**September Viva La France**

**Julia Child’s Custard Apple Tart**

*Ingredients:*

8 inch partially baked pie shell (bake ½ of what directions state)

3 cups apples, peeled, cored, thinely sliced

2/3 cup sugar, divided

½ tsp cinnamon

1 egg

¼ cup flour

½ cup whipping cream

3 tbsp brandy

Powdered sugar

In a mixing bowl, toss apples with 1/3 cup sugar and the cinnamon. Put them in partially baked pie shell. Bake at 375° for 20 minutes. Remove from oven and let it cool while making custard. Beat egg and 1/3 cup sugar in mixing bowl until mixture is thick and pale yellow. Beat in flour, the whipping cream, then brandy. Pour mixture over the apples. Return to oven for 10 minutes or until it begins to puff. Remove from oven and sprinkle heavily with powdered sugar. Return to oven for 20 minutes. Tart is done when the top is brown and a knife plunged into custard comes out clean.

**Charlotte Aux Pommes**

6 to 8 servings

*Ingredients for the apple marmalade:*

8 lbs firm eating or cooking apples, quarter, peeled, core, ½ inch slices

Heavy bottom enameled pan, 12 inches by diameter, 5 inches deep

½ cup apricot jam forced through a sieve

1 cup granulated sugar

2 tsp vanilla extract

¼ cup dark Jamaican rum

3 tbsp butter

Place apples in pan, cover, and cook over low heat, stirring occasionally, for 20 minutes or until apples are tender. Uncover the pan and beat in the apricot jam, sugar, vanilla, rum, and butter. Raise heat and boil, stirring almost continuously for 15 to 20 minutes until the water content of the apples has evaporated and the apples have turned into a very thick marmalade which holds a solid mass in the spoon. The apple marmalade may be cooked several days in advance and kept in a covered bowl in the refrigerator.

*Ingredients for baking and assembling:*

12 to 14 of homemade type white bread, 4 inches square and ¼ inch thick\

A fireproof 6 cup cylindrical baking dish 3 ½ to 4 inches deep

1 cup butter, melted

Preheat oven to 425°. Remove crusts from bread. To line the bottom of the dish, arrange 4 pieces of bread in a square, with inside edges closely fitting. Place baking dish on top of the square, centering it carefully. Cut bread around bottom of dish, to make 4 pie shaped pieces. Cut a 1 ½ to 2 inch circle out of one of the bread scraps. Heat 1/8 inch of clear melted butter and the circle to a light golden brown on each side. Fit the pie shaped pieces into the bottom of the dish; reserve the circle for final decoration later. Cut the rest of the bread into strips about 1 ¼ inches wide. Dip in clear melted butter; fit them uptight and slightly overlapping each other around the inner circumferences of the dish. Pack the apple marmalade into the dish, adding layer of butter dipped bread, if any leftovers, and filling the dish so that it humps into a dome ¾ inch high in the center. Cover with 4 or 5 butter dipped bread strips. Cut off any protruding bread ends, and pour remaining clear butter, do not add milky residue at bottom of pan, over the bread strips around the dish. Place a large pie plate on the bottom rack of the preheated oven to catch melted butter drippings, and set the charlotte on the rack above. Bake for about 30 minutes; charlotte is done when you can slip a knife between bread and sides of the dish and see that bread strips are nicely browned. Remove from oven and let cool for 15 to 20 minutes. To unmold, run a knife between edge of dish and bread strips; turn a serving upside down over the charlotte and reverse onto serving plate. Then lift baking dish up a few inches to be sure the charlotte has set.

*Ingredients for final decoration:*

½ cup apricot jam forced through a sieve

2 tbsp granulated sugar

3 tbsp dark rum, optional

Custard sauce, lightly whipped cream, or heavy cream

Boil the apricot jam, sugar, and optional rum in a small saucepan until mixture is thick and sticky. Paint it over the charlotte. Place the reversed sautéed bread circle on top, and paint with apricot. Serve the charlotte warm or cold, with custard sauce, whipped cream, or heavy cream.

**Brenton Butter Cake**

*Ingredients:*

1 cup unsalted butter, room temperature

1 cup sugar

1 tbsp vanilla extract

6 egg yolks, large

2 ¾ cups flour

¼ tsp salt

1 whole egg, lightly beaten

Heat oven to 350°. Cream butter and sugar until light and fluffy. Beat in vanilla and yolks one at a time, beating well after each addition. Add flour and salt; beat just until combined do not over mix. Transfer batter to 9 inch tart pan with removable bottom; spread batter and smooth top. If necessary chill batter 10 minutes before smoothing. Place pan in refrigerator 15 minutes. Remove from fridge, brush top with beaten egg and mark a criss-cross pattern with a fork. Brush again with egg. Bake until cake is deep golden brown and edges pull away from sides of pan, about 50 minutes. Transfer to a wire rack to cool slightly. Remove cake from pan and slice will warm. Serve with fresh strawberries.

**Chocolate Éclairs**

*Ingredients:*

1 cup water

1 stick butter, melted

1 cup flour

4 eggs

Preheat oven to 400°. Heat water and butter over high heat to a full rolling boil. Reduce heat and quickly stir in flour, stirring vigorously with spoon until mixture leaves sides of pan and forms a ball. Cool. When completely cooled, add eggs, one at a time. Place in pastry bag with tip squeeze to size and length desired. Then bake for 15 minutes and check let it cook so they rise and become hollow shells. Cream: use pudding that needs cooked over the stove top. Use ¼ cup of milk less than directions call for. Icing: drizzle with chocolate.

**Petite Brioches**

2 dozen rolls

*Ingredients:*

4 cups all purpose flour

1/3 cup sugar

1 packet Fleischmann’s active dry or rapid rise yeast

1 tsp salt

½ cup milk

¼ cup water

½ cup butter or margarine, cut into pieces

4 eggs

In a large bowl, combine 1 cup of flour, sugar, not dissolved yeast, and salt. Heat milk, water, and butter until very warm; butter does not need to melt. Gradually add to dry ingredients; beat 2 minutes at medium speed of an electric mixer, scraping bowl occasionally. Add 3 eggs, 1 egg yolk (reserve egg white), and ¾ cup flour. Beat 2 minutes at high speed, scraping bowl occasionally. With spoon, stir in enough remaining flour to make soft dough. Cover; let rise in warm, draft free place until more than doubled in size, about 1 ½ to 2 hours. Stir dough down. Cover bowl tightly with plastic wrap; refrigerate overnight. Remove from refrigerator. Punch dough down. Remove dough to floured surface; divide into two pieces, one about ¾ of the dough and the other ¼ of the dough. Divide larger pieces into 24 equal pieces. Shape into balls. Place in 24 well greased 2 ½ inch brioche pans or muffin cups. Divide remaining dough into 24 equal pieces. Shape into balls. Make deep indentations in center of each large ball; moisten indentation slightly with cold water. Press 1 small ball into each indentation. Cover; let rise in warm place until doubled in size, about 45 minutes. Lightly beat reserved egg white; brush on rolls. Bake at 375° for about 15 minutes or until done, remove from pans; let cool on wire racks.

**Brioche**

1 loaf

*Ingredients:*

2 to 5 tbsp warm water

1 package active dry yeast

1 tbsp sugar

2 ¼ cups cold butter or margarine, cut into 5 pieces

1 tsp salt

2 eggs, at room temperature, beaten

2 tbsp milk

1 egg

Combine 2 tbsp of the water, yeast, and sugar. Stir to dissolve yeast and let stand until bubbly, about 5 minutes. Fit processor with steel blade. Measure flour, butter, and salt into work bowl. Process until mixed, about 20 seconds. Add yeast to flour mixture. Process until blended, about 10 seconds. Turn on processor and gradually drizzle the eggs through feed tube into flour mixture. Continue processing while very slowly drizzling just enough remaining water through feed tube so dough forms a ball that cleans the sides of the bowl. Process until ball turns around bowl about 25 times. Turn off processor and let dough stand, covered, in work bowl at room temperature 30 minutes. Turn on the processor and gradually drizzle in enough of the remaining water to make dough soft, smooth and satiny but not sticky. Process until dough turns around bowl about 25 times. Turn off processor and let dough stand, covered, in work at room temperature 30 minutes. Process again until dough turns around bowl about 25 times. Turn dough onto lightly greased surface. Pinch off about ½ cup of the dough, shape into a smooth ball and reserve. Shape remaining dough into a smooth ball and place in well greased brioche pan about 6 ½ inches in diameter. Make indentation about 1 ½ inches wide in center of dough and insert smaller ball of dough. Cover loosely with plastic wrap and let it stand in warm place until doubled, about 1 hour. Heat oven to 350°. Beat milk and remaining egg with fork. Brush mixture over brioche. Bake until evenly browned and loaf begins to pull away from sides of the pan, 45 to 55 minutes. Cool bread 5 minutes in pan. Carefully remove from pan and cool on wire rack.

**Sauté of Fresh Artichoke Hearts with Onions and Garlic**

6 servings

*Ingredients:*

6 to 8 fine fresh artichokes

1 lemon

4 tbsp or so olive oil

1 head garlic

4 large onions

Salt and pepper

Thyme or mixed dried herbs

2 tbsp or so butter

1 to 2 tbsp wine vinegar

Minced fresh parsley

Artichoke hearts include the artichoke bottom and the tender part of the inner cone of leaves. When artichokes are very young and fresh, you can use the whole cone without removing the choke; however, it is rare indeed to find such quality outside the artichoke-growing regions. Cut the stem off an artichoke, close to the base. Then blend the leaves at right angles to the base until they snap close to their large end; pull down toward the bas to snap the leaf off, leaving the tender part of its base attached to the artichoke bottom; continue rapidly until reaching the pale creamy cone of t leaves covering the choke. Shave the tough green from around the base of the artichoke, using a small knife at first, then a vegetable peeler. Frequently rub cut portions of artichoke base with half a lemon as you go to prevent discoloration. After trimming you will usually have to cut off the top part of the cone, down to where the tender part begins. Cut the hear tin half lengthwise. Scoop out the choke with a small knife, and rub the quarters again with lemon. As soon as one heart is prepared, drop it into your frying pan with the olive oil and set over low heat, tossing to cover with the oil. Continue rapidly with the rest of the artichokes. With the artichokes still over low heat and being tossed now and then toss by swirling and shaking pan by its handle, separate the cloves of garlic and drop them into a pan of boiling water for a moment to loosen the skins. Peel the cloves, halve or quarter them lengthwise if large, and add to the artichokes. Peel, halve, and slice the onions lengthwise; toss them into the pan with the artichokes and garlic. Season with salt, pepper, and herbs; add two tablespoons butter and toss to melt it. Cover the pan and cook slowly until artichokes are just tender when pierced with a knife about 20 minutes and toss once or twice. Pour in the vinegar, toss, cover, and cook for 5 minutes. Put in seasoning. To serve hot, add minced parsley. To serve cold, cool after sauté and add lemon juice, a little olive oil, salt, pepper, and minced parsley.

**Crisp Sugar Cookies**

*Ingredients:*

2 ½ cups all purpose flour, sifted ½ tsp salt

2 tsp cream of tartar 1 cup butter

1 tsp baking soda 1 tsp vanilla extract

1 cup sugar

2 eggs

Sift flour, cream of tartar, baking soda, and salt together; set aside. Cream butter with extract; add sugar gradually, beating until fluffy. Add eggs, one at a time, beating thoroughly after each addition. Add dry ingredients in fourths, mixing until blended after each addition. Chill dough in refrigerator for 1 hour. Shape small balls by dropping small amounts of dough from a teaspoon 2 inches apart onto lightly greased cookie sheets. For glaze dip bottom of a glass in water; then dip in sugar. Flatten each ball with sugar-coated glass. Bake at 375° for 10 minutes.

**Gratin De Pommes De Terre et Saucisson**

4 servings

*Ingredients:*

3 cups (about 1 lb) potatoes, sliced, previously boiled

1 cup onions, minced, previously cooked in butter

½ lb Polish sausage, sliced

A lightly butter baking dish or pie plate, 8 inches in diameter and 2 inches deep

3 eggs

1 ½ cups light cream

¼ tsp salt

1/8 tsp pepper

¼ cup grated Swiss cheese

1 tbsp butter

Preheat oven to 375°. Arrange layers of potatoes, onion, and sausage in baking dish. Blend eggs, cream, salt, and pepper in a bowl, pour into baking dish, sprinkle with cheese, and dot with the butter. Bake in upper third of preheated oven for 30 to 40 minutes, until top has nicely browned.

**Chicken Chasseur**

4 servings

*Ingredients:*

1 tbsp cooking oil

4 bone in chicken breasts (about 2 ¼ lbs in all)

1 tsp salt

½ tsp fresh ground black pepper

1 tbsp butter

1 onion, chopped

¾ lb mushrooms, sliced

2 cloves of garlic, minced

1 ½ tsp flour

6 tbsp dry white wine

2/3 cup canned crushed tomatoes, drained

¼ tsp dried thyme

2 tbsp fresh parsley, chopped

In a large deep frying pan, heat the oil over moderately high heat. Season the chicken with ¼ tsp each of salt and pepper and add to the pan. Cook until browned. Turing, about 8 minutes in all. Remove. Pour off all but 1 tbsp fat from the pan. Add the butter to the pan and reduce heat to moderately low. Add the onion and cook, stirring occasionally, until translucent, about 5 minutes. Raise the heat to moderately high. Add the mushrooms, garlic, and ¼ tsp of the salt. Cook, stirring frequently, until the vegetables are browned, about 5 minutes. Add the flour and cook, stirring for 30 seconds. Stir in the dry white wine and bring to a simmer. Stir in the broth, tomatoes, thyme, and the remaining ½ tsp of salt. Add the chicken and any accumulated juices. Reduce the heat, simmer, covered, until the chicken is done, about 10 minutes. Stir in the parsley and the remaining ¼ tsp pepper.

**Reine De Saba**

*Ingredients for the cake:*

3oz sweet chocolate

1oz unsweetened chocolate

2 tbsp strong coffee

8 tbsp unsalted butter, cut into pieces and softened

½ cup sugar

3 large egg yolks

3 egg whites

¼ tsp cream of tartar

Pinch of salt

2 tbsp sugar

1/3 cup blanched almonds pulverized with 2 tbsp sugar

¼ tsp almond extract

½ cup plain bleached cake flour, in a sifter set on wax paper

Set the oven to 325°. Set the rack in the lower middle level. Butter and flour and 8 by 11 ½ inch round cake pan. In a boiler or bowl set over a pan of 2 or 3 inches of water, combine the sweet chocolate with the coffee. Bring water to a simmer, cover, and let chocolate melt, stirring until smooth. Turn off the heat. In a 3 quart mixing bowl, use a hand held electric mixer to cream the butter until soft and fluffy, and then add the ½ cup sugar. Beat 1 minute, and then beat in the yolks. In another mixing bowl, beat the whites until foaming, beat in the cream of tartar and salt, and continue beating until soft peaks form. Gradually beat in the 2 tbsp of sugar and continue beating until stiff, shining peaks form. Blend the warm melted chocolate into the yolk mixture, and then blend in the almonds and almond extract. Stir a quarter of the egg whites into the chocolate to lighten it. Scoop the rest of the whites over the chocolate and, alternating with sprinkles of the flour; rapidly and delicately fold in the whites. Immediately turn the batter into the prepared pan, tilting it in all directions to run it up to the rim, and set it in the oven. Bake for 25 minutes, or until the cake has puffed to the top of the pan and a toothpick plunged into it 2 and 3 inches from the edges comes out clean. The center should move slightly when the pan is gently shaken. Remove the pan to a rack and let it cool for 15 minutes, then unmold onto the rack. Let it cool completely, at least 2 hours, before storing or icing.

*Ingredients for the soft chocolate icing:*

2oz sweet chocolate, chopped

1oz unsweetened chocolate, chopped

1 ½ tbsp rum or strong coffee

Pinch of salt

6 tbsp unsalted butter, softened

Cocoa powder, in a fine meshed sieve

In a double boiler or bowl set over a pan of 2 or 3 inches of water, combine both chocolates with the rum or coffee, bring water to a simmer, cover, and let chocolate melt, stirring until smooth. Turn off the heat. Using an electric hand mixer, beat the salt into the melted chocolate, then beat in the butter 1 tablespoon at a time. Continue beating over cold water until icing is firm enough to spread. Turn the icing onto the top of the cake and spread it evenly over the top and sides.

**Salade Niçoise**

*Ingredients:*

2 tsp red wine vinegar

1 tsp Dijon mustard

2 anchovy fillets in olive oil, finely minced

1 small clove garlic, minced

1 ½ tbsp olive oil

Salt and ground pepper to taste

1/3 lb fresh ahi tuna or 1 can tuna

3 tsp olive oil

1/3 lb small red boiling potatoes

1 egg

1 cup water

¼ lb green and yellow beans, trimmed

6 butter (Boston) lettuce leaves

1 small tomato, cut into 6 wedges

8 small black olives, preferably Niçoise

To make the dressing, in a small bowl, whisk together the vinegar, mustard, anchovies, and garlic. Slowly whisk in the olive oil. Season with salt and pepper. Set aside to allow the flavors to blend while you prepare the rest of the salad. If using fresh tuna, preheat 375°. Put the tuna in a baking dish, add 1 tsp of the olive oil, and turn to coat with the oil. Season with salt and pepper. Bake until the tuna is opaque throughout and just flakes with a fork, for 10 to 15 minutes. Remove from the oven, let it cool, and then flake with your hands into a bowl. Toss with the remaining 2 tsp olive oil and set aside. If using canned tuna, drain, break into chunks, and set aside. Place the potatoes and egg in small saucepan and add water to cover. Place over medium high heat, bring to a simmer, and then adjust the heat to maintain a gentle simmer. Using a slotted spoon, remove the egg after 8 minutes and run under cold water until cool. Add salt to the water and continue cooking the potatoes until easily pierced with a knife, for 5 to 10 minutes longer, and then lift them out with the slotted spoon and set aside to cool. Add water to the saucepan and some salt. Raise the heat to high and bring the water to a boil. Add the beans and cook until just tender, about 5 minutes. Drain and refresh under cold running water to halt the cooking. Drain well, pat dry, and then cut in half crosswise. Peel the hardboiled egg and quarter it lengthwise. Peel the potatoes and slice ¼ inch thick. Arrange the lettuce leaves in a large bowl or on a large plate. Top with the tuna, potatoes, egg, beans, and tomato wedges, arranging attractively. Scatter the olives over the salad, and then drizzle with the dressing.