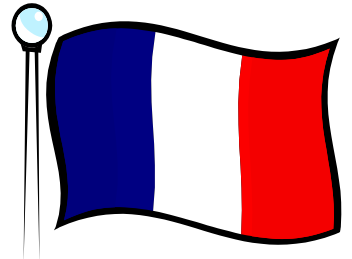


FRENCH IDEAS SHEET



FOOD IDEAS

French bread and cheese (Brie, Camembert, St Agur, Port Salut e.t.c), snails, Coq au Vin, Normandy apple tart.

Gougères

- 1-1/2 cups water
- 1 stick (8 Tablespoons) unsalted butter, cut into pieces
- 1-1/2 cups unbleached all-purpose flour
- 5 large eggs
- 1 Tablespoon Dijon mustard (can add more if desired)
- salt, freshly ground white pepper, cayenne and freshly grated nutmeg
- 1-1/2 cups finely diced Gruyère cheese
- 3 Tablespoons whole milk
- 1/4 cup of finely grated Parmesan cheese

1. In a saucepan, heat the water butter and salt over high heat stirring to melt the butter.
2. When the butter is melted, remove from heat and stir in the flour all at once, until the mixture is smooth and thick.
3. Return the pan to low heat and cook, stirring constantly. The dough will begin to get shiny and pull away from the sides of the pan.
4. Remove the pan from the heat. One at a time, beat in the eggs with a wooden spoon or electric hand mixer. Beat in each egg so that it is well blended and the dough is smooth after each addition.
5. Mix in the mustard, season with salt, white pepper, cayenne and nutmeg. Fold in the Gruyère.
6. Drop by rounded, heaping teaspoons onto the prepared baking sheets. Brush the tops with a little of the milk and sprinkle with some of the Parmesan.
7. Bake 15 - 20 minutes or until golden brown.

To serve:

Serve on a pretty tray or in a napkin-lined basket

Lemon Crème Brûlée Tart

- 1 recipe pâte brisée or refrigerated pie crust
- For the filling:
- 3/4 cup + 2 Tablespoons sugar
- 3/4 cup whipping cream
- 4 large egg yolks
- 2 large eggs
- 1/2 cup freshly squeezed lemon juice
- 1 Tablespoon (packed) finely grated lemon peel
- For garnish: lemon slices

PREPARATION:

Preheat oven to 350°F.

1. Pat the pastry into a 9" tart pan with removable bottom. Chill for 20 minutes.
2. Line the pastry shell with waxed paper and fill it with dried beans or rice. Bake in preheated oven for 10 minutes, remove the paper and beans and bake another 3-5 minutes.
3. **For the filling:** Whisk 3/4 cup of the sugar, cream, yolks and eggs in a bowl to blend. Mix in the lemon juice and peel.
4. Pour the filling into the warm crust and bake about 30 minutes. The filling should be slightly puffed at the edges and set in the centre. Cool for at least one hour.
5. Preheat the broiler and place the tart on a baking sheet.
6. Sprinkle the tart with 2 tablespoons of sugar and broil until the sugar melts and caramelises, about 2 minutes. Transfer to a rack and cool for 1 hour.

To serve:

Push tart pan bottom up, releasing tart. Place on a platter and decorate with lemon

DRINK SUGGESTIONS

Citrus Champagne Cocktail

This recipe serves 1.

INGREDIENTS:

- 2 teaspoons Cointreau
- 6 oz. demi-sec Champagne
- Thin orange curls, cut from the peel

PREPARATION:

1. Put the Cointreau into champagne flute and swirl it around to coat the glass.

3. Pour in the Champagne and garnish with an orange curl.

To serve:

Serve immediately

A French cocktail made with Cherry Brandy and Kirsch.

Pronounced: gee nyoh leh / keersh

INGREDIENTS:

- 4 parts cherry brandy, well chilled
- 1 part Kirsch, well chilled

PREPARATION:

A chilled apéritif from Alsace made with cherry brandy and Kirsch, makes 1 serving. Use only well chilled ingredients to avoid having to add an ice cube, which would dilute the drink.

1. Chill a glass.

2. Slowly combine the brandy with Kirsch and stir gently.

3. Let stand one minute, then serve.

DECORATION/EXTRAS

- Red + White checked table covers
- French Accordion Music
- French costumes for staff
- Can-can competitions (prizes for the highest kick)
- Boules match in car park or garden
- Wine tasting competition (perhaps with a prize bottle of wine as a prize, and proceeds going towards charity.)

WHEN TO RUN IT

- Anytime, but particularly on or near Bastille Day (14th July)
- You could have it to celebrate the arrival of Beaujolais Nouveau (3rd Thursday in November.
- It's well suited to a summer lunchtime promotion.