



Madame
Germaine

Travel differently

Middle Eastern Journey





“Happiness is only real when shared”

Christopher McCandless

Madame Germaine is the concept of spreading the spirit of love, open-mindedness, sharing and goodness that characterized Germaine Laroche, a kind woman whose home and table were open to all! She excelled at the art of welcoming people and making them feel good!

Madame Germaine hopes to inspire a community of people from around the world to awaken their desire to open up, discover each other, make connections, share and maintain human contact.

Madame Germaine also means discovering the very essence of a country through recipes, stories, people and the pleasure of sharing the same table. A warm and authentic culinary experience.

Our values: open-mindedness, friendliness, pleasure and respect.



Cauliflower Fritters

For 4 people, as an appetizer



- 1 small cauliflower, cut into 2-3 cm florets
- ½ cup chopped parsley
- 4 green onions, finely chopped
- 2 cloves garlic, finely chopped
- 1 ¼ teaspoon A Spice Affair 7 Spices
- 1 teaspoon ground cumin
- ½ teaspoon turmeric
- ½ teaspoon hot chili pepper flakes
- ½ teaspoon salt
- ¾ cup flour
- ½ teaspoon baking powder
- 2 eggs
- 1 to 2 cups neutral cooking oil (e.g., sunflower), for frying

Sauce:

- ½ cup plain yogurt
- 3 tablespoons fresh chopped mint (save some for garnish)
- 2 tablespoons lemon juice
- 1 teaspoon maple syrup
- Salt and pepper
- Olive oil, for garnish

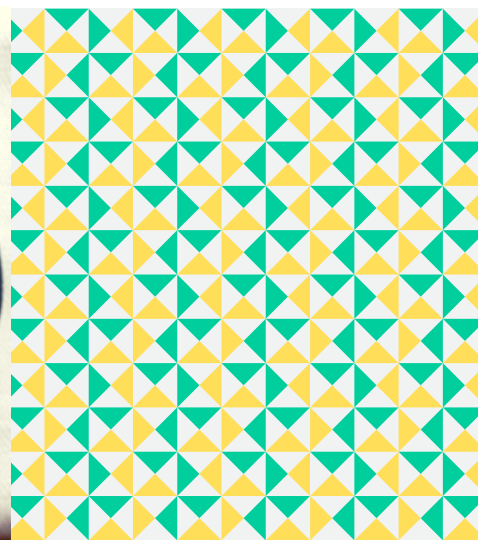
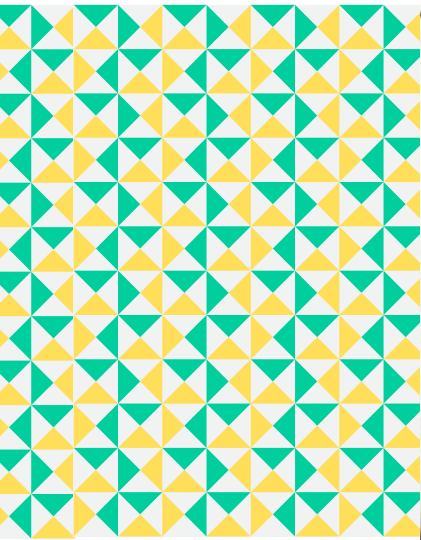
In a pot of boiling water, cook the cauliflower florets about 5 minutes or until they are tender, but still firm. Drain and rinse the florets with cold water, then place in a large bowl. Add herbs, green onions, spices and salt. Mix gently.

Add the eggs; mix. Then add the flour and baking powder; mix again.

Preheat a pan over medium heat. Add enough oil to be able to dip the fritters (about 1-2 cm deep).

When the oil is hot (test first with a fritter; the oil should bubble), use two tablespoons to place 1 tablespoon of the batter and fry 3-4 minutes, turning once they are brown. Do not overfill the pan so as to not lower the temperature of the oil.

Drain on paper towels. Follow the same process to fry all of the batter. Serve warm with the sauce. For the sauce, simply to mix all of the ingredients and garnish with a bit of mint and olive oil.



Palestinian Casserole

For 4 people



2 large pitas

Meat mixture:

4 tablespoons olive oil

1 onion, chopped

2 cloves garlic, finely chopped

500 g ground lamb or beef

1 small eggplant, diced

1 tablespoon A Spice Affair 7 Spices

2 tablespoons Les Filles Fattoush pomegranate molasses

Salt and pepper

Yogurt sauce:

1/2 cup plain yogurt

2 tablespoons Maison Orphée garlic olive oil

Juice of 1/2 a lemon

1/4 cup tahini (sesame paste) (optional)

1 teaspoon Réal Laroche maple syrup

Salt and pepper

Garnish:

2 tablespoons Les Filles Fattoush pomegranate molasses

2 tablespoons flat parsley, chopped (and/or mint, if you like)

3 tablespoons pomegranate arils and/or 1 tablespoon A Spice Affair Sumac

Roasted nuts (pine nuts, almonds, etc.)

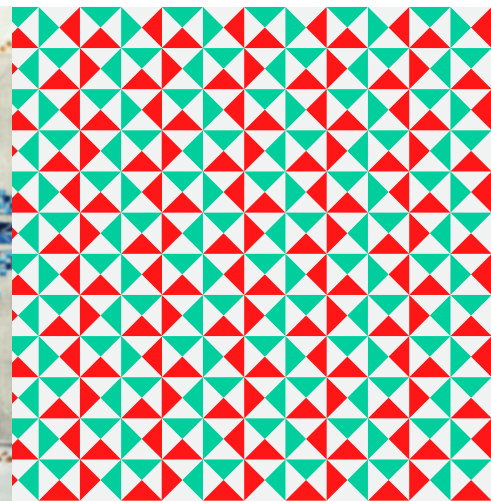
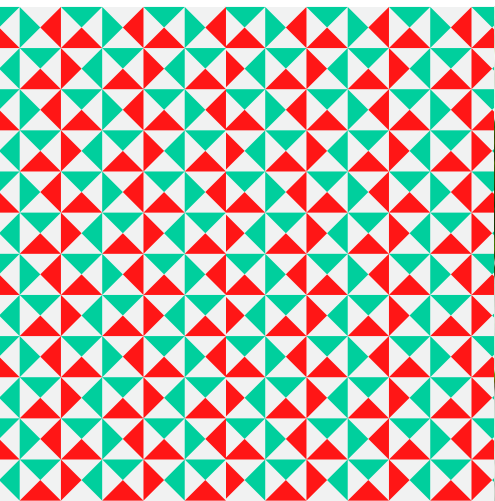


Preheat the oven to 350 °F. Lightly oil the pitas and cut them into 2 cm squares. Lay them out on a sheet pan. Bake for about 15 minutes, until they become crispy and start to brown.

For the meat mixture, start by draining the water from the eggplant cubes. In a bowl, add the cubes and 1 tablespoon of salt. Wait 15-30 minutes, then dry up the water exuded by the eggplants.

In a pan, lightly heat the olive oil and sauté the onions until they are translucent. Add the garlic and the ground meat. Once cooked, add the dried eggplants and cook another 5 minutes. Add the spices, the pomegranate molasses and season.

For the sauce, mix all of the ingredients. If too thick, add some water to thin the sauce, as needed. On a large platter, lay out the pieces of roasted pita. Cover with meat, then yogurt sauce. Then add the garnish ingredients (to taste).



Ameena's Salad

For 4 people

2 tomatoes, cut into small cubes
1 cucumber, cut into small cubes
1 green pepper, cut into small cubes
1/2 bunch parsley
1/2 lemon, preferably organic (otherwise washed thoroughly),
very finely chopped*
1/2 teaspoon salt
1/2 tablespoon A Spice Affair Sumac
2 tablespoons Les Filles Fattoush pomegranate molasses
4 tablespoons olive oil

In a bowl, mix all of the ingredients and adjust the seasoning.

"The acidity of this salad nicely counterbalances the richness of dishes from the Middle East. You need to add the entire half-lemon, peel and pulp! But be sure to cut it into very small pieces.

*"In my desert, time stops. We take time to live, share and savour.
Simplicity reigns. Complications are set aside.
Nothing matters but the present.*

Every time I come to the Wadi Rum desert, my "mother" Ameena welcomes me with open arms and prepares her best traditional dishes for me, such as mansaf, kebsa or magloba. None of these are served without a delish salad livened up by lemons from the garden; it adds a touch of freshness to all meals."

Tahini cake

Pour 4 personnes

1 cup of tahini
3/4 cup sugar
1/4 cup brown sugar
Zest and juice of two oranges
3/4 of cup thick yogurt, greek style
1/2 tsp. baking soda
2 1/2 cups flour
2 tbsp. baking powder
1/2 tsp. salt
1/2 tsp. seven spices mix A Spice Affair
1/2 tsp. cinnamon powder
100 g walnuts ou pecans, coarsely chopped
6 dates, pitted and coarsely chopped

Grease and flour a 24 cm (about 9 in) cake pan. Preheat the oven to 350F.

In a medium bowl, mix yogurt and baking soda. Let it rest 5 minutes.

During this time, in a large bowl, ideally using an electric mixer or a whisk, beat the tahini, sugar, brown sugar and minced orange zest until thick and creamy. Add orange juice and yogurt. Continue beating until the mixture is smooth.

Add the flour, baking powder, salt, spices, nuts, dates and sesame seeds. Stir carefully with a spatula or large spoon until well blended.


Pour into the prepared pan and smooth the top. Bake for about 45 minutes, until the cake is firm to the touch. Unmold and let cool.




*“The more we share, the more we have.
That’s the miracle.”*

Léonard Nimoy



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