

Julia Child's Potage Parmentier (Potato Leek Soup)

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Author: Julia Child

Recipe type: Soup

Serves: 6 – 8

Ingredients

- 3 to 4 cups, or 1 lb, peeled, potatoes, sliced or diced
- 3 cups or 1 lb thinly sliced leeks including the tender green
- 2 quarts of water
- 1 Tb salt
- 4 to 6 Tb whipping cream or 2 to 3 Tb softened butter
- 2 to 3 Tb minced parsley or chives



Instructions

1. Simmer the vegetables, water, and salt together, partially covered, for 40 to 50 minutes until the vegetables are tender
2. Mash the vegetables in the soup with a fork, or pass the soup through a food mill. Correct seasoning. Set aside uncovered until just before serving, then reheat to the simmer.
3. Off heat and just before serving, stir in the cream or butter by spoonfuls. Pour into a tureen or soup cups and decorate with the herbs.

Coq au Vin

Serves: 4 to 6

From Julia Child's – Mastering the Art of French Cooking

Ingredients

- 3 to 4 ounce chunk of lean bacon
- 2 tbsp butter
- 3 lb cut up frying chicken
- ½ tsp salt
- 1/8 tsp pepper
- ¼ cup cognac
- 3 cups French Burgundy red wine
- 2 cups brown chicken stock
- ½ tbsp tomato paste
- 2 cloves garlic minced
- ¼ tsp dry thyme
- 1 bay leaf
- 4 cups whole button mushrooms, or large mushrooms, halved
- 12 to 24 brown braised onions
- 3 tbsp flour
- 2 tbsp softened butter



Directions

1. Remove the rind from the bacon and cut into ¼" x 1" long lardons. Simmer for 10 minutes in 2 quarts of water. Rinse in cold water and dry.
2. Using a large casserole pot, Sauté the bacon slowly in 2 tbsp hot butter until it is very lightly browned. Keep the fat and remove bacon to a side dish.
3. Dry the chicken thoroughly and cut into pieces. Brown in the hot fat.
4. Season the chicken with salt and pepper, return the bacon to the pot with the chicken. Cover and cook slowly at 300F for 10 minutes, turning the chicken after 5 minutes.
5. Uncover and add the cognac. Light with a long match or lighter and be careful not to burn your face! Shake the casserole back and forth until the flames subside.
6. Pour the wine into the casserole with the chicken and just enough of the stock to cover the chicken. Stir in the tomato paste, garlic and herbs. Bring to a simmer, cover and simmer slowly for 25 to 30 minutes (or until juices run clear). Remove chicken to a side dish.
7. While the chicken is cooking sauté the onions and mushrooms.

8. Simmer the chicken cooking liquid in the casserole for a minute or two, skimming off the fat. Raise the heat and boil rapidly, reducing the liquid to about 2 ¼ cups. Season to taste with salt and pepper. Remove from heat and discard the bay leaf.
9. Blend the 3 tbsp flour and 2 tbsp butter into a smooth paste. Beat the paste into the hot liquid with a wire whisk. Bring to a simmer, stirring and simmer for a minute or two. The sauce should be thick enough to coat a spoon lightly.
10. Arrange the chicken in the casserole, place the mushrooms and onions around it and baste with the sauce.
11. Flavour improves if cooled and refrigerated overnight; reheat thoroughly before serving.
12. Serve over hot buttered egg noodles.

Roasted Root Vegetables (served with Coq au Vin)

Ingredients

- 1 1/2 lb. root vegetables, such as carrots, parsnips, sweet potatoes, and beets
- 1/4 cup olive oil
- 1 1/2 teaspoons kosher salt
- 1/4 teaspoon freshly ground black pepper
- 2 tablespoons coarsely chopped fresh rosemary leaves or thyme leaves

Directions

1. Arrange a rack in the middle of the oven and heat the oven to 425°F.
2. Peel root vegetables, if desired, then cut them into rough 1-inch chunks. Place the root vegetables on a parchment-lined baking sheet.
3. Drizzle with 1/4 cup olive oil, sprinkle with 1 1/2 teaspoons kosher salt and 1/4 teaspoon ground black pepper, and toss to evenly coat. Spread out in an even layer.
4. Roast for 25 minutes. Meanwhile, chop until you have 2 tablespoons coarsely chopped rosemary leaves.
5. Remove the baking sheet from the oven, sprinkle the vegetables with the rosemary, and toss to combine. Spread back out in an even layer. Continue to roast until the vegetables are tender and caramelized, 10 minutes more.

Crepes and Brandy Infused Chocolate Sauce

Makes 22 - 6" crepes

Ingredients

- 4 large eggs
- 1-1/2 cups milk; more as needed
- 1-1/2 cups all-purpose flour
- 1/4 tsp. salt
- 6 Tbs. unsalted butter; more, softened, for the pan

Directions

In a blender, combine the eggs and milk. Add the flour and salt and mix on high speed until smooth, pausing once or twice to scrape down the sides of the blender with a rubber spatula.

Alternatively, combine the flour and salt in a large bowl. Push the flour aside to make a well in the center. Break the eggs into the center and pour in 3/4 cup of the milk. Whisk in a small circle in the middle of the well to blend the eggs and the milk. Whisking constantly, gradually draw in the flour until you have a thick mixture. Add another 3/4 cup milk. Whisk until the mixture forms a smooth batter

Strain the batter (to remove any lumps) into a quart-size measuring cup with a spout or a pitcher. Let the batter rest at room temperature for 30 minutes.

In a small saucepan over medium-high heat, melt the 6 Tbs. butter. Continue cooking the butter until it turns golden brown and has the aroma of toasted nuts, 3 to 5 minutes. Watch carefully and adjust the heat or move the pan around if necessary; the butter can quickly go from lightly browned to burned. Skim off any foam that rises to the top. Let the butter cool slightly and then stir it into the batter. The batter should be the consistency of heavy cream; thin it with a little more milk, if needed.

To cook the crêpes: Have ready the batter, a small non-stick skillet or a crêpe pan, plenty of softened unsalted butter, a flexible, heatproof spatula, a cooling rack, and about 20 torn sheets of waxed paper to use as separators.

Set the skillet over medium-high heat and add about 1 tsp. butter. Heat the butter, swirling it in the pan, until it stops bubbling. Pour in enough batter to coat the bottom of the pan, about a scant 1/4 cup, depending on the size of the pan.

Quickly tilt the pan in all directions to spread the batter evenly over the bottom and a bit up the sides of the pan. Immediately pour any excess batter back into the remaining batter. (You can cut off the "tail" this step leaves once the crêpe has set.)

Cook until the center of the crêpe is set and the bottom is lightly browned, 1 to 2 minutes, depending on the size of the skillet. Give the pan a good shake (or use a spatula to dislodge the crêpe) and turn it over.





Cook until the center is firm and the edges underneath are lightly browned, about 30 seconds. Transfer the crêpe to a cooling rack. Proceed with the remaining batter, adding more butter to the pan as needed.

Once cool, stack the crêpes between the sheets of waxed paper.

Brandy Infused Chocolate Sauce

INGREDIENTS

- 3/4 cup heavy cream
- 3 tablespoons light-brown sugar
- 2 tablespoons brandy
- Pinch of salt
- 4 ounces bittersweet chocolate (preferably 61 percent cacao), finely chopped

DIRECTIONS

- Bring cream, sugar, brandy, and salt to a boil in a small saucepan. Remove from heat, add chocolate, and whisk to combine.