and pepper.

Pour in Cognac, ignite with lighted match, shaking pan until flames subside.

Remove chicken and liquid from casserole.

Heat 2 tablespoons oil, add flour and stir to color slightly.

Little by little, pour in red wine and stir to avoid lumps.

Add tomato paste. Stir to mix.

Add chicken parts and liquid to casserole. Add garlic, bouquet garni tied with string, and enough bouillon broth to cover the chicken.

Bring to a boil, then reduce temperature to simmering point. Simmer for 20-to-30 minutes until chicken is tender.

Peel onions. Sauté in hot oil until brown, then add to the casserole to cook with chicken (for about 15 minutes).

Clean and slice mushrooms. Sauté in hot oil and add to the casserole at the end of cooking time.

Put chicken pieces on hot platter and pour the sauce over.

Garnish with chopped parsley and serve with rice, potatoes, or noodles.

If sauce seems too liquid at the end of cooking, remove chicken parts to a hot plate. Take 1 tablespoon of cornstarch, blend with a little cold water. Add hot cooking liquid and pour in casserole. Bring to a boil to thicken sauce and pour over chicken.



Crab Timbale

*Recipe is for 6 to 8
persons*

CLAIRE'S NOTES:

*Instead of crab, chicken
livers in puree, salmon,
chicken, or any other
meat or fish in puree can
be used.*

Ingredients

- 1 1/2 tablespoons butter
- 2 tablespoons flour
- 1 cup boiling milk
- Pinch of salt and pepper
- 4 eggs, separated
- 2 tablespoons clam juice
- 2 cups crab meat

Sauce:

- 1 tablespoon butter
- 1 tablespoon flour
- Clam juice or fish stock
- Capers

Directions

Preheat oven to 400 degrees.

Blend the crab meat if not smooth.

Melt butter in saucepan. Add flour, mix well, then add hot milk. It should be smooth and thick.

Season with salt and pepper.

Add egg yolks, one at a time.

Add clam juice and crab meat.

Beat egg whites until very stiff and fold them carefully into the above mixture.

Butter soufflé dish or individual molds and pour the crab mixture into molds to within about 1/4 inch of the top.

Place mold in pan (which should already be in the oven) containing 1-to-2 inches of boiling water.

Reduce oven temperature to 375 degrees and place pan in the middle rack of the oven.

Bake for at least 35 minutes if big mold is used. Individual molds need less time.

DO NOT OPEN OVEN FOR FIRST 15 MINUTES.

The timbale is cooked when a knife inserted in middle of timbale comes out clean.

If not served immediately, leave in turned-off oven for 15-to-20 minutes.

Run a knife around the mold. Unmold and cover with sauce or garnish with cooked shrimp.

For the sauce:

Melt butter then add flour, and mix. Pour in slowly the clam juice or stock until the sauce is smooth and light. Add the capers and pour over and around timbale.



Filet of Sole Normandy

For 6 persons

Ingredients

2 ½ pounds filets of sole or flounder

Salt and pepper

2 tablespoons shallots or green onions, minced

1 ½ tablespoons butter

1 ¼ to 1 ½ cups fish stock or ¾ cup dry white wine or 2/3 cup dry white vermouth plus ¼ cup bottled clam juice or white wine and water mixed.

For the sauce:

3 tablespoons butter

4 tablespoons flour

The fish poaching liquid, milk if necessary or white wine + 1 cup heavy cream

¾ pounds fresh mushrooms, cleaned, sliced and sautéed in 2 tablespoons hot butter

½ pounds shrimps cooked in white wine or vermouth

Lemon cut in wedges or slices

A buttered baking dish big enough to hold the filets

Wax paper to cover the dish — do not use aluminum foil, it will discolor the wine

Saucepan

Frying pan for the mushrooms

Serving platter

Cutting board

Bowl for the cooking liquids, wooden spoon, whisk, spatulas, knife

Directions

Preheat oven to 350 degrees.

Clean mushrooms, slice, then sauté in frying pan in hot butter. Set aside.

Cook shrimps in wine or vermouth for 5 minutes. Let them cool in the liquid, then peel them. Set aside.

Sprinkle half the shallots in the bottom of the dish.

Season with salt and pepper skin side of each filet. Fold in two.

Place in baking dish.

Sprinkle in the rest of shallots over the filets. Dot with butter.

Pour cold cooking liquid over filets. Add water if necessary. Fish should be barely covered.

Bring to almost simmering on top of stove.

Cover with paper and place dish in lower third of oven.

Maintain liquid at the simmer for 8-to-12 minutes, depending on thickness of the filets.

The fish is done when fork pierces the flesh easily. Do not overcook.

Drain all cooking liquid in baking dish and keep filets warm. Add cooking liquid of shrimps and the liquid of mushrooms if there is any.

Prepare sauce:

Melt butter in saucepan, add flour and cook slowly together until they foam.

Off heat, beat in cooking liquids.

Let boil and add more liquid if sauce is too thick. It should coat a spoon.

Taste and add seasoning if necessary.

Add cream.

Heat without reaching the boiling point.

Add shrimp and mushrooms. Taste again.

Place gently filets on serving platter.

Pour sauce over and garnish with lemon slices.

Instead of shrimps, scallops, shelled mussels, shelled oysters, morsels of lobster meat can be added to the sauce.

Leg of Lamb Stuffed a la Provencale



For 8 to 10 persons

CLAIRE'S NOTES:

Garlic and tomatoes can be done ahead of time.

Ingredients

4 to 5 pounds boned leg of lamb

Salt and pepper

Stuffing:

½ cup minced onions

¼ cup minced mushrooms

2 cloves of garlic, chopped

Parsley and thyme, minced

Salt, pepper

3 tablespoons breadcrumbs

1 egg yolk

¾ cup lean chopped ham or 4 lamb kidneys, sauteed and chopped, or
¾ cup ground lamb, or ½ cup drained, canned salmon and 6 mashed
anchovies (packed in olive oil).

Coating

½ cup Dijon mustard

1 clove garlic, mashed

*Leg of Lamb Stuffed
a la Provencale
continued*

Thyme, minced
Salt and pepper
2 tablespoons soy sauce
2 tablespoons olive oil

Gratin

2 pounds potatoes, peeled washed, and sliced thin
4 cloves of garlic, chopped thin except one to rub the gratin dish
1 pound thyme, minced
2 large onions, chopped
5 medium tomatoes, sliced
2/3 cup dry white wine or vermouth
1/3 cup olive oil

Directions

Preheat oven to 400 degrees.

Mix all ingredients for stuffing and stuff leg of lamb: law meat, skin side down, on the surface.

Season lightly with salt and pepper. Spread stuffing. Roll meat. Sew or skewer then tie loops of string around.

Prepare mustard coating: Mix mustard with garlic, thyme, salt and pepper, soy sauce. Slowly add olive oil. The sauce will look like a mayonnaise.

Brush the leg with the sauce.

Rub bottom and sides of gratin dish with clove or garlic. Arrange potatoes in bottom of dish. Season with salt and pepper and some of the thyme and garlic. Layer the onions on top and repeat the seasonings. Layer the tomato on top and season with remaining of garlic and thyme. Drizzle the top with the wine and olive oil.

Place the lamb on a rack fitting the gratin dish. Insert meat thermometer into thickest part of the meat.

*Leg of Lamb Stuffed
a la Provencale
continued*

Cooking time: 25 to 30 minutes per pound for medium rare (147 to 150 degrees), 30 to 35 minutes per pound for well done, 160 to 165 degrees.

Turn lamb every 15 minutes. With the mustard coating, meat does not need to be basted. If too dry, baste with the liquid in the gratin dish.

Let lamb sit for 20 minutes before carving.

Carve lamb into thin slices and serve with the vegetable gratin.

Bon appetit!



Ratatouille

For 6 to 8 persons

CLAIRE'S NOTES:

Can be done several days ahead of time and reheated. It improves the flavor.

If it's too liquid, put no more than 1-to-2 tablespoons of rice to absorb the liquid 20 minutes before it's done.

Ingredients:

½ pound eggplant

½ pound zucchini

1 ½ cups sliced onions

2 sliced green peppers

2 mashed cloves of garlic

1 pound ripe tomatoes or canned tomatoes

Salt, pepper, thyme

1 bay leaf

Olive oil

Parsley

Directions

Peel eggplant, slice (3/8 inch thick), place in a strainer, sprinkle with salt, and let drain for ½ hour.

Dry in paper towels.

Do the same thing for the zucchini.

Fill bottom of skillet with olive oil and saute each vegetable, one layer at a time, until slightly brown.

Remove to side dish.

In the same skillet, cook onions and pepper together for a few minutes.

In a heavy casserole, place sauteed eggplant, zucchini, onions, peppers.

Add tomatoes, garlic, bay leaf, and 3 sprigs of parsley.

Season with salt, pepper, thyme.

Cook slowly together covered. If too much juice, uncover casserole.

Remove bay leaf and sprigs of parsley.

Pour in a serving dish and sprinkle with chopped parsley.



Scallops and Fish Filets a la Provencale

For 4 to 6 persons

CLAIRE'S NOTES:

*Scallops and fish fillet can
be done ahead of time.*

Ingredients

1 pound scallops
1 pound fish filets (flounder, sole, scrod)
 $\frac{3}{4}$ -to-1 cup flour
Drops of lemon juice
Salt and pepper
Olive oil or cooking oil
4 tablespoons scallions, minced
2 cloves of garlic, mashed
3-to-4 tablespoons chopped parsley
 $\frac{1}{2}$ pound mushrooms, sliced (optional)
 $\frac{1}{4}$ to $\frac{1}{2}$ cup dry white vermouth

Directions

Wash and dry scallops and fish filets.
If scallops are large, quarter them.
Cut filets with the same size, then scallops.

*Scallops and Fish
Filets a la
Provencale
continued*

Sprinkle with salt, pepper and lemon juice.

Roll in flour, shaking off all excess.

Fill bottom of frying pan with thin layer of oil.

When almost smoking, add scallops and toss for 4-to-6 minutes. They are done when they are springy to the touch and milky white. Do not overcook or they will become rubbery and tough.

Remove them to a hot serving platter.

Clean frying pan.

Fill bottom with a thin layer of oil, heat thoroughly and saute filets until flaky.

Remove to serving platter.

Clean frying pan, melt butter until very hot, saute mushrooms.

Add scallions, garlic, and parsley to pan.

Deglaze with vermouth and reduce until syrupy.

Add fish fillets and scallops.

Toss and serve.

The dish can be prepared ahead of time in a baking dish.

Sprinkle with ½ cup grated Swiss cheese or parmesan.

Before serving, reheat in 375 degrees preheated oven, then brown under broiler.

To have crisp, light brown scallops, moist and tender inside:

Use very hot oil and use not more than one layer at a time. Otherwise, they will steam and exude moisture.

If frozen scallops are used, blanch them for 1 minute in boiling water, then drain and dry. This helps frozen scallops get crisp.



Gougere

CLAIRE'S NOTES:

Gougere is simple to make and presents a very elegant appearance. I like to make it up in individual portions and use it as a dinner bread — as you would a brioche or assemble into a circle. It is a light, but rich, egg and cheese bread.

Gougere is made of a cream puff pastry (pate a chou) with cheese added. Traditionally, it is baked in a ring and filled with peas or a creamed vegetable. It may be served warm or at room temperature and it may be readied for baking an hour or two in advance. Just keep it at room temperature.

I recommend placing a filling in the center of the round such as a mushroom medley (from Trader Joe's), chicken or shellfish filling (see filling ideas on pages 41-47).

Ingredients and Directions

Bring to a boil in a medium-sized saucepan:

1 cup water

1 stick butter (cut into tablespoons)

Sift together and add all at once to the water and butter:

1 cup flour

Pinch of salt and pepper

Pinch pepper

Off heat, beat with a wooden spoon until flour and liquid form a ball, then let it rest for 5 minutes.

Add 4 eggs, one by one, and beat until mixture reforms to a ball after each egg is added.

Quickly stir in 1/2 cups grated / diced gruyere cheese

Use soup spoons to place mounds of dough on a greased baking dish. In baking, the dough expands by at least a third, so allow space between. Bake in a preheated 400-degree oven for 40 minutes. If you aren't serving them at once, you may want to make a 1/2-inch knife cut on the top of each one to keep them from getting soggy.

The leftovers reheat well.

Gratin Lyonnais



For 6 persons

CLAIRE'S NOTES:

Potatoes can be peeled and sliced ahead of time and kept in container full of water.

Gratin dauphinois: Milk replaces bouillon.

Ingredients

2 pounds boiling potatoes

1 mashed garlic clove, pepper, and salt if bouillon is not salty

4 tablespoons butter

1 cup beef or chicken bouillon

1 cup grated Swiss cheese or Comte cheese

Directions

Preheat oven to 425 degrees.

Peel and slice potatoes.

Butter a baking dish 10 inches in diameter, 2 inches deep

Put one layer of potatoes in dish, salt (optional) pepper, add some grated cheese, half of the mashed garlic clove and 2 tb of the butter in small bits.

Cover with the rest of the potatoes, salt, pepper; add rest of garlic, and butter in bits, and spread cheese on top.

Pour hot bouillon on top. Place in oven and cook until potatoes are tender and top is brown.

Poireaux au Gratin



For 6 persons

CLAIRE'S NOTES:

Good for any vegetable, not just leeks. But not with cabbage, zucchini, pepperoni, cauliflower, broccoli, peas, green beans.

Can be done ahead of time and reheated.

Ingredients

12 fresh leeks about 1 ½ inches in diameter

3 to 4 cups of water, salt, pepper and 1 tb butter

For the sauce:

2 tablespoons butter

3 tablespoons flour

2 cups liquid or more, depending on the thickness you want

1 cup grated Swiss cheese

Directions

Cut the root off all leeks, and wash them thoroughly. Keep about 7 inches from the white part.

Poireaux au Gratin
continued

Put them in a saucepan large enough to hold them in 1 layer. Cover with water, salt, pepper, and butter.

Cook until white part is almost tender. Drain, keeping juice for the sauce.

Make sauce: melt butter, add flour. Do not let the flour get brown. It is called white roux.

Stir in the liquid little by little, stirring constantly with a wire whisk.

When the sauce is smooth, let boil for 1 minute. Check thickness. Add more liquid if necessary. Add $\frac{1}{4}$ to $\frac{1}{2}$ cup of grated Swiss cheese. Stir.

Taste and add seasoning of salt and pepper but don't forget that leeks have cooked in salted water. Place leeks in oiled or buttered baking dish. Pour sauce over top. Sprinkle the rest of the Swiss cheese over the top.

Place in 375 degree preheated oven until the sauce is bubbling and top is lightly brown.

Can be done ahead of time and put in the oven $\frac{1}{2}$ hour before dinner.



Pilaf de Riz

Braised rice

For 6 persons

CLAIRE'S NOTES:

The rice must first be sautéed slowly in butter for 2 to 3 minutes until it turns a milky color. This cooks the rice-flour coating and prevents the rice from becoming sticky.

One cup of raw rice makes about 3 cups of cooked rice, enough for 4 to 6 persons.

For each cup of raw rice, 2 cups of liquid should be used.

Never stir cooked rice with anything but a fork and fluff the rice and lift it, being careful not to mash or break the grains.

If not to be used immediately, keep warm over simmering water or set aside and reheat over boiling water when needed.

Ingredients

¼ cup minced onions

4 tablespoons butter

1 ½ cups clean raw rice

3 cups boiling liquid, depending on what your pilaf is to be served with:

Chicken bouillon

Beef bouillon

Mushroom broth

Fish stock

White wine or vermouth mixed with water

Water

Salt and pepper

A bouquet garni: parsley, bay leaf, thyme

Directions

Preheat the oven to 375 degrees.

Cook the minced onions and butter slowly in a 6-cup fireproof casserole for about 5 minutes until tender but not browned.

Blend rice into onions and butter and stir over moderate heat for several minutes, not letting the rice brown. The grain will turn a milky color.

As soon as the rice looks milky, pour in the boiling liquid.

Add bouquet garni, salt and pepper to taste.

Bring to the simmer, cover casserole, and set in lower third of oven.

When the liquid maintains itself at a very low boil, reduce heat to 350 degrees. The boil should be regulated so the liquid will be absorbed by the rice in 18 to 20 minutes. **DO NOT TOUCH THE RICE WHILE COOKING.**

Then uncover. Lift rice carefully with a fork to see if all liquid has been absorbed. If not, return to oven for a few minutes more.

If you wish the rice to become a little more tender, leave it covered for 20 minutes; if not, uncover it.

Discard bouquet garni and taste. Season if necessary.

Serve immediately.



Tapenade

For 6 persons

CLAIRE'S NOTES:

The tapenade can be done ahead of time. (The longer it stores, the better it will taste.)

Keep refrigerated.

Ingredients

2 jars (6 ½ ounces each) black Mediterranean, oil-cured olives or same weight of bulk olives

2 tins (1 ounces each) of flat fillets of anchovies, drained

1/3 cup drained tiny nonpareil capers

1/3 cup to ½ cup high-quality olive oil, preferably oil with a pronounced character

2 large garlic cloves, peeled and minced

About 1 tablespoon of strained fresh lemon juice, to taste

Freshly ground black pepper, to taste

Additional oil of storing the tapenade

Directions

Place olives in the container of a food processor or blender.

Add the anchovy fillets, capers, 1/3 cup of the olive oil and the garlic.

Turn the machine on and off repeatedly to chop the ingredients to a grainy texture. If you want a smooth sauce, continue to process the mixture.

Tapenade
continued

Blend in 1 tablespoon of the freshly ground pepper and lemon juice.

Taste the tapenade for more seasoning if you wish. (No salt will be needed because of the olives and anchovies.)

Stir in the remaining olive oil, or even more if the mixture seems to need it. (It should be unctuous.)

Pack the tapenade in a crock jar, pressing it down hard to eliminate the air pockets. Smooth the top and pour on enough olive oil to cover it well. Cap the container and refrigerate if the spread is not to be served immediately. (It improves with mellowing.)



Fruit Clafoutis

Pancake batter poured over fruits in a baking dish and baked in oven

Recipe is for 6 to 8 persons

CLAIRE'S NOTES:

Don't use strawberries, bananas, or other fruits that have high water content.

Ingredients

Batter:

1 1/4 cups milk

3 eggs

1/3 to 2/3 cups sugar (according to the sweetness of the fruits)

1 tablespoons vanilla extract

Pinch of salt

2/3 cups sifted flour

Enough butter or margarine to grease a baking dish

Powdered sugar

Fruits:

3 cups pitted black cherries or

3 cups peeled, cored, and diced ripe pears (1 1/2 pounds) or

3 cups peeled, cored, and diced ripe apples. Replace vanilla extract with 1/4 teaspoon cinnamon or

3 cups sliced ripe plums (about 1 pound) Use cinnamon instead of vanilla extract

Directions

Preheat oven to 350 degrees.

Place all ingredients for the batter in blender. Blend at top speed.

Butter a 7-to-8 cup baking dish.

Place fruits in baking dish.

Cover with batter.

Place in middle position of oven and bake for about 1 hour until clafoutis has puffed, brown, and a toothpick plunged into its center comes out clean.

Before serving sprinkle with powdered sugar.

It should be eaten warm, but it's also good cold. It will sink slightly as it cools.



Omelette au Fromage Frais de Chevre et la Menthe

CLAIRE'S NOTES:

Salt can be substituted with sugar.

Ingredients

- 2 eggs per person
- 1 bouquet of mint
- 1 tome of fresh goat cheese
- Some butter for the pan

Directions

- Cut thinly half of the mint and let it soften in the heated butter.
- Beat the eggs and mix with mashed goat's cheeses, and pour into the pan.
- Shake the pan to make sure that the whole mixture cooks.
- Fold and transfer to the serving plate. Decorate with the remaining mint leaves.

Choux and Eclairs



Cream Puff Pastry

Ingredients

- 1 c. water
- $\frac{3}{4}$ stick butter
- 1 teaspoon salt
- 1 cup all purpose flour, sifted
- 4 eggs
- 1 egg yolk to brush the top of the puffs

Directions

Cut butter into small pieces

Choux and Eclairs
continued

Bring water to the boil slowly with butter and salt, until butter is melted.

Remove from stove and pour in all the flour, beating with wooden spoon until well blended.

Put back on stove and keep beating until mixture leaves sides of pan, forms a mass and films bottom of pan.

Preheat oven to 425 degrees F.

Remove from heat, break 1 egg and beat until absorbed.

Do the same with the 2nd, 3rd, and 4th egg.

Beat vigorously until you have a smooth paste.

Grease baking sheet, put dough in pastry bag and squeeze small mounds leaving space between them.

Add a little water to the egg yolk. Brush the top of mounds and put in oven for about 10 minutes.

Add a little water to egg yolk. Brush the top of mounds and put in oven for about 10 minutes.

Reduce heat to 375 and bake until puffed and golden brown.

Cut a small slit in each puff to release steam.

Return puffs to oven with door ajar.

Can be reheated or frozen.

CLAIRE'S NOTES:

Instead of crème patissiere you can fill the choux with a chestnut cream or crème Chantilly and sprinkle the top with confectioner's sugar.

Choux a la Crème

Ingredients

For 12 to 16 choux or eclairs;

1 recipe Cream Puff Pastry

1 recipe crème patissiere vanilla flavor

½ cup confectioners' sugar

Directions

Bake the choux. Let them cool completely.

Prepare the crème patissiere. Let it cool.

Fill the choux with the crème patissiere and sprinkle with confectioner's sugar.

Eclairs au Chocolat

Ingredients

For 12 to 16 choux or eclairs;

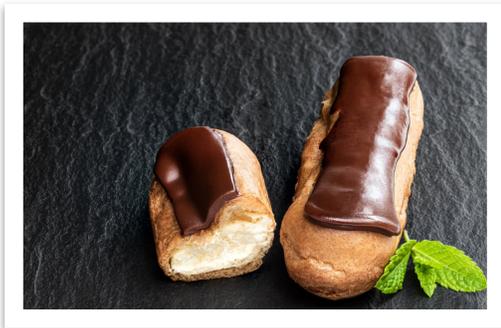
1 recipe Cream Puff Pastry

1 recipe crème patissiere flavored with 3 ½ ounces chocolate

Icing:

3 ½ ounces chocolate

1 ¼ cups cups confectioner's sugar



Directions:

Eclairs are strips 1 inch wide and inches long.

Bake the eclairs. Let them cool.

Prepare the crème patissiere and flavor it with melted chocolate.

Prepare the icing:

Melt the chocolate with 6 tablespoons of water.

Add the sugar gradually, stirring constantly.

Cool to lukewarm.

Fill the eclairs with the crème au chocolat, spread the icing on top, and place them on a cake rack.

Eclairs au Cafe

Ingredients

For 12 to 16 choux or eclairs;

1 recipe Cream Puff Pastry

1 recipe crème patissiere flavored with 2 tablespoons instant coffee

Icing:

1/3 cup coffee extract

1 1/4 cups confectioner's sugar

Directions:

Prepared exactly like the eclairs au chocolat but, when preparing, the icing, heat the coffee with 6 tablespoons of water **WITHOUT BOILING** it.

Add the sugar, stirring constantly.

Fill the eclairs and spread icing on top and place them on a cake rack.

Crème Patissiere (custard filling) pastry cream

Ingredients

For about 2 1/2 cups:

1 cup sugar

5 egg yolks

2/3 cup all purpose flour

2 cups boiling milk

1 tablespoon butter

Flavorings:

- 1) 1 ½ cups tablespoons vanilla extract
- 2) 2 teaspoons vanilla extract and 3 tablespoons Rhum, Kirsch, Cognac or Orange liqueur or instant coffee
- 3) 3 ounces semi-sweet chocolate melted with 2 tablespoons Rhum or coffee and 2 teaspoons vanilla extract

Directions

Mix egg yolks and sugar and beat until mixture is pale and forms the “ribbon”.

Beat in the flour, then pour in the boiling milk little by little, beating constantly the egg yolk mixture.

Pour in saucepan and set over moderately high heat. Stir with wooden spoon or wire whisk, reaching all over bottom of pan. When boil is reached, reduce heat and cook for 3 minutes. The crème thickens.

Remove from heat and beat in butter and the chosen flavoring.

If crème is not used immediately, dot top with softened butter to prevent the forming of a skin on surface. It will keep for a week in the refrigerator or may be frozen.

Crème patissiere is used as a base for fruit tarts.

Choux and Eclairs: hors d'oeuvre, appetizer, or dessert

1 recipe Cream Puff Pastry

To bake:

Fill a pastry bag fitted with a ¾ inch round tube and squeeze out mounds about 2 inches in diameter.

Space them about 2 inches apart on a greased baking sheet.

Use 2 baking sheets rather than spacing the mounds too closely together.

Bake in a preheated 425 degrees F oven for 20 minutes, reduce the heat to 375 degrees F. and bake for 10 minutes longer.

Remove the puffs from the oven and make a slit in the side of each puff to allow the steam to escape.

Return them to a turned-off oven with the door slightly open for another 10 minutes to dry.

Allow them to completely before filling.

Eclairs are strips 1 inch wide and inches long.

FILLINGS

Stuffed Cream Puffs for Appetizer

Ingredients

Chicken filling:

1 cup finely ground chicken

½ cup heavy cream

Salt, paprika, pepper

Juice of ½ lemon

Directions

Mix finely the ground cooked chicken with the heavy cream and season with salt, pepper and paprika. Add lemon juice.

The filling should be like a thin puree.

Mushroom filling:

Ingredients

½ pound mushrooms

2 tablespoons butter

½ cup heavy cream

¼ cup grated Swiss cheese, salt and pepper

Directions

Trim, wash and slice the mushrooms. Dry them in a towel and sauté them 2 to 3 minutes in butter.

Chop very fine and mix with the heavy cream and cheese.

Shrimp filling:

Ingredients

½ pound shelled shrimps

1 ½ cups bechamel sauce

1 teaspoon curry powder

Salt and pepper

Directions

When the shrimps are cooked, chop them and mix with the sauce.

Season with curry powder, salt and pepper.

Ham filling:

Ingredients

1 cup ground ham

1 ½ cups Bechamel sauce

2 tablespoons chopped Fines Herbes (parsley, chives, scallions)

Salt and pepper

Directions

Combine the ground ham with the sauce and the Fines Herbes.

Season well with salt and pepper.

Crème Puffs for Hors D'Oeuvre

Add to the cream puff pastry 1 cup grated Swiss cheese or 2 slices ground ham or both and drop very little mounds on a baking sheet.

Cream puffs used for appetizer should be painted before baking with a mixture of egg yolk beaten with a little milk.

Petite Bouchees au Roquefort

Ingredients

1 cup water

$\frac{3}{4}$ stick butter

1 teaspoon salt

1 cup all purpose flour, sifted

4 eggs

1 cup Roquefort or blue cheese, cut in very small pieces

1 egg yolk to brush the top of the puffs

Directions

Cut butter in small pieces.

Bring water to the boil with butter and salt. Let boil until butter is melted.

Remove from stove and pour in all the flour, beating with wooden spoon until well blended.

Put back on stove and keep beating until mixture leaves sides of pan, forms a mass and films bottom of pan.

Preheat oven to 425 degrees F.

Remove from heat, break 1 egg and beat until absorbed.

Do the same with the 2nd, 3rd, and 4th egg.

Beat until you have a smooth paste.

CLAIRE'S NOTES

Can be reheated or frozen.

Choux and Eclairs
continued

Add pieces of Roquefort to the paste.

Grease baking sheet, put dough in pastry bag and squeeze small mounds leaving space between them.

Add a little water to egg yolk. Brush the top of mounds and put in oven for about 10 minutes.

Reduce heat to 375 and bake until puffed and golden brown,

Cut a small slit in each puff to release steam.

Return puffs to oven with door ajar.



Cold Pastry Boats, Tartlets and Fillings

Ingredients

Chicken Barquettes

For 36 baked boats:

2 cups finely diced cooked chicken

½ cup thick mayonnaise

¼ teaspoon lemon juice

1 teaspoon fresh tarragon, chopped or ¼ teaspoon dry tarragon

Salt and pepper

Tarragon or parsley leaves for decoration

Fish Boats

For 36 boats:

1 ½ cups cooked filet of sole

*Cold Pastry Boats,
Tartlets and Fillings
continued*

½ cup cooked shellfish: shrimps, scallops, mussels, clams, diced

½ cup mayonnaise

1 tablespoon vermouth or dry white wine

Salt and pepper

Very small shrimps, cooked, for decoration

Goose Liver Boats

For 18 boats:

1 cup pate of goose liver

6 tablespoons softened butter

Black olives or truffles for decoration

Roquefort Cheese Boats

For 12 boats:

6 tablespoons butter

4 ounces Roquefort cheese

½ teaspoon paprika

2 tablespoons port wine

2 tablespoons cream

Chopped parsley for decoration

Shrimp Boats

2 cups finely diced cooked shrimps

½ cup thick mayonnaise

½ teaspoon lemon juice

Salt and pepper

Hard boiled eggs, sliced, for decoration

Tuna Fish Boats

Same as shrimp boats but tuna fish has to be drained

Directions

Combine all ingredients except decoration. Season with salt and pepper to taste.

Pipe mixture into boats with pastry bag and fluted tip.

Glaze tops with aspic:

For 2 ³/₄ cups, use 1 ¹/₂ envelopes unflavored gelatin, 2 cups bouillon, and 1/3 cups port wine.

For fish or shellfish boats, bouillon can be replaced by clam juice.

Note: Glazing tops is optional.

Decorate and refrigerate before serving.

Cold Pastry Boats, Tartlets Dough

Ingredients

For about 12 to 18 boats:

2 cups flour

Pinch of salt

6 to 7 tablespoons Crisco

Enough water to hold dough in a ball

Directions

Mix flour and Crisco together, working with the tips of the fingers.

Add salt to water and pour water into mixture.

Form a ball and refrigerate at least 4 hours.

When ready to use, roll out as fast as possible.

Line boats with dough, cover with wax paper, add lentils or beans to weight the dough down, and bake in a 375-degree oven until brown and crisp.

Prick with fork all over the bottom before lining with wax paper.



Crepes

CLAIRE'S NOTES:

Crepes can be done ahead of time, refrigerated or frozen with a sheet of wax paper between each cooked crepe.

They can also be kept warm in a very low oven or on a covered plate over simmering water.

They can also be rolled around a filling of fish, meat, vegetables, any leftovers. The dish can be prepared ahead of time and reheated before dinner.

They can also be served as dessert with a filling of jam, fresh or stewed fruits.

When filling is orange butter and flamed with Grand Marnier, they become Crepes Suzette.

Ingredients for 12 to 14 crepes

2 cups sifted flour

1/4 teaspoon salt

4 eggs

1 cup milk

1 cup water

2-to4 tablespoons oil

Directions

In blender, put liquids, eggs, and salt in blender. Add flour and oil. Blend at top speed for 1 minute. Transfer to bowl and refrigerate for at least 2 hours.

If you do not have a blender, put sifted flour into bowl. Fashion a small well in center, put in eggs and salt. Beat hard with wooden spoon or wire whisk. Add liquids gradually, beating constantly to avoid lumps. In case of lumps, strain through sieve. Add oil, mix, and refrigerate for at least 2 hours.

Directions for cooking

Stir batter before using it. It should be thick enough to coat a wooden spoon. If too thick, add a little water, a spoon at a time.

Use a 6-to7-inch pan.

Grease lightly with oil or butter (for dessert crepes) and heat until ready to smoke.

Remove pan from heat. Pour 1/4 cup batter into middle of pan.

Tilt pan to run batter all over bottom of pan in a thin film,

Return pan to heat and let batter set and brown at the edges.

Lift crepe with spatula, turn to other side, and let crepe brown for 1/2 minute.

Slide crepe into plate and proceed the same way for the rest of the batter.

Crepes Suzette

Ingredients for 18 crepes, 4-to-5 inches in diameter

2 oranges

1/4 cup sugar

1 stick butter, softened

2/3 cups orange juice

3 tablespoons orange liquor, Grand Marnier or Cointreau

1/2 cup brandy

Directions

The crepes can be done ahead of time.

Prepare the orange butter.

Grate the skin of the oranges.

In a bowl, mix grated orange skin, sugar, and softened butter. Stir well until light and fluffy.

Add the orange juice by droplets and finally the orange liquor.

Refrigerate until ready to use. This can be done ahead of time.

Place a little orange butter in a big frying pan or chafing dish set over an alcohol frame (if you want to do it at the table) and heat until bubbling.

Dip both sides of each crepe in the mixture. Fold each crepe in half and in half again in order to form a wedge.

Arrange wedges nicely in chafing dish.

Pour brandy over, heat and ignite with a lighted match.

Shake gently while spooning the flaming liquid over the crepes until the fire dies down.

Serve immediately.

Dessert Crepes

Dessert crepes can be eaten without filling, just sprinkled with powdered sugar.

Fillings: Jams, preserves, and jellies. Heat jam with a little brandy. Spread the filling on the crepes, roll or fold, and serve or place in fireproof dish and set in preheated 375 degree oven until heated. Flame with the warmed brandy when bringing to the table.

Fresh fruits: strawberries, raspberries, blueberries, ripe peaches. Let fruits stand in a bowl with a sprinkling of sugar and a little brandy for 1 hours, then fill the crepes with the fruits.

Stewed fruits: Any fruits poached with sugar until tender (and sliced, if necessary) to fill crepes.

For 6 crepes: 3 pears, 2 ounces unsalted butter, 1/4 cup sugar, juice of 1 leamon, grated orange peel, 1/2 teaspoon cinnamon.

Melt butter in saucepan. Add peeled, sliced pears and all other ingredients. Cook slowly until pears are just tender. Fill crepes with mixture, roll crepes, and serve or flame with rum if you wish.

Stuffed and Rolled Crepes

For about 12 crepes

For the filling:

Sauce

Ingredients

1 1/2 tablespoons fat

2 tablespoons flour

1-to-1 1/2 cups boiling milk or broth

Salt, pepper, and pinch of nutmeg

1/2 cup grated Swiss cheese (optional, for the sauce)

1/2 cup grated Swiss cheese (for top of dish)

Any of the following:

1 1/2 cup diced ham, leftover of cooked meat or chicken

1/2 pound mushrooms, sautéd in a little fat

2 cups blanched or frozen minced spinach

2 cups minced vegetables (any leftovers are fine)

2 cups ratatouille (a mixture of eggplants, zucchini, tomatoes, pepper, onions, garlic, and a bouquet garni sautéd and cooked in olive oil)

Directions

For the sauce, melt fat in saucepan.

Add flour and cook together for a minute without coloring.

Beat in boiling milk or hot broth. Bring to the boil and stir for a few minutes.

Add Swiss cheese (optional)

Season with salt, pepper, and nutmeg.

Grease a baking dish big enough to hold 12 filled crepes.

Add enough sauce to the filling to bind it.

Place a little filling on lower third of crepe. Roll it and place in baking dish.

When all crepes are placed in baking dish, thin leftover of sauce and pour over crepes.

Sprinkle Swiss cheese on top of it.

Place in 350 degree oven until bubbling hot.

The dish can be prepared several days ahead of time and put in oven 25 minutes before dinner.

Chopped scallions can be added to crepe batter (about 2 tablespoons for 12 crepes). Then they can be eaten without filling with a garden salad.

Pate Brisee

Pastry dough



Ingredients

For a 9-inch tart or pie mold:

1 cup flour (all purpose, sifted)

2 ounces butter

1/4 teaspoon salt

1/4 cup cold water

Flour for the surface and rolling pins

Directions

In a bowl, blend with your fingers, the flour with the butter cut into small bits and the salt until the mixture is well combined.

Fashion a well in the center and pour in the water.

Work the mixture together very quickly with your fingertips until the water is incorporated.

Form the dough into a ball.

Knead the dough lightly with the heel of the hand against a smooth surface for a few seconds to distribute the butter evenly and re-form a ball with it.

Dust the ball with flour, wrap it in wax paper and chill it for at least 20 minutes.

THE LESS YOU KNEAD THE DOUGH, THE FLAKIER IT WILL BE.

Roll the dough out on a floured surface using a rolling pin.

Drape it over the rolling pin and fit it into a 9-inch tart mold.

Using your fingers, press the pastry on the bottom and sides.

Roll the pin over the edges to remove the excess dough.

Preheat oven 10 minutes at 375 degrees before baking.

If there is any leftover of dough, form it into a ball and cover it with wax paper. It can be kept in the freezer.

Uses for Pastry Dough or Pie Crust

Appetizers or luncheon dish, for an 8-to9-inch pan.

Quiche Lorraine

Ingredients

3-to-4 ounces lean bacon or smoked ham or prosciutto

3 eggs

2 cups milk, half and half, or cream

Salt, pepper, and nutmeg

1/2 cup scallions

2-to-4 ounces Swiss cheese, Comte, or Gruyere

Directions

Chop scallions and grate cheese

Mix eggs and milk, half and half or cream, salt, pepper, and nutmeg until well blended.

Cut bacon or smoked ham into tiny parts.

Sprinkle bacon on top of dough.

Pour egg mixture on top.

Sprinkle cheese on top and set in upper third of a preheated 350 degree oven for 25 or 30 minutes, until the top is brown and the custard is set.

Shrimp Quiche

Replace bacon with cooked shrimps, scallops, or crab meat. DO NOT USE NUTMEG.

1 cup cooked shrimps

1 tablespoon tomato puree

1 tablespoon Vermouth

Spinach Quiche

Same ingredients for Quiche Lorraine but bacon is replaced by 1 1/2 cups chopped spinach.

Dessert uses for pastry dough

USE ONLY IN-SEASON FRESH FRUITS: cherries, plums, apricots, apples, pears, etc.

Either the fruits are peeled, sliced, or pitted and laid on the dough in a regular pattern and baked. After, a glaze of jelly is brushed on top.

OR

A CUSTARD of eggs, sugar, and milk or cream is poured over the fruits and baked.

Apple Tart

Ingredients

4-to-5 Golden apples

1 cup apple sauce

Glaze using apricot or raspberry jelly, sugar, Brandy or any liquor

Directions

Peel and slice apples.

Spread apple sauce on top of dough.

Arrange apples in circles in an overlapping design.

Sprinkle lightly with sugar and cinnamon.

Bake for 25-to-30 minutes.

Prepare glaze using 1/2 jar of jelly, 3 tablespoons of sugar, 2 tablespoons water and cook. 1 tablespoon of brandy is added after cooking.

Brush glaze over apples.

Serve warm or cold.

Pear Tart

Ingredients

4-to-5 ripe pears

Custard: 2 eggs, 1 cup cream or milk, 4 tablespoons sugar, and 1 tablespoon vanilla extract

Directions

Peel and slice pears.

Arrange in circles.

Mix eggs, cream or milk, sugar and vanilla extract until blended.

Pour over pears.

Bake until set and slightly colored.

Cool before slicing.



Caramel Flan

or Unmolded
Caramel Creme

Ingredients

*Recipe is for 1 quart mold
serving 4 to 6 persons*

CLAIRE'S NOTE:

*It is easier to use a metal
mold. The caramel can be
made in the mold.*

For the mold:

1/2 cup of sugar

2 tablespoons water

For the custard:

2 1/2 cups milk

1/2 cup sugar

3 eggs

3 eggs yolks

1 tablespoon vanilla extract

Directions

Mix sugar with water and boil over moderate heat until sugar is caramelized. Swirl the mold to line the sides as high as possible.

If fireproof porcelain mold is used, prepare caramel in saucepan. Wash the mold in hot water. Dry and pour caramel lining side and bottom.

Preheat oven to 350 degrees.

Prepare custard: heat the milk to boiling point.

Beat eggs, egg yolks, and sugar until well mixed. Add milk in thin stream. Mix well, add vanilla extract and pour into mold. **THE CARAMEL HAS TO BE SET AND HARD BEFORE POURING THE CUSTARD INTO THE MOLD.**

Place mold in pan. Add boiling water into pan to 1/2 way up to the sides of mold.

Place in lower 1/3 of oven and bake for about 40 minutes until thin knife plunged into its center comes out clean.

Never let the water around the mold to simmer or get to the boiling point.

To unfold, run a knife around edges and sides. Place a serving dish upside down over the mold. Quickly reverse the two. To remove the leftover caramel in the mold, simmer 2-to-3 tablespoons of water in the mold to dissolve the caramel. Strain around the custard.



Mousse au Chocolat

*For about 5 cups for 6 to 8
persons*

Ingredients

6 ounces or squares semi-sweet chocolate

4 eggs

$\frac{3}{4}$ cup fine sugar

$\frac{1}{4}$ cup orange liqueur

4 tablespoons strong coffee

1 $\frac{1}{2}$ stick unsalted and softened butter

1 pinch salt

1 tablespoon sugar

4 egg whites

Utensils

- 3 quarts mixing bowl
- 1 whisk or electric beater
- 1 pan to hold the mixing bowl
- 1 small saucepan
- 1 bowl to beat the egg whites
- 1 large spoon

Directions

Beat egg yolks and sugar until thick, pale yellow and forms a ribbon.

Beat in orange liqueur.

Put water in pan holding mixing bowl, heat until simmering.

Set the bowl over the simmering water and beat for 3 to 4 minutes until mixture is foaming and is too hot to the finger.

Transfer the bowl over cold water and beat until the mixture is cold again and forms a ribbon.

Melt chocolate with coffee over hot water. Remove from heat and beat in the butter one bit at a time. You should have a smooth cream. Mix it smoothly with the egg yolk mixture.

Beat egg whites with salt until soft peaks are formed. Sprinkle the tablespoon of sugar over the soft peaks and beat until stiff peaks are formed.

Gently fold the egg whites into the chocolate mixture. Turn into a serving dish or dessert cups and refrigerate at least 2 hours or overnight.



Orange Mousse

For 6 to 8 persons

Ingredients

3 tablespoons orange liqueur

1 orange or lemon

Orange juice

6 eggs

1/2 cup sugar

Pinch of salt

3 teaspoons cornstarch

Pinch of unflavored gelatin

1/2 cup heavy cream

For the decoration: glazed orange peel

Directions

Grate the peel of orange or lemon.

Measure 2 cups of orange juice. Strain, if necessary.

Add orange peel and dissolve unflavored gelatin in a little juice.

Beat egg yolks and sugar until pale yellow and forms a ribbon.

Add cornstarch and beat in the orange juice.

Pour in saucepan, heat, stirring constantly until the mixture thickens.

Bring to the simmer, but not to the boil.

Add orange liqueur, stir from time-to-time until cool.

CAN BE DONE SEVERAL DAYS AHEAD OF TIME.

Beat egg whites with pinch of salt until they form stiff peaks.

Fold into the orange custard.

Beat heavy cream and fold into the mousse.

Turn into orange shell cups, dessert cups, or a bowl.

Decorate, if you wish, with glazed orange peel, cut into strips or chopped.



Tuiles aux Amandes

Almond Tiles

CLAIRE'S NOTES:

Dough has to run on the pan. The thinner the tiles, the better the cookie.

Start with a little less than 1/2 c, of flour to determine consistency.

The cookies can be stored in an tightly closed container.

Ingredients and Directions

For about 2 to 2 1/2 dozen cookies

1/2 cup sugar

2 large egg whites

1/2 cup all-purpose flour

1/2 teaspoon vanilla extract

1/2 cup blanched, slivered almonds

1/2 stick butter (unsalted and melted)

Confectioner's sugar

Utensils: 1 bowl medium, 1 whisk or blender, 1 teaspoon, 1 spatula, 1 wooden spoon, 1 cookie sheet, 1 rack

Beat the sugar and the egg whites until they are frothy.

Stir in all the other ingredients except the confectioner's sugar.

Mix well.

Grease the baking sheets lightly and drop the batter from a teaspoon in mounds the size of a quarter, leaving 2 inches between them in order to allow room for spreading. Sprinkle a little confectioner's sugar to help it brown.

Bake in 350-degrees preheated oven for 8 minutes or until they are lightly browned around the edges.

As soon as ready, remove them from the baking sheet and, while still hot, bend them around a small rolling pin, or glass, or wooden spoon handle to give them the shape of curved roofing tiles.

Let them cool on a rack.



Pears Burgundy

For 6 persons

Ingredients

6 ripe but not overripe pears

2 cups red wine

3/4 cup sugar

1 stick or 1/2 tsp cinnamon

1/4 cup red currant jelly

Directions

Peel the pears. Keep them whole with the stem on.

Place them in a saucepan big enough to hold them standing.

In another saucepan, bring wine, sugar, and cinnamon to the simmer.

Pour around pears and let simmer until pears are tender. Do not overcook. They should hold their shape.

*Pears Burgundy
continued*

Remove saucepan from heat. Let pears cool in syrup.

When cool, place pears on serving dish.

Boil down the syrup until it has a little thicker consistency.

Measure out 1/4 cup and simmer with the red currant jelly until the mixture coats a spoon.

Paint the outside of the pears with the glaze.

Pour the boiled down syrup around the pears and serve cold. Can be done ahead of time.



Pears Sabayon

CLAIRE'S NOTES:

Use egg whites to do meringues or other cookies!

Ingredients

8 fresh pears or equivalent of canned pears

Sabayon:

8 egg yolks

1/8 teaspoon salt

1 cup sugar

Juice of 1/2 lemon

1 cup sherry or marsala

2 teaspoons brandy or more

1 cup heavy cream, whipped

Directions

Drain canned pears.

If pears are fresh, simmer in a little water with 1/2 cup sugar and 1 teaspoon of vanilla extract until tender. Then drain pears.

Sabayon:

Beat egg yolks with salt, sugar, and lemon juice until mixture is light.

Cook in double boiler until thick, stirring constantly.

Gradually add wine and brandy.

Cool mixture, then fold into whipped cream.

Place pears in individual dessert dishes and pour Sabayon over.



Charlotte de Pommes

For 10 persons

Ingredients

4 pounds firm apples, peeled and chopped into 1/2 inch pieces

2/3 cup clarified butter

1/2 cup light or dark brown sugar

grated peel of 1 lemon

Small pinch of cinnamon

1/3 cup sieved apricot jam

2 teaspoons vanilla extract

3 tablespoons dark rum

13 slices firm sandwich bread, crust off

Directions

Sauté apples in 2 tablespoons butter for 2-to-3 minutes.

Sprinkle on sugar and lemon rind and continue to sauté 5 minutes more until apples start to brown and caramelize.

Stir in cinnamon, jam, and rum and sauté until liquid is absorbed.

Preheat oven to 425 degrees.

Cut bread slices to fit bottom of mold.

Heat 3 tablespoons of butter in frying pan and brown bread pieces and trimmings on both sides.

Butter and line bottom of dish and arrange circle of bread pieces.

Cut remaining bread in strips. Dip in butter and line sides of mold, overlapping slightly.

Spoon in layers of apples, alternating with browned bread trimmings.

Mound 3/4 inch over rim of mold.

Bake in middle of oven with drip pan underneath, about 30 minutes, pressing down on apples several times until bread lining is nicely browned.

Remove from oven and let rest before unmolding. Paint with apricot glaze (warm) and serve warm or at room temperature with crème anglaise, whipped cream or ice cream, as liked.

APRICOT GLAZE

Ingredients

1 cup sieved apricot jam blended with

3 tablespoons sugar and

3 tablespoons dark rum (optional)

Directions

Boil until thick and sticky.

Tarte Tatin



For a 10-inch pie plate.

Ingredients

6 cups peeled and sliced firm apples (Granny Smith or golden delicious apples should hold their shape)

2/3 cup sugar and 1/2 cup water for the caramel

1 lemon or orange

1/4 stick butter

1/3 cup sugar

1 egg

Utensils needed

Small saucepan

Wooden spoon

Pie plate (10-inch)

Peeler

Knife

Grater

Large saucepan

Measuring cup

2 Forks

Brush

Serving platter a little bigger than pie plate

Directions

Make the caramel in a small saucepan and pour into the pie plate. Tilt so that the whole bottom and half of the sides are coated. Work quickly before the caramel cools off and hardens.

Preheat oven to 375-400 degrees.

Grate the rind of one lemon or orange and set aside.

Place 1/4 stick butter in large saucepan and heat until almost foaming. Add apple slices and sugar and saute for 5 to 6 minutes, but do not break slices.

Let cool.

When cool enough to handle, arrange apple slices on the top of caramel.

Overlap if necessary. The whole bottom of the sides should be covered.

Sprinkle the lemon or orange rind on top.

Roll the dough and place on top of apples.

Trim the dough so that it comes to the edge of the apples.

Tarte Tatin
continued

Beat the egg and brush dough with it.

Prick dough with fork and bake in preheated oven for 40 minutes or until dough is nicely browned.

Let the pie set for 5 minutes.

Run a knife all around to loosen the crust. Place a platter on top of the pie plate and turn upside down.

Do not wait too long to unfold — the caramel will harden. In this case, heat the pie plate for a few seconds over boiling water.

Eat barely cool.

BON APPETIT!



Bûche de Noël

Yule Log

For 6 persons

For a cookie sheet 11 x 17 inches

CLAIRE'S NOTES:

If the cake should be a jelly roll, use the same batter, and spread jelly as soon as the cake is out of the oven. Roll and sprinkle with powdered sugar.

Ingredients

3 large eggs or 4 small ones
 ½ cup granulated sugar
 6 tablespoons unsalted butter
 1 tablespoon vanilla extract
 1 cup sifted cake flour
 1 ½ tbs sugar for the egg whites
 Pinch of salt
 Rum, Brandy, Grand Marnier, or Cointreau

Directions

Preheat oven to 350 degrees
 Line cookie sheet with wax paper. Butter and flour wax paper.
 Melt butter.
 Using a wire whisk, gradually beat ½ cup sugar into egg yolks and beat until mixture is pale yellow and forms a ribbon.

Buche de Noel
continued

Beat in vanilla extract.

In a separate bowl, beat egg whites until foamy. Add a pinch of salt; continue until soft peaks are formed. Add 1 ½ tbs sugar and keep beating until stiff.

Add flour to egg yolk mixture.

Add melted butter by spoonfuls.

Fold egg whites into mixture delicately, without deflating the whites.

Spread batter on wax paper.

Bake for about 8 to 10 minutes until cake starts to color around the edges. Do not overcook or cake will break when rolled.

While cake is in the oven, rinse a kitchen towel in cold water and lay it on the counter.

Remove cake from oven and turn it upside-down on towel.

Roll it and cover with the wet towel until ready to fill.

Prepare butter cream and when cake is cold, unroll it carefully, sprinkle it with the Brandy of your choice, and spread with the butter cream.

Roll again.

Cut off the ends on the bias to give the appearance of a sawed log.

Transfer cake to a serving platter and frost it entirely. Pull the tines of a fork down the full length to simulate bark.

Garnish with mushrooms made out of meringue, sprinkle with a little cocoa, or decorate according to your taste.



Chocolate Butter Cream

*For about 2 cups
of icing*

Ingredients

- 3 ounces semisweet chocolate
- 1 tbsp brandy
- 1/2 cup sugar
- 1/4 cup water
- 3 egg yolks
- 2 sticks unsalted butter, softened

Directions

Melt the chocolate in double boiler. When cooled, add brandy and mix well until smooth.

Mix sugar and water in saucepan. Bring to the boil and boil for 2 minutes

over medium heat.

Meanwhile, place egg yolks in bowl of electric mixer.

Pour sugar syrup on top of yolks, mixing well at medium speed.

Put on high speed and keep beating for 5 minutes until mixture is thick and pale yellow.

Add butter, bit by bit, mixing at medium or low speed until cream is smooth.

Add chocolate little by little and beat until smooth. Set aside.

To make a coffee buttercream, instead of using 1/4 cup of water, replace it with 1/4 cup of very strong coffee and do not use chocolate.

If butter cream separates, add a little more softened butter, bit by bit.

Buttercream will keep in refrigerator for 4 to 5 days and can be frozen.



Meringue Mushrooms

Ingredients

6 egg whites

1 1/2 cups sugar

Pinch of salt

Directions

Beat egg whites until foamy and add pinch of salt.

Beat until soft peaks are formed, then fold in the sugar.

Beat until very stiff. It should hold its shape.

Cover a cookie sheet with wax paper. Butter and flour it.

Fill pastry bag with meringue mixture and squeeze on wax paper 'STEMS' and "CAPS' of mushrooms.

Bake in a 180-190 preheated oven for 75 minutes or until meringues are hard.

Let cool in oven for 10 minutes.

*Meringue
Mushrooms
continued*

With a knife, dig a small opening in the flat side of the cap. Fill with butter cream and stick the stem into place. Let cool and sprinkle with cocoa powder if you wish.

Garnish buche de Noel with mushrooms.



Buche aux Marrons

Yule Log with chestnuts

Ingredients:

3 eggs, separated

1 1/4 cups superfine sugar

1/4 cup cold water

2 tsp. vanilla

2 1/4 cups sifted flour

2 tsp. baking powder

1 egg white

1/2 cup SUGAR SYRUP (below)

4 cups CHESTNUT BUTTERCREAM (below)

12 marrons glaces or candied violets for garnish

Preparation:

Beat together egg yolks and sugar until light and creamy.

Beat in water and vanilla.

Sift together flour and baking powder and fold into egg mixture.

Beat 4 egg whites stiff and fold into batter, gently but quickly.

Butter a 11 x 16-inch baking sheet or jelly roll pan. Line with wax paper and butter again.

Spread batter evenly over bottom of pan and bake in a moderate oven (325 degrees F) 20 minutes or until sides of cake shrink away from pan.

Invert warm cake onto a moist kitchen towel, peel off wax paper.

Moisten cake with SUGAR SYRUP and spread thin layer of CHESTNUT BUTTER CREAM before rolling it. (The leftover BUTTER CREAM is used for the outside of the cake). Roll up, and cool.

Cut off ragged cake ends on the bias and ice with CHESTNUT BUTTER CREAM to simulate the bark of a tree.

Surround with maroons places or candied violets. Makes 10-12 servings.

Sugar Syrup:

1/2 cup sugar

1/4 cup water

2 tbsp. rum

Stir sugar and water into saucepan over medium heat until sugar dissolves. Raise heat and boil syrup, stirring, 10 minutes or until a candy thermometer registers 220 degrees. Cool syrup and stir in rum.

Buche aux Marrons
continued

Chestnut Butter Cream:

1 pound sweet butter

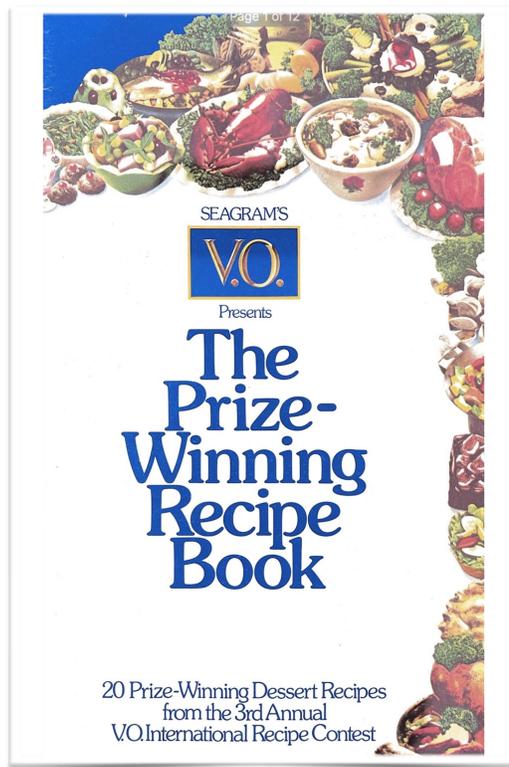
1 cup superfine sugar

2 tbsp. rum

1 can (15 1/2 ounces) unsweetened chestnut puree

Cream butter until light and fluffy. Add chestnut puree, sugar, and rum and beat until mixture is smooth.

P.S. If chestnuts are not easily found, you may add chocolate, coffee or another ingredient to the butter cream.



The V.O. Finalists' Award

An engraved silver Tiffany skillet, symbol of excellence in the art of cuisine, was awarded to each of the five finalists



Chocolate Truffles

For about 50 truffles.

Ingredients

16 ounces semi-sweet baking chocolate

1/2 cup heavy cream

1 stick of butter

2 tablespoons of liquor like Grand Marnier, Cognac, Rum, etc.

Cocoa to roll the truffles in

Directions

Cut butter into small slices.

Put cream in saucepan with butter. Let butter melt at low heat.

When butter is melted, bring to boil and immediately turn off heat.

Put chocolate pieces into the hot cream, cover and do not touch for a few minutes.

Stir until chocolate, cream, butter mixture becomes smooth.

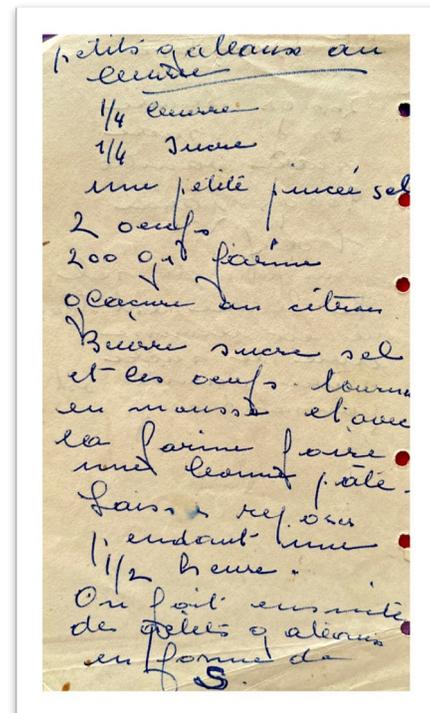
Let it cool before adding liquor. Stir. Pour into a bowl and refrigerate until stiff.

Take teaspoon of batter and roll in your hands until it is a small ball.

Roll in cocoa. Keep refrigerated until ready to serve. Chocolate truffles are better kept in metal boxes rather than plastic containers.

Suzanne's Butter Cookies

Claire's mother's recipe (c. 1909)



Ingredients

1/4 pound butter
1/4 pound sugar
200 grams of flour
2 eggs
Pinch of salt

Directions

Make a mousse of butter, sugar, and eggs.
Then add the flour.
Let rest for 1/2 hour.
Form like an "S".

Cook in a 375-degree oven.

Alcohol can be substituted or omitted.

Petits gâteaux au
leuile
1/4 livre
1/4 sucre
une petite pincée sel
2 oeufs
200 gr farine
80 gr sucre
Beurre sucre sel
et les oeufs battus
en mousse et avec
la farine faire
une pâte.
Laisser reposer
pendant une
1/2 heure.
On fait ensuite
de petits gâteaux
en forme de
S.

Suzanne's Sugar Pretzels

Claire's mother's recipe (c. 1909)

Ingredients

200 grams butter

80 grams vanilla sugar

1 egg

Pinch of salt

Directions

Melt butter.

Lightly make a mousse of all ingredients.

Beat together, then wait 1/2 hour.

Squeeze pastry like a pretzel.

Bake in 375 degree oven until brown and raised.

About the Author



Claire Wagner was born Marie Claire Erbes on 23 September 1934 in Strasbourg, Alsace, France.

After graduating with a baccalaureate degree in philosophy from Collège Lucie Berger, she attended the Collège d'Éducation Ménagères (home economics), where she learned to cook and bake professionally. At the college, her favorite classes were in cleaning and mending, but her teachers noticed her skill at cooking and baking. The first dish she learned to cook was soupe de légume. The first dish she learned to bake was a tarte aux mirabelles dessert.

Claire graduated at age 22 with a professor of education ménagères degree and immediately started teaching home economics to students at colleges and special schools.

Her career saw her teaching cuisines from France and North Africa. She learned North African cooking while in Algeria, where her husband, Pierre Wagner, was stationed. She taught to students who came to France from North Africa and French Indochina as well. All the while, she continued taking classes in cooking and baking herself.

Claire and Pierre moved to the United States in 1967, initially living in New York City before buying a farmhouse on Long Island. She continued to teach home economics classes, particularly culinary classes, for years. She used her fluency in three languages to teach to French, English, and German students. During her teaching years, she worked with and learned from many accomplished chefs, including Julia Child, with whom she shared Alsatian recipes.

In 1975, Claire won the Seagrams V.O. International Recipe Contest for her prize-winning recipe, *Buche aux Marrons* (see page 83).

Claire, who became an American citizen in 1973, moved to the Maryland / Washington DC area in 1977. Many of her students have continued to keep in touch with her to tell her of their successes.

In recent years, Claire has been volunteering at Medstar Georgetown University Hospital in the Arts and Humanities program, teaching patients how to knit. She also teaches knitting classes online to students all over the world.

Claire lived in Washington DC with Pierre, her husband of 67 years, and their dog, Penelope, until her passing on December 30, 2024.