



# Bouchee a la reine

## Ingredients:

Puff pastry, squares or sheets to cut into shape  
1 egg + 1 tablespoon water  
1 cup bacon or ham  
1 cup mushrooms, minced and sauteed  
1 shallot, diced and sauteed  
2 tablespoons butter  
2 tablespoons flour  
1-2 cup milk, heated  
Salt, pepper, nutmeg to taste

## Preparation:

- Cut rounds or shapes in puff pastry – for each piece, cut a 2 inch base and a top. In the top piece, use a 1 inch cutter to remove the center of the piece. Brush the bottom piece with egg wash and place the hollowed top piece on top. Bake at 375 for 15 minutes, or until golden brown.
- In a saucepan, melt butter and whisk in flour over medium heat. Cook for about one minute to remove the raw taste from the flour.
- In small amounts, whisk in hot milk until the sauce reaches desired thickness. Season with salt, pepper, and nutmeg. Add the cooked bacon, mushrooms, and shallots.
- Remove the pastries from oven when finished. Using a paring knife, slice out the center piece from the pastry to create a cavity in the middle. Save the sliced-out piece of the pastry to use as a cap. Fill the pastries with the bechamel and replace the caps over the opening.



## Pomme de terre salardaise

### Ingredients:

2 lb fingerling potatoes  
2 tbsp rendered duck fat  
4 cloves garlic, minced  
1/4 cup chopped parsley  
Salt and pepper

### Preparation:

- Slice potatoes in half. Coat potatoes with duck fat and season with salt and pepper. Roast at 425 for 20-30 minutes, or until browned as desired.
- During last 2-3 minutes of cooking, add minced garlic.
- Toss with chopped parsley when finished.

## Bavette with Sauce Bearnaise

### Ingredients:

2 tbsp white wine vinegar  
1/2 cup dry white wine  
3-4 sprigs of tarragon  
3-4 sprigs of chervil  
1-2 shallots, diced  
2 egg yolks  
1/4 lb butter, cut into cubes  
1 lb flank steak  
Salt, pepper

### Preparation:

- Add vinegar, wine, shallots, tarragon, and chervil to saucepan. Cook to infuse the liquid with the herbs and onions and until it reduces to about one tablespoon of liquid. Strain out the solids and reserve the infused vinegar.
- Over low heat, whisk the egg yolks into the liquid. Whisk continuously until they become set and you can see streaks in the mixture.
- Add butter one cube at a time and whisk until emulsified. Season with salt and pepper.
- Season steak with salt and pepper and cook to desired doneness.



# Lava cakes

## Ingredients:

1/2 cup butter  
2 oz dark chocolate  
chips (or pieces cut into  
chunks)  
4 eggs  
4 egg yolks  
1/2 cup sugar  
4 tsp flour  
Butter and sugar for  
ramekins

## Preparation:

- Melt butter and pour over chocolate to combine and melt together.
- Whisk together eggs, yolks, and sugar in mixing bowl. Add melted chocolate to the mix.
- Whisk in flour until smooth.
- Grease ramekins with butter and coat with sugar. You can also cut out parchment paper to line bottom of ramekin to prevent cakes from sticking. Pour batter into ramekins. Bake at 450 for 7-10 minutes, until cakes set on exterior but remain liquid in center. The cakes should jiggle somewhat when the pan is shaken.
- Allow the cakes to rest for about a minute and invert onto plate. Serve immediately with vanilla ice cream.