



# The Cook's Atelier

## The Culinary Soul of Burgundy

PHOTOGRAPHY BY JOANN PAI / RECIPES COURTESY MARJORIE TAYLOR AND KENDALL SMITH FRANCHINI

*I*n the medieval town of Beaune located in Burgundy, France, a region known for its incredible terroir and small-production wines, mustard, and escargot, The Cook's Atelier draws cooks and bakers from around the globe to their weekly cooking classes on Rue de Lorraine. Upon entering their storefront with copper gleaming through the windows, it's quickly apparent that The Cook's Atelier is a true family affair.

Mother-daughter duo Marjorie Taylor and Kendall Smith Franchini lead the Burgundian-style cooking classes on the second floor of a 17th-century building, and Kendall's husband, Laurent, tends the culinary boutique and brews the best coffee in Beaune. After school, Kendall and Laurent's older children, Luc and Manon, spend their afternoons riding an antique tricycle around the store and watching their grandmother pipe madeleines that they'll dust with confectioners' sugar and enjoy warm for a snack. Soon, their newborn daughter, Lou Marie, will join in.



Marjorie and Kendall founded The Cook's Atelier in 2008 after turns in life brought them both to France. Marjorie, an entrepreneur at heart and a pastry chef, left her award-winning restaurant and cooking school in Phoenix, Arizona, to study under Anne Willan at La Varenne in Burgundy. Kendall, a Francophile from a young age, worked in Paris after university and became engrossed in the wine industry, which led her to Beaune for continued studies and a stint with Kermit Lynch Wine Merchant. Together, Marjorie and Kendall created the culinary mecca that is The Cook's Atelier.

They work alongside each other to give guests a true Burgundian experience during their intimate, hands-on cooking classes, which begin at the morning market nestled by the Hospices de Beaune in the city center. They visit their favorite vendors looking for the first Mara des Bois and Gariguettes strawberries to top their pastry cream-filled tartlets and white asparagus that will be topped with hollandaise. Next, they head to Alain Hess Fromagerie, where cheese is purchased for soufflés, and then introduce the group to their favorite butcher, from whom they select beef for the *côte de bœuf* the class will prepare together.

Back in the kitchen, anchored by a Lacanche range and a long marble-topped work table, Marjorie and Kendall talk through cooking and baking fundamentals as well as how to stock a proper pantry and the importance of quality kitchen tools, many of which they personally source and sell downstairs in their boutique and online store. The recipes that are collaboratively cooked in each class range from savory to sweet and are driven by the seasons and availability of ingredients.

After each cooking class is complete, guests wind up the wooden staircase to the third floor to enjoy *gougères* and a Champagne toast. From the market to an intimate seven-course lunch expertly paired with Kendall's favorite wines as well as Marjorie's go-to vintage (known as Grandma's Wine), guests get to experience French joie de vivre in the truest sense. As each meal is enjoyed around a gorgeous zinc-topped table set with vintage French linens and flatware, The Cook's Atelier family grows again. Once you enter their door, it's hard not to become family.

**Stay at The Cook's Atelier:** The original location of The Cook's Atelier, not far from where they are located today, has been renovated into a charming and stylish pied-à-terre. With two beautifully decorated bedrooms and a well-stocked kitchen on one of Beaune's most picturesque streets, it's the perfect place to stay while exploring Beaune. To check availability, email [info@thecooksatelier.com](mailto:info@thecooksatelier.com).

**Cooking Classes:** A Day in Burgundy one-day cooking classes are available on Fridays and Saturdays. The classes take place from 10 a.m. until 4 p.m. and are limited to 10 people. The cost is 295€ and includes lunch and wine. In addition, extensive, five-day Seasonal Burgundy Classes are offered seasonally for 4500€ per person. All classes are taught in English and book quickly. To reserve a spot, email [info@thecooksatelier.com](mailto:info@thecooksatelier.com).

**Getting There:** Beaune is easy to access by train from Paris's Gare de Lyon station. The trip is approximately two hours, with one transfer in Dijon.

## SAVORY SOUFFLÉ

Makes 6 servings

*Our savory soufflé begins with a béchamel base and is inspired by Julia Child. We enjoy making these as individual soufflés, but the recipe can also be adapted to one large soufflé.*

- 5 tablespoons (30 grams) freshly grated Parmesan cheese, divided
- 1¼ cups (300 grams) whole milk
- 1 whole bay leaf
- 1 clove garlic (5 grams), peeled and smashed
- 8 whole black peppercorns
- 3 tablespoons (42 grams) unsalted butter, plus more for molds
- ¼ cup (30 grams) unbleached all-purpose flour
- ½ teaspoon fleur de sel
- ¼ teaspoon freshly ground black pepper
- 4 large egg yolks (74 grams)
- ¾ cup (85 grams) coarsely grated Comté or Gruyère cheese
- Pinch freshly grated nutmeg
- 7 large egg whites (210 grams)

**1.** Set a rack in the middle of the oven and preheat the oven to 425°F (220°C). Butter the inside of a 6-cup soufflé mold or 6 (1-cup) ramekins. Sprinkle the inside of the mold(s) with some of the Parmesan, reserving any excess. Set aside.

**2.** In a saucepan, combine the milk, bay leaf, garlic, and peppercorns. Place over medium heat and bring to just under a boil. Remove from the heat and steep for about 15 minutes to infuse the aromatics into the milk. When ready to prepare the soufflé, bring the milk back to just under a boil, then strain out and discard the aromatics.

**3.** In a medium saucepan, melt the butter over medium heat. Add the flour and stir briskly with a wooden spoon until the butter and flour come together, being careful not to let the mixture brown, about 1 minute. Add the hot milk, all at once, and whisk to blend well. Add the salt and pepper, whisking continuously, until the béchamel becomes thick, about 1 to 2 minutes. Remove from the heat and add the egg yolks, one at a time, until incorporated. Add the Comté and nutmeg, and stir until fully combined. Transfer the soufflé base to a large bowl and let cool slightly.

**4.** In a large, very clean, preferably copper bowl, use a large balloon whisk to beat the egg whites until firm peaks form. Stir a large spoonful of the whipped egg whites into the base to begin lightening it. Using a rubber spatula, gently fold in the remaining egg whites, working quickly to keep the base light and airy.

**5.** Pour the finished mixture into the prepared mold(s), filling to just below the top rim. Sprinkle the top with the remaining Parmesan. Bake on the middle rack of the oven until the top is golden brown and lifted about 2 inches over the edge of the mold(s), 25 to 30 minutes (15 to 18 minutes for the ramekins). Do not be tempted to open the oven during baking or the soufflé will fall. Serve immediately.





## CANELÉS

Makes 12 canelés

*Canelés are a traditional pastry from the Bordeaux region of France and are baked in little copper molds specific to this pastry. The outside of the pastry is nicely browned and caramelized, and the inside remains soft and custard-like. They are best when eaten the day they are made.*

- 2 cups (480 grams) whole milk
- 3½ tablespoons (50 grams) unsalted butter
- 1 vanilla bean
- 2 large eggs (100 grams)
- 2 large egg yolks (37 grams)
- 1¼ cups (250 grams) granulated sugar
- Pinch fleur de sel
- 2 tablespoons (30 grams) rum
- ¾ cup plus 2 teaspoons (100 grams) unbleached all-purpose flour
- Clarified Butter\* (recipe follows), to coat the molds

1. In a small saucepan, combine the milk, butter, and vanilla bean. Bring to a simmer and turn off the heat and let stand so the flavors meld, 15 minutes.
2. In a large bowl, whisk the eggs and yolks. Add the sugar and salt and continue whisking until

incorporated. Add the rum and sift the flour over the mixture, whisking to combine. Add the milk mixture and continue whisking until well combined. Let the batter come to room temperature before placing in the refrigerator. Chill for a minimum of 24 hours and up to 48 hours.

3. When ready to bake, remove the batter from the refrigerator and stir the batter as it will have separated. Try not to incorporate too much air in the batter. Return to the refrigerator until ready to bake.

4. Coat the inside of 12 canelé molds with Clarified Butter. Set the molds upside down to allow any excess butter to run off. Place the molds in the freezer to let rest for at least 1 hour before baking.

5. Preheat the oven to 375°F (190°C). Line a sheet pan with aluminum foil and place in the oven to preheat.

6. Remove the chilled molds from the freezer and fill each mold three-fourths of the way full with the chilled batter and place on the preheated sheet pan. Place the sheet pan in the oven. After 20 minutes, check that the batter is not bubbling over the molds. If so, take the pan out of the oven and let the batter settle for a few moments and then return to the oven. Continue to bake and turn the sheet pan every

15 minutes to ensure even baking. The canelés will be fully baked in approximately 1 hour and 10 minutes. The canelés are done when the sides are caramelized and the interiors are still soft. Once baked, remove the canelés from the molds while they are still hot and let cool. They will firm up as they cool.

\*You can also use ghee.

## CLARIFIED BUTTER

Makes about 1½ cups

- 2 cups (454 grams) unsalted butter, cut into pieces

1. In a small saucepan, melt the butter over low heat. Remove from the heat and let it stand for 3 to 4 minutes to settle. Using a small spoon, remove the white foam from the surface. Gently pour off the clear yellow butter into a glass jar, leaving the white solids in the bottom of the saucepan. Let cool, then store in an airtight container in the refrigerator; the Clarified Butter will keep for at least 1 month.



## PAIN D'ÉPICE

Makes 1 (10-cup) cake

Pain d'épice, or *spice bread*, is a classic Burgundian favorite. Traditionally, it is baked in a loaf pan, but we like to make ours a bit more festive by baking it in a fluted cake pan. We also prefer to purchase our spices whole and grind them ourselves in a mortar and pestle.

- 2 large eggs (100 grams)
- $\frac{3}{4}$  cup (180 grams) water
- 1 cup (336 grams) honey
- $\frac{1}{2}$  cup (110 grams) firmly packed light brown sugar
- 2 cups (250 grams) unbleached all-purpose flour, divided
- $1\frac{1}{2}$  teaspoons (7.5 grams) baking powder

- $\frac{1}{2}$  teaspoon (2.5 grams) baking soda
- 1 teaspoon (2 grams) ground cinnamon
- 1 teaspoon (2 grams) ground nutmeg
- 1 teaspoon (2 grams) ground ginger
- 1 teaspoon (2 grams) ground coriander
- 1 teaspoon (2 grams) ground aniseed
- $\frac{1}{2}$  teaspoon (1 gram) ground cloves
- $\frac{1}{4}$  teaspoon ground black pepper
- Pinch fleur de sel
- 1 tablespoon (3 grams) lemon zest
- 1 tablespoon (3 grams) orange zest

1. Preheat the oven to 350°F (180°C). Butter the inside of a 10-cup cake mold.
2. Whisk the eggs in a large bowl.
3. In a large saucepan, place  $\frac{3}{4}$  cup (180 grams) water, honey, and the brown sugar and bring it to a boil. Once it comes to a boil, remove

from the heat and sift 1 cup (125 grams) of the all-purpose flour into the mixture, whisking vigorously.

4. Sift the remaining 1 cup (125 grams) flour with the baking powder, baking soda, and ground spices. Add the fleur de sel, lemon zest, and orange zest.

5. Slowly add the honey mixture to the eggs, whisking constantly.

6. Add the flour and spice mixture a little at a time to the honey and egg mixture, whisking constantly to avoid any lumps.

7. Pour the batter into the prepared pan and bake until firm to the touch, 35 to 40 minutes.



## MADELEINES

Makes about 36 madeleines

These small, buttery cakes are baked in fluted tins, giving them their shell-like shape. When baked in a hot oven, they puff up to create the classic hump on their backs. We serve warm Madeleines with coffee after every class at The Cook's Atelier. They are best eaten the day they are made, served slightly warm.

- $\frac{3}{4}$  cup (150 grams) unsalted butter
  - 1 tablespoon (3 grams) freshly grated lemon zest
  - 1 tablespoon (15 grams) freshly squeezed lemon juice
  - $\frac{3}{4}$  cup (150 grams) granulated sugar
  - 3 large eggs (150 grams), room temperature
  - 1 large egg yolk (19 grams), room temperature
  - $\frac{1}{2}$  teaspoon (1.5 grams) fleur de sel
  - 1 $\frac{1}{2}$  cups (190 grams) unbleached all-purpose flour, plus more for the pans
  - 1 teaspoon (5 grams) baking powder
- Confectioners' sugar, for dusting

1. In a small saucepan, melt the butter over low heat. Let cool slightly, then use a pastry brush to generously coat 2 to 3 madeleine tins (see Note) with butter. Dust the pans with flour, tapping out any excess, and refrigerate to set.

2. Add the lemon zest and lemon juice to the cooled butter and set aside.

3. In the bowl of a stand mixer fitted with a whisk attachment, combine the sugar, eggs, egg yolk, and salt. Beat on medium-high until the mixture is pale and thick and has a ribbon-like consistency when the batter is picked up with the whisk and drizzled over the remaining batter, about 5 minutes.

4. Sift the flour and baking powder into the egg mixture and use a large rubber spatula to gently fold until just combined. Slowly drizzle the melted butter into the batter, folding gently, until fully incorporated. Cover and refrigerate at least 1 hour and up to 12 hours.

5. Set a rack in the upper third of the oven and preheat the oven to 375°F (190°C).

6. Place the madeleine batter in a pastry bag fitted with a large tip. Starting near the "base," pipe into the bottom of each mold, filling about two-thirds of the way and not spreading the batter.

7. Bake in the upper third of the oven until the madeleines feel set to the touch, 7 to 8 minutes. Cool slightly, then serve immediately. Garnish with confectioners' sugar, if desired.

**Note:** For darker madeleines, use a darker pan. For paler madeleines, use a lighter colored pan.





## STRAWBERRY TARTLETS WITH SOFT CREAM

Makes 8 (4-inch) tartlets

*We use the tiniest strawberries we can find when preparing these tartlets. Be sure not to overfill the tarts with the pastry cream as you want a nice balance between the cream and the fruit. Like all tarts, they are best eaten the day they are made.*

### Pâte Sucrée (recipe follows)

Unbleached all-purpose flour, for work surface

- 1 large egg yolk (19 grams)
- ½ cup (120 grams) plus 2 to 3 tablespoons (30 to 45 grams) heavy whipping cream, divided

Granulated sugar, for sprinkling

- 1 tablespoon (7 grams) confectioners' sugar, plus more for dusting

Crème Pâtissière (recipe follows), chilled

- 1 pound (455 grams) tiny organic strawberries, hulled and sliced

Whipped cream, to serve

1. Preheat the oven to 350°F (180°C).
2. Remove Pâte Sucrée dough from the refrigerator 10 to 15 minutes before rolling to ensure it is slightly soft and ready to roll.
3. Use a bench scraper to divide each disk into 8 triangular pieces. Using your hands, gently shape each triangular piece into a small ball then flatten the balls into small disks.
4. Place the dough on a lightly floured surface. Lightly flour a rolling pin. Begin rolling the dough balls into ⅛-inch-thick, 5- to 6-inch diameter rounds, turning the dough as you roll to make an even circle. Be sure to check you have enough flour under the dough so it doesn't stick.
5. Once the dough is slightly larger than your 4-inch tartlet pans, gently roll it around the rolling pin, brushing off any excess flour with a pastry brush as you go. Place it in the tartlet pans, being careful not to stretch it. Begin trimming the edges by pushing your thumb against the side edges of the pan. Use your other thumb to trim away the extra dough at the edge. Be careful to make the dough the same thickness all the way around to create a uniform edge.
6. Freeze for 15 to 20 minutes before baking. (If you want to freeze the tart shells for longer, wrap in a double layer of plastic wrap and freeze for up to 2 months. Frozen tart shells can be baked straight from the freezer without thawing.)
7. Line the tartlet shells with parchment paper, leaving a 1-inch overhang, and place them on a baking sheet. Fill with dried beans or pie weights and bake until the edges are set and just beginning to turn golden, 8 to 10 minutes.

Remove the parchment paper and beans. In a small bowl, whisk together the egg yolk and 2 to 3 tablespoons (30 to 45 grams) of the heavy cream. Use a pastry brush to lightly brush the egg wash on the bottom of the tartlet shells, then sprinkle with a little granulated sugar. Continue baking until the tart shells are golden and cooked through, about 10 minutes. Set on a wire rack to cool completely before assembling.

8. In a large bowl, combine the confectioners' sugar and the remaining ½ cup (120 grams) heavy cream, then use a balloon whisk to beat until soft peaks form. Add a spoonful to the Crème Pâtissière and stir to lighten it. Remove the cooled tartlet shells from the pans, then spoon the lightened Crème Pâtissière into the tartlet shells, spreading it evenly, and top with strawberries. Dust the tartlets with confectioners' sugar, add a dollop of whipped cream, and serve immediately.

### PÂTE SUCRÉE

Makes enough for 8 (4-inch) tartlets

*This is our go-to favorite sweet pastry dough, and we use it for many of our dessert tarts. We like to make the dough a day in advance as it is easier to roll out if it has had a chance to rest in the refrigerator. Keep in mind that there is a lot of butter in the recipe, so you'll need to work fast, especially on a hot day.*

- 1½ cups (188 grams) unbleached all-purpose flour
- ¼ cup (50 grams) granulated sugar
- ⅛ teaspoon fleur de sel
- ½ cup (113 grams) cold unsalted butter, cut into small pieces
- 2 tablespoons (30 grams) heavy whipping cream
- 1 large egg yolk (19 grams)

1. In a large bowl, whisk together the flour, sugar, and salt. Add the butter. Using your hands, gently toss to coat the butter in the flour mixture. Scoop the mixture in your hands and gently press the flour mixture and butter between your fingertips until the mixture looks grainy with some small pieces of butter still visible. Work quickly to ensure the butter stays cold.

2. In a small bowl, whisk together the heavy cream and egg yolk. Drizzle over the dough and use a fork to gently toss until incorporated. Continue working the dough, gently squeezing it between your fingertips until it comes together and there is no dry flour visible. Be careful not to overwork the dough. You will

know it's ready as soon as you can squish the dough in one hand and it stays together.

3. Divide the dough in half and shape each half into a disk. Wrap in plastic wrap and refrigerate for at least 1 hour, preferably overnight. Pâte Sucrée can be wrapped in a double layer of plastic wrap and frozen for up to 2 weeks.

### PRO TIP

This dough is a great base for variations. For a nut dough, replace ¼ cup (31 grams) all-purpose flour with ¼ cup (35 grams) hazelnuts or almonds, toasted, skins removed (if using hazelnuts), and finely chopped. For a citrus dough, add 1 to 2 teaspoons (1 to 2 grams) finely grated lemon or orange zest.

### CRÈME PÂTISSIÈRE

Makes about 1¼ cups

*Crème pâtissière, or pastry cream, is a classic French filling for fruit tarts and an assortment of French pastry such as éclairs, profiteroles, and other tarts and cakes. It's important for every home cook to have a wonderful crème pâtissière in their repertoire.*

- 2 cups (480 grams) whole milk
- ½ cup (100 grams) granulated sugar, divided
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- 5 large egg yolks (93 grams)
- 3 tablespoons (24 grams) unbleached all-purpose flour
- 1 tablespoon (14 grams) unsalted butter

1. In a medium saucepan, heat the milk, all but 1 tablespoon of the sugar, vanilla bean, and reserved seeds over medium heat until the sugar is dissolved and the milk is just under a boil.

2. In a medium bowl, combine the egg yolks and the reserved 1 tablespoon sugar and whisk until thick and pale yellow. Sift the flour over the lightened egg yolks and whisk to combine.

3. Very slowly add the warm milk mixture to the egg mixture, whisking constantly. Pour the mixture back into the saucepan and place over medium heat. Cook, whisking constantly, until the mixture thickens and just comes to a boil, 2 to 4 minutes. Push the pastry cream through a fine-mesh sieve into a large bowl; discard the vanilla bean. Whisk in the butter. Press plastic wrap directly on the surface of the pastry cream to prevent a skin from forming. Let cool slightly, then refrigerate until chilled and set, about 2 hours. ▢