

Cooking in France

Entrées

Chèvre Chaud (Hot Goat Cheese)

Loaves of Bread
Goat cheese
Honey
Lettuce for decoration



Oeufs Mimosas (Deviled eggs)

1 egg per person (or just half one!)
Tuna (1 can for 4 pers)
Mustard
Mayo
Pepper

Plat (main dish)

Quiche Lorraine

For 6 pers (25 minutes in the oven)

Puff pastry (one roll)

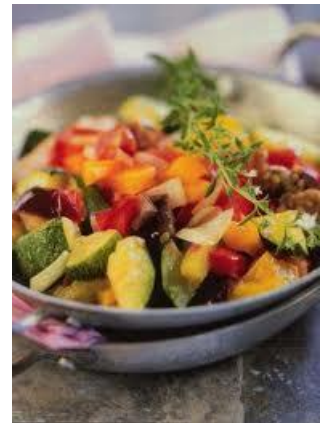


200gramms of small bacon dice
3 eggs
2 tbsp thick sour cream
1 cup of milk
A pinch of nutmeg

Ratatouille

For 4 pers (30 minutes on stove)

2 zucchinis
2 peppers
10 black olives
3-4 tomatoes
1 big onion
3 cloves of garlic
Thyme
6 spoons of olive oil
Salt/pepper



Dessert

Crêpes

500g flour
6 eggs
1 Liter milk

