



Après Moi, Le Dessert: A French Eighteenth Century Model Meal

By Jim Chevallier

Createspace, United States, 2008. Paperback. Book Condition: New. 229 x 150 mm. Language: English . Brand New Book ***** Print on Demand *****.This collection presents 18th century recipes, most newly translated from French, related to those in a model meal from a famous period cookbook. As you can see, there is enough here for several modern - and very tasty - meals; or a very copious recreation of an Old Regime feast! 1st SERVICE - SOUPS AND ENTREES CENTERPIECE: Oille 6 ENTREES Terrine of partridge with cabbage Terrine of filet of duck with green sauce Pigeon tart Chickens in galantine Filet of beef with cucumbers A grenade with blood 2 HORS-D OEUVRES Quail in the frying pan Chicken in cinders 2nd SERVICE - ROASTS CENTERPIECE: A small quarter of veal, larded and served in its juice 4 ROASTS 1 hen garnished with chickens with eggs 1 hen 4 young rabbits A plate of young pheasants garnished with young quail 4 HORS-D OEUVRES 2 salads 2 sauces 3rd SERVICE - ENTREMETS CENTERPIECE: partridge pate or boar s head 6 MEDIUM DISHES Omelet a la Noailles Fried cream, garnished with peach beignets A stew of green truffles A dish of artichokes A...



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