



TERRINE



SERVES

8



METHOD

OVEN



MINUTES

120



DIFFICULTY

4/10

INGREDIENTS

4 pounds wild boar, boneless
2 shallots
1 carrot
12 juniper berries
1 liter dry white wine
3 tablespoons Armagnac
1 bouquet garni
2 slices of bacon
1½ pounds sausage meat
1/2 pound ground veal
Salt
Pepper

Cut the wild boar into thin strips. Peel and chop the shallots. Peel the carrot and cut into slices. Crush 12 juniper berries.

Put the meat in a terrine mold with the spices, berries, and root vegetables. Add the white wine, three tablespoons of Armagnac and bouquet garni. Stir and leave to marinate for 24 hours in a cool place.

The next day, first, preheat the oven to 350°F. Drain the pieces of meat and pat them dry.

Spread a slice of bacon in the bottom of a terrine mold. Cover with strips of game meat, then a layer of sausage meat and veal. Add salt and pepper. Place the second slice of bacon on top to seal.

Cover the terrine with a lid, place it in a water bath, and cook in the oven for two hours. After cooking, remove the lid and allow to cool.

Serve cold the next day as a starter.



POTATO LATKES

WITH LEEKS



SERVES

4



METHOD

STOVETOP



MINUTES

60



DIFFICULTY

3/10

INGREDIENTS

- 1¼ lbs russet potatoes
- 1 large leek
- 3 tablespoons unbleached flour
- 1 teaspoon sea salt
- Freshly ground black pepper**
- 2 extra large eggs, beaten
- Olive oil for the pan**
- 1/2 cup crème fraîche
- Dill sprigs as garnish**

Peel the potatoes and cut in half crosswise. Using a mandoline, cut each half crosswise again in julienne slices (about 4 cups). Place the slices in a large bowl and fill bowl with cold water to cover. Set aside for at least 30 minutes, up to 2 hours. For the leek, cut the roots off and cut 2" off the top of the dark green leaves. Cut the leek in half lengthwise and thoroughly rinse it but make sure to keep the leaves together. Lay the leek halves cut-side-down to drain on a clean kitchen towel. Then cut each half crosswise in 2 1/2" pieces and cut each piece lengthwise in 1/8" julienne slices. Place in a separate bowl and set aside.

Drain the potato slices and place on a clean kitchen towel. Blot out all moisture and transfer to a large bowl. Add the leek slices and toss well. Sprinkle with the flour, salt and pepper. Toss well again. Drizzle with the eggs and stir until well blended. Transfer to a colander or medium-meshed sieve and suspend over a bowl. Let the potato mixture drain for 15 minutes. This step will make the latkes crispier, as the mixture will lose a lot of moisture.

Heat a large heavy-bottomed frying pan over high heat. Add enough oil to generously cover the pan. Using a regular fork and spoon, grab 1/3 cup of the potato/leek mixture and place in the hot oil. Shape each latke into a 1 1/2" x 3" patty and sauté until golden-brown. Flip the latkes and sauté until golden-brown. Transfer to a tray lined with paper towels. Repeat until the potato mixture has all been used up, adding more oil to the pan as necessary. Place the latkes on a serving platter. Spoon a dollop of crème fraîche on top of each latke. Garnish with a dill sprig and serve immediately.



CREAMY CHICKEN

IN WHITE WINE SAUCE



SERVES
4



METHOD
STOVETOP



MINUTES
30



DIFFICULTY
2/10

INGREDIENTS

2 large chicken breasts cut in half lengthwise

Salt and pepper to taste

1/4 teaspoon garlic powder

Flour for dredging

1 tablespoon olive oil

3 tablespoons butter divided

1/2 cup dry white wine

1/3 cup chicken broth

1 pinch Herbs de Provence

1/2 cup heavy whipping cream

Cut your chicken breasts in half lengthwise to make 4 thinner cutlets. Sprinkle them with salt and pepper and garlic powder, then dredge them in flour so they're nicely coated.

Add the olive oil and 1 tablespoon of the butter to a skillet over medium-high heat. Once the pan is hot, add the chicken and cook for 4-5 minutes/side until golden. Take the chicken out of the pan and set aside (chicken shouldn't be fully cooked yet).

Add the wine and chicken broth to the pan and let it bubble for about a minute. Stir to scrape up any bits from the bottom of the pan.

Add the remaining butter and the Herbs de Provence to the pan, and continue simmering for another 2 minutes.

Add the cream and chicken back into the pan. Reduce the heat to medium and cook for another 5 minutes or until the chicken is cooked through and the sauce has thickened up a bit. Season with extra salt & pepper if needed.