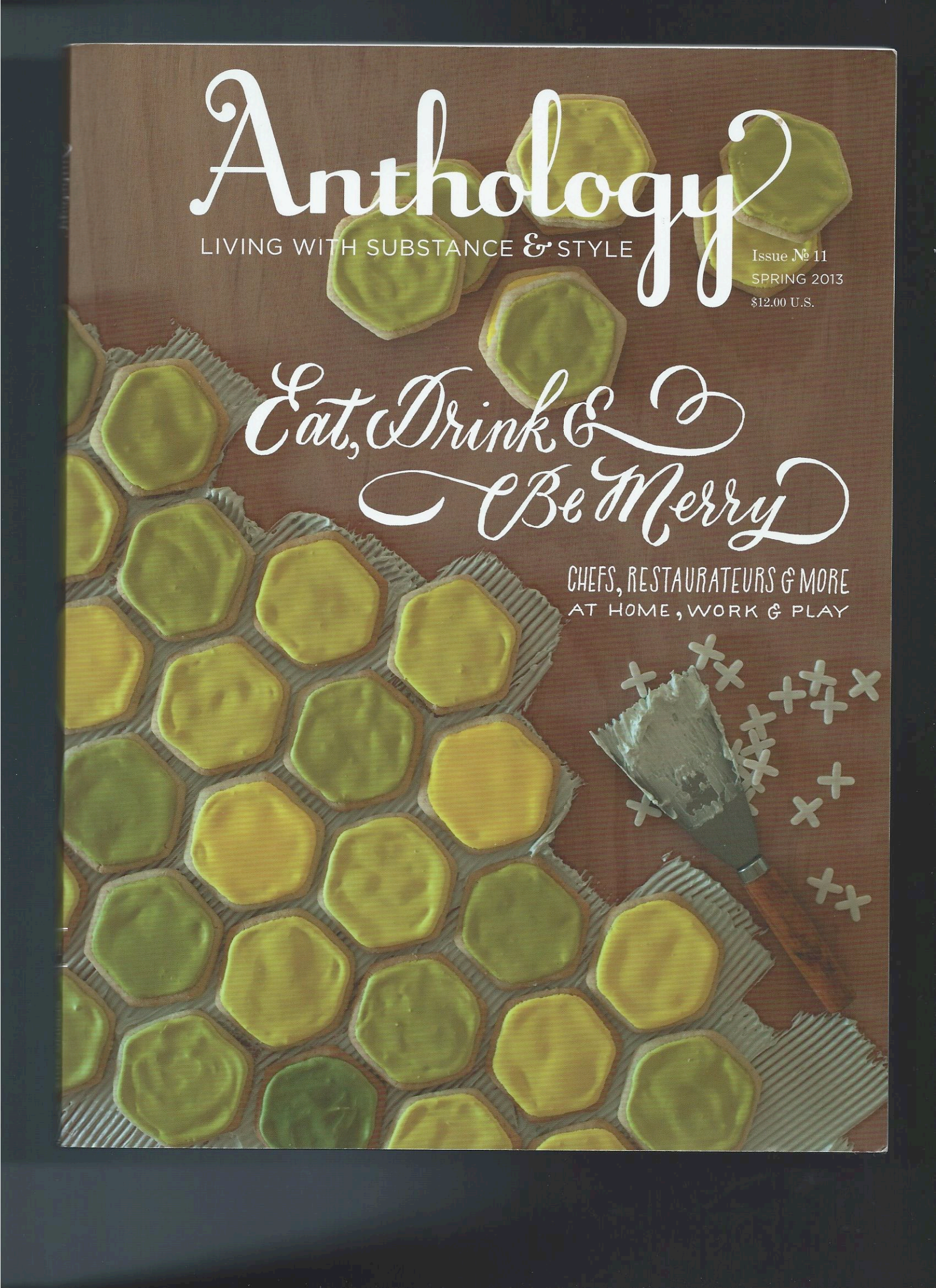


Anthology




LIVING WITH SUBSTANCE & STYLE

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Eat, Drink & Be Merry

CHEFS, RESTAURATEURS & MORE
AT HOME, WORK & PLAY



A meal prepared during a lesson at The Cook's Atelier ends with individual pear almond tarts that take advantage of the fresh produce from the local market.

French CLASS

AT THEIR COOKING SCHOOL IN BURGUNDY, A MOTHER AND DAUGHTER SHARE THEIR CULINARY PASSION AS WELL AS INGREDIENTS FROM SOME OF THE AREA'S BEST FOOD PRODUCERS

Text by ANNA WATSON CARL *Recipes by* THE COOK'S ATELIER

Photographs by EMILY JOHNSTON ANDERSON

THE KITCHEN—cozy by American standards, spacious by French—is in full swing. Eight apron-clad guests crowd around a long white farm table, chopping vegetables and cleaning wild mushrooms, while a fragrant pumpkin soup simmers on the stovetop. Airy French windows are flung open, revealing boxes full of fresh herbs and the beautifully tiled rooftops of Beaune, a picturesque town in the heart of Burgundy, France. White walls are hung with shelves displaying flea market finds—antique white soup tureens, jars full of mismatched coffee spoons and bone-handled cheese knives—and a well-used collection of cookbooks, from Julia Child's *Mastering the Art of French Cooking* to Suzanne Goin's *Sunday Suppers at Lucques*. An array of worn copper pots dangles above the handcrafted Lacanche stove, and the scent of baking *gougères*—Burgundy's famous cheese puffs—wafts through the room.

Welcome to The Cook's Atelier (thecooksatelier.com). Run by mother-daughter team Marjorie Taylor ("the cook") and Kendall Smith Franchini ("the wine girl"), this isn't your ordinary cooking school. It's more like an invitation into their home to prepare and then enjoy an extraordinary five-course lunch, with ingredients sourced from the best local artisan producers. Burgundy, known for its Grand Cru vineyards, rich wine-soaked stews (like *boeuf bourguignon* and *coq au vin*), and funky Époisses cheese, is a food- and wine-lover's dream.

"We know every person behind what we eat and drink," explains Marjorie. "The egg guy, the chicken guy, the duck guy, the vegetable lady, the wine producers. It's inspiring." Today's menu includes pumpkin soup with *girolles* (chanterelles) from Monsieur Esteves, seared duck breasts from



This page: The Cook's Atelier operates out of the apartment of Marjorie Taylor, who started the school with her daughter, Kendall Smith Franchini.

Monsieur Laprée's farm, a seasonal vegetable medley sourced from Madame Loichet, and individual pear almond tarts, with pears from the Beaune market. And it goes without saying that there will be cheese.

Located in Marjorie's tiny one-bedroom apartment in the center of Beaune (Kendall lives just outside town in a remodeled farmhouse with her husband Laurent and their young son Luc), The Cook's Atelier is the fulfillment of their shared

[No. 1]



You instantly
feel the heart
and soul that has
been poured into
the place.

ROASTED POTIMARRON SOUP

Serves 6

Note: A bouquet garni is a bundle of fresh herbs tied together with string. Try thyme, parsley, and bay leaf for this soup.

3 lbs of potimarron squash (or butternut squash)

2 tbsp extra virgin olive oil

sea salt and freshly ground black pepper

a few sage sprigs

4 tbsp unsalted butter

1 leek, white and light green part only, chopped

2 carrots, chopped

2 shallots, chopped

1 small onion, chopped

6 garlic cloves, peeled and smashed

6 cups vegetable stock, preferably homemade

bouquet garni

sautéed wild mushrooms (such as chanterelle and porcini), for garnish


1. Preheat oven to 350°F.

2. Cut the squash in half from stem to root end. Scoop out and discard seeds. Drizzle the inside of each half with olive oil. Sprinkle with salt and pepper and tuck a sprig of sage into each. Place cut side down on a baking sheet and roast for about 40 minutes, or until completely tender and slightly caramelized.

3. Remove the squash from oven and set aside. When cool enough to handle, discard sage and scoop out the flesh.

4. Heat a Dutch oven over high heat for 2 minutes. Add 4 tbsp butter, and when it foams, add the leek, carrots, shallots, and onion. Season with a sprinkling of salt and pepper. Reduce heat to medium-high, and cook for about 10 minutes, stirring often, until the vegetables are tender. Add the garlic, reducing the heat as necessary to keep the garlic from coloring. Stir in the roasted squash, and then add the stock and the *bouquet garni*. Simmer gently for about 20 minutes until the vegetables are tender.

5. Remove the *bouquet garni* and transfer the soup to a blender, in batches, and puree until smooth and creamy. Strain the soup through a fine strainer into a bowl. Season with salt and pepper to taste. Garnish each bowl with the sautéed mushrooms.

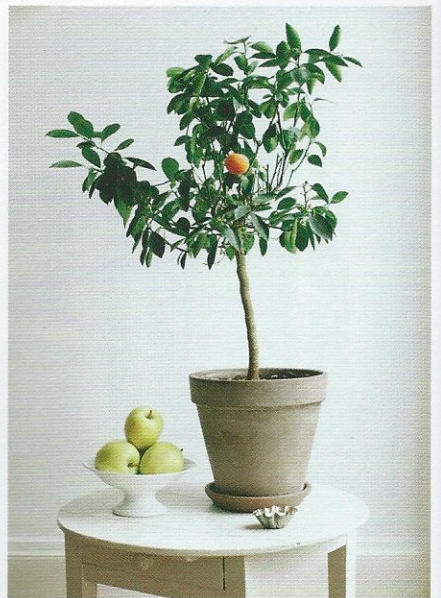
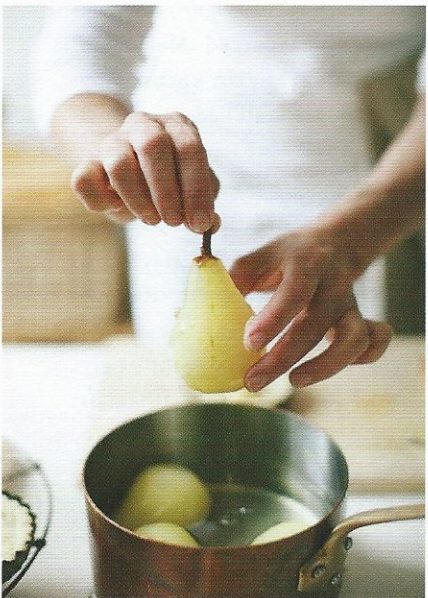
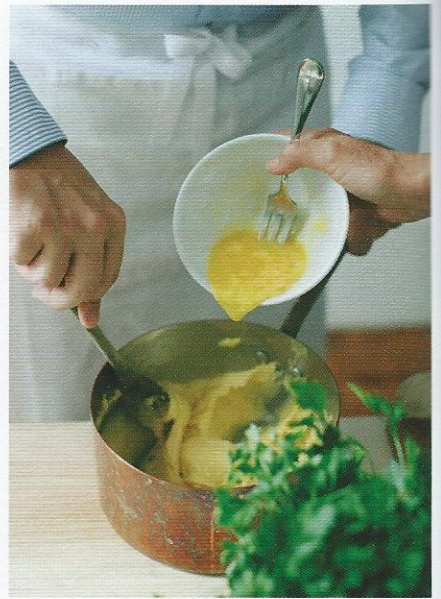
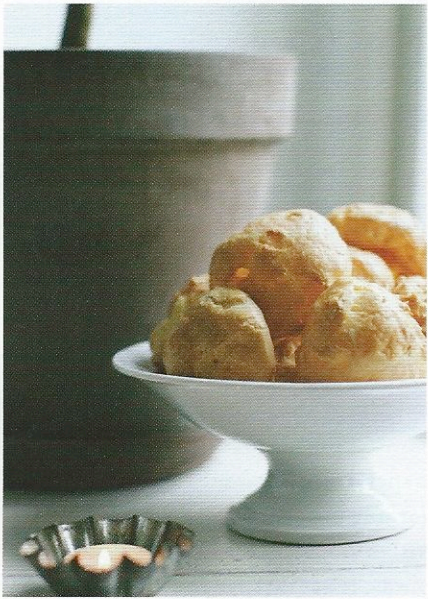
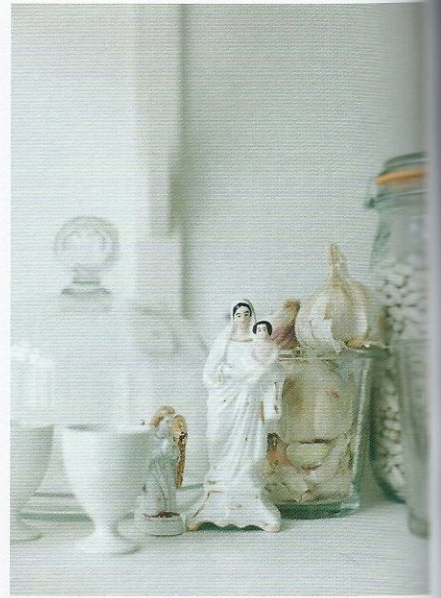


The materials and textures in the dining room, including the farm table's zinc top and the chairs' rush seats, further imbue the space with a country charm.

dream to create a place that celebrates locally produced food and wine, and that brings people from around the world together to cook and have a good time. "We didn't have a set business plan," says Marjorie with a chuckle, recalling the early days of their enterprise. "We didn't know if anybody would come. We just wanted to be in France and to do what we love."

It took some time for the dream to materialize. Kendall, a Francophile from a young age, moved to France over a decade ago to study art history and landed a job at Christie's auction house in Paris. Meanwhile, Marjorie worked in Phoenix, Arizona, as a pastry chef, and went on to open an award-winning restaurant and cooking school, Ruby Beet Gourmet. In 2006, after closing the venture, Marjorie had the chance to spend several months in France working for culinary legend Anne Willan at Chateau du Fey in Burgundy. It was this experience, and the chance to travel around the region, that sparked Marjorie's love for Burgundian cuisine. By this time, Kendall had developed a passion for wine and decided to relocate from Paris to Beaune to study at the prestigious CFPPA viticulture school. She stayed on in Beaune to work for Kermit Lynch, an American wine importer, and began to build a network of relationships with small wine producers in Burgundy.

"At some point the light bulb went off and I realized that



[No. 2]



PAN-SEARED FILET
DE CANARD

Serves 4

4 6-oz duck breast halves, skin
lightly scored in a crosshatch
pattern

sea salt and freshly ground black
pepper

1 tsp extra virgin olive oil

1. Preheat oven to 350°F. Wash the
duck breasts and then pat dry with a
paper towel. Season both sides of each
breast with a pinch of salt and a few
grinds of pepper.

2. Pour olive oil into 2 large ovenproof
frying pans over medium-low heat.
(If you have only one large pan, cook
the duck in 2 batches). Add the duck
skin-side down. Move the duck breasts
every few minutes to help them brown
evenly. As the fat is rendered, carefully
remove the excess. Be sure to move
the pan away from the heat when you
remove the fat, since if any fat hits the
flame, it will cause a flare-up; tilt the
pan, remove the fat with a large kitchen
spoon, and transfer it to a metal bowl.
Cook the duck until the skin is an even
rich brown and very crisp, about 20
minutes. Flip the duck breast and sear
for 30 seconds.

3. Place the pan in the oven and cook
for about 5 minutes. The internal
temperature should be 125°F for rosy,
medium-rare.

4. Put the duck breasts skin-side down
on a cooling rack and let rest for 5-10
minutes before slicing. Season with salt
and pepper to taste and serve on warm
plates.

Opposite: The objects in Marjorie's apartment—beautiful copper pots and pans, antique porcelain pitchers and soup tureens—are representative of the wares that she and Kendall will stock in their online shop, The Larder.

Kendall was never coming back to the states," recalls Marjorie. "I knew that someday, because of her love of France, that my future grandchildren would be French." With this realization, Marjorie headed back to Arizona, sold everything she owned, and decamped to Beaune in the fall of 2008. Once she was settled in Beaune, plans for The Cook's Atelier went into action.

First they needed a space. With its beautiful wood floors and tall French windows, they immediately fell in love with the apartment that Marjorie would eventually call home. But it needed a lot of work. Originally a two-bedroom, they converted the front bedroom—with its sweeping views of Beaune—into a teaching kitchen. Marjorie bought her dream

ALMOND PEAR TARTS

Makes eight 4" tarts

ALMOND FILLING $\frac{2}{3}$ cups ground almonds

1 tbsp all-purpose flour

6 tbsp sugar

6 tbsp unsalted butter, room temperature

1 large egg

PÂTE SUCRÉE $\frac{1}{4}$ cup heavy cream

2 large egg yolks

 $2\frac{3}{4}$ cups all-purpose flour $\frac{1}{4}$ cup sugar

a pinch of sea salt

8 oz unsalted butter, cut into pieces

PEARS

4 cups water

 $1\frac{1}{4}$ cups sugar $1\frac{1}{2}$ tbsp fresh-squeezed lemon juice

4 medium pears, peeled

GARNISH

crème fraîche

confectioner's sugar

1. *For the almond filling:* In a medium bowl, mix the ground almonds, flour, sugar, and butter until smooth. Add the egg and mix until incorporated. Cover and chill in the refrigerator at least 3 hours.

2. *For the pâte sucrée:* Whisk the cream and yolks together in a small bowl and set aside. In a large bowl, combine the flour, sugar, salt, and butter. Using your fingers, incorporate the butter until

you have a coarse meal. Gradually add the cream and yolks, and mix until just combined; do not overwork the dough. Bring the dough together with your hands to incorporate completely and form a disc. Wrap in plastic wrap and chill in the refrigerator at least 1 hour.

3. *For the pears:* Bring the water, sugar, and lemon juice to a boil in a large saucepan over medium-high heat, stirring until the sugar is dissolved. Add pears and reduce the heat to medium and simmer until the pears are tender, about 20 minutes. Remove from heat and cool the pears in the syrup.

4. *To prepare the tart:* Preheat oven to 375°F and position a rack in the center.

5. Remove the dough from the refrigerator and divide into 8 portions. Place on a lightly floured work surface, and sprinkle the dough with a bit of flour. Roll a portion into a $\frac{1}{4}$ "-thick circle,

flouring as needed. Gently press the circle into a 4" tart pan, being careful not to stretch the dough, as this will cause it to shrink when baking. Work your way around the edge of the pan, pinching off the excess dough with your fingers. Repeat with the remaining dough and tart pans. Chill the tart shells in the freezer for 10 minutes.

6. Remove the tart shells from the freezer and spread the almond filling evenly in each shell. Stem the pears and cut each in half lengthwise; scoop out cores. Cut each half crosswise into thin slices. Gently press each pear half to fan the slices but keep the slices tightly overlapped and arrange on the tarts.

7. Place the assembled tarts onto a baking sheet. Bake until golden and a tester inserted into the center of the filling comes out clean, about 20 minutes. Garnish with a dollop of crème fraîche and a dusting of confectioner's sugar.



This page: Once all of the food is prepared, the students enjoy a glass of *crémant*. From time to time, Kendall's son Luc (in Marjorie's arms) makes an appearance at the end of the meal.

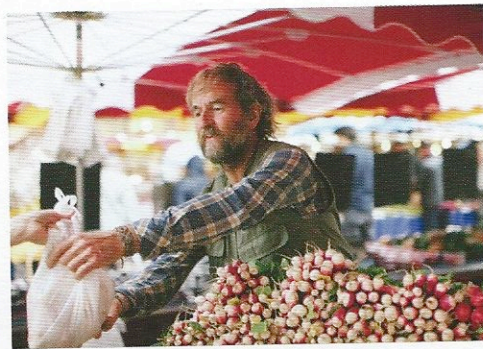


Burgundy-made Lacanche stove and they got to work renovating the place, with the help of Laurent. The original kitchen in the apartment was tiny, so they turned it into a prep kitchen with a dishwasher, pantry shelves, and washing machine.

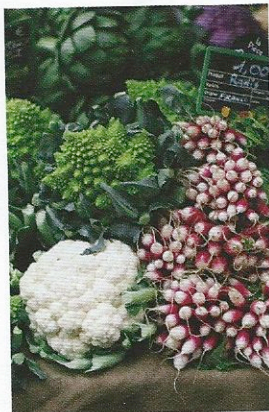
After weeks of sanding and painting, they set out to furnish the space with finds from local *brocantes* (flea markets)—such as the long zinc-topped table, large armoire in the salon, and candlelit chandelier. Marjorie gradually began teaching classes and hosting pop-up dinner parties, and in 2010 Kendall left her job with Kermit Lynch to work full-time at The Cook's Atelier.

Walking into The Cook's Atelier, you instantly feel the heart and soul that has been poured into the place. You also grasp that both mother and daughter are meticulous when it comes to details—for instance, the editorial-worthy food styling that goes into every dish, and the perfect little espressos served in vintage demitasse cups offered at the end of every meal. But ultimately, what they are most passionate about is inspiring people to cook and to celebrate the connection between food and farmer.

"I want to get people excited about being in the kitchen," says Marjorie. "Yes, you are going to learn to cook [here], but the focus is on the experience." Their popular Market Tour Cooking Class, held on Wednesdays and Saturdays, starts with a visit to Hess, their favorite *fromagerie* to select cheeses, followed by a visit to the Beaune market to shop for the class, and to meet Marjorie and Kendall's favorite food producers.



This page: Marjorie and Kendall visit the local markets for myriad goods—from antique silverware and cooking tools to *saucissons* (dried sausages) in flavors such as hazelnut, blueberry, and walnut.



Back at the Atelier after the tour, everybody gets to work, donning aprons as Marjorie talks about what they will make that day. (The classes are taught in English.) The cooking begins, with Marjorie and Kendall working the room, instructing, demonstrating, and encouraging the students as they pipe *gougères*, score duck breasts, chop herbs, and roll out tart dough. Once the cooking is done, aprons come off and everyone moves into the salon for a glass of *crémant*, Burgundy's sparkling wine, and warm *gougères*. Kendall describes the wines that will be served with lunch and the guests sit down for their meal.

Marjorie and Kendall put the finishing touches on the dishes in the kitchen and deliver each course to the students, who by this point are like old friends. "You get eight to ten people together from all around the world and it's magical," marvels Marjorie. "They don't know each other, but they start talking and they get to know people they never would have met."

With classes booked up months in advance and with a new baby on the way for

Kendall, you might think that she and Marjorie would shy away from new projects. But that's far from the case. They've got a cookbook in the works, and are collaborating with filmmakers Tiger in a Jar on a series of shorts about artisan food producers of France. They are also launching *The Larder*, an online store selling some of their flea market treasures like porcelain platters and antique copper pots, as well as favorite food finds. It is another way for mother and daughter to share a bit of their beloved adopted hometown with others. "I could not be happier in this tiny little apartment in Beaune," says Marjorie. "We are living the dream, for sure." ●

