

**Boston University
Presents**



France

Chef Christine Merlo

Cooking Up Culture - France

Basil Palmiers – Makes 30

- 1/3 cup packed basil leaves
- 3 cloves of garlic, crushed
- 1/4 cup extra virgin olive oil
- 1 sheet of puff pastry (approximately 1/2 pound)
- 3 tablespoons grated Parmesan cheese
- 1/4 teaspoon ground black pepper

Preheat the oven to 400 degrees. In a food processor, pulse together the basil, garlic, and olive oil until it forms a finely textured paste.

Roll the puff dough into a large rectangle, about 15 by 12 inches. Using a pastry brush or spoon, spread the basil paste in a thin, even layer over the dough. Sprinkle the top with Parmesan cheese. Starting at the long ends of the rectangle, loosely roll each side inward until they meet in the middle.

Slice the pastry crosswise into 1/4 inch palmiers (they will look like little scrolls) and arrange them on parchment-lined baking sheets. Sprinkle them with ground black pepper and bake them for 12-15 minutes or until they are golden brown.

Potato Celery Root Gratin – Serves 8-10

- 1 1/2 pounds Yukon Gold potato
- 1 1/2 pounds celery root
- 2 cloves garlic, finely chopped
- 2 shallots, thinly sliced
- 3 cups heavy cream
- 2 teaspoons thyme leaves, chopped
- Salt and pepper
- 2/3 cup grated gruyere cheese (optional)

Preheat the oven to 350 degrees.

Put the heavy cream, shallots, and garlic in a medium saute pan or pot. Slice potato and celery root very thinly and add to cream. Bring the mixture to a boil; add the thyme and season with salt and pepper. Pour into a baking dish and cover the top with a piece of buttered parchment paper or foil and bake in the oven for 1 hour. In last 10 minutes of baking, remove cover and sprinkle top with cheese if desired.

Adapted from Chef Randy Barrett, LCB-Boston

Chicken Provençal – Serves 8

2 tablespoons extra virgin olive oil
8 pieces of chicken
Salt and pepper
1 clove of garlic, minced
1 large onion, chopped
1 red bell pepper, stemmed, seeded, and chopped
1 pinch saffron
1 teaspoon of herb de Provence
2 tablespoons capers, drained
2 cups tomatoes, chopped (fresh or canned in their juices)
1 cup good quality pitted olives – black, green, or a combination, cut in half
Chopped parsley leaves for garnish

In a skillet or braiser, heat the oil on medium heat. Season the chicken with salt and pepper and brown on both sides. Remove and set aside.

In the same pan, add the garlic and sauté for 2 minutes. Add the onion and bell pepper and cook until softened. Add the saffron, herb, capers, tomatoes, and olives. Stir and bring to a boil. Add the chicken back to the pan – cover and cook over medium low heat until the chicken is done, approximately 20-30 minutes. Garnish with parsley and serve.

Adapted from *The Best Recipes In the World* by Mark Bittman

Cream Puffs – Makes 8-10

1 stick of unsalted butter
1 cup water
1/4 teaspoon salt
1 cup all purpose flour
4 eggs
Whipped cream – plain or flavored
Melted chocolate
Powdered sugar

To make the Puff Shells...preheat the oven to 425 degrees.

In a saucepan, bring the water and butter to a rolling boil. Stir in the flour and salt and stir until the mixture forms a ball. Transfer the dough to a bowl of a standing mixer. Beat the mixture with the paddle attachment and allow the steam to escape the dough. Then beat in each egg, one at a time, making sure the egg is well incorporated into the dough before add the next one. Using a large spoon, drop rounds of dough onto parchment-lined baking sheets. Bake for 20-25 minutes until golden brown. Remove from the oven and allow to cool before filling.

To assemble the cream puffs, split the puff horizontally in half. Take the top off the puff and spoon or pipe in the whipped cream in the center. Place the top back on top....drizzle melted chocolate over the top and dust with powdered sugar.