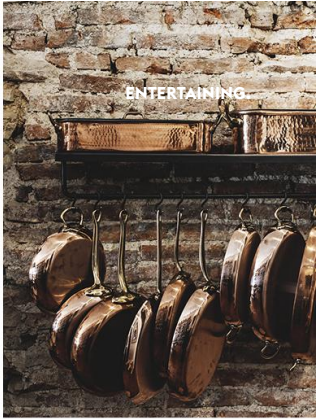




Dining with THE COOK'S ATELIER

When it comes to classic cuisine, no one does it quite like the French. The mother and daughter behind French cooking school The Cook's Atelier share a tempting taste of Burgundy with the ultimate dinner party menu, spanning from aperitif to dessert.

RECIPES Marjorie Taylor & Kendall Smith Franchini PHOTOGRAPHY Abbie Melle
FOOD PHOTOGRAPHY Chris Court FOOD STYLING Vicien Walsh



Gougeres (p 61)

STYLE NOTE:
French Copper
Champagne Bucket from
The Powder Works,
thepowderworks.com.au



"We hope that our students leave inspired to *FIND JOY* in cooking and to *take time to slow down* at meals around their own table."

ENTERTAINING.



The Cook's Atelier kitchen RIGHT: Marjorie Taylor and Kendall Smith Franchini



Entertaining 101

Marjorie Taylor and Kendall Smith Franchini on the secrets of classic French hospitality.

The best dinner party is... an intimate, small group gathering.

The secret to a good dinner party is... music, plenty of candlelight and a beautiful table.

Always begin the evening with... an apéro and a glass of Champagne.

A good host always... enjoys the dinner party with their guests and doesn't sweat the small stuff.

A good host never... serves a dish that they haven't made before.

Our go-to music playlist for a dinner party... always includes Van Morrison, Eric Bibb and some French classics, old and new. You can find our Cook's Atelier playlist on Spotify.



MENU + PAIRINGS PAGE 5



Of all the world's cooking styles, perhaps none is quite so revered as French cuisine. But while simplicity lies at the heart of traditional French food, many home cooks are intimidated by the thought of attempting something that's so often portrayed to be overly complicated. Julia Child has a lot to answer for.

Marjorie Taylor and Kendall Smith Franchini of The Cook's Atelier cooking school in Burgundy, France, believe that the process of cooking French food is something that should be savoured just as much as the eating. The mother and daughter offer culinary programs for cooks of all levels, creating approachable and enjoyable ways to explore classic French techniques that help their students develop a stronger sense of intuition in the kitchen.

"Our goal is to help our guests become more confident cooks," the duo tells *delicious*. "During our cooking classes and workshops, we emphasise the importance of quality ingredients and seasonality, and provide a deeper understanding of the classic French techniques necessary to building a solid culinary foundation. Our cooking philosophy is simple: our food focuses on the beauty of the ingredient, and is unfussy, yet refined."

Cooking French food at home can be a joyous experience (even if it takes a few tries to nail the perfect soufflé, or create the consummate consommé) and this elegant menu by Taylor and Smith Franchini is ideal for entertaining when you really want to impress. *Bonne chance!*

| FOLLOW US: @thecooksatelier

ROASTED POTIMARRON SOUP

SERVES 8-10

"This autumn soup highlights the abundance of potimarron (French heirloom pumpkin) in our market. It has a beautiful orange colour and velvety texture, and we garnish it with a dollop of crème fraîche, fresh parsley, a few shavings of Burgundy truffle and a drizzle of beurre noisette (brown butter). This recipe can be adapted to use other pumpkin varieties at your own market, such as butternut. Feel free to substitute vegetable stock for the chicken stock for a lighter version."

2.3kg potimarron, cut into large wedges
90ml extra virgin olive oil
12 fresh sage leaves
6 sprigs thyme
6 large leeks, white and light green parts only
4 medium carrots, chopped
2 medium onions, chopped
3 garlic cloves, roughly chopped
1/2 cup (125ml) white wine, such as Burgundy chardonnay
1 bouquet garni (aromatic herb bundle; we used a bay leaf, thyme and some parsley stalks wrapped in cut-off leek leaves and tied with kitchen string)
1.5L (6 cups) chicken stock
1/2 cup (120g) crème fraîche
Small handful finely chopped flat-leaf parsley

BEURRE NOISETTE

115g unsalted butter

3-5 tsp lemon juice, to taste

Preheat oven to 200°C/180°C fan-forced.

Place pumpkin, cut-side up, on a large baking tray and brush with 2 tbs oil. Season with salt flakes and freshly ground black pepper. Scatter with sage and thyme and roast for 30 minutes or until a paring knife can be easily poked through pumpkin skin. When cool enough to handle, discard herbs and scoop out flesh, discarding skin.

Meanwhile, halve leeks lengthwise, then cut into 2.5cm pieces. Rinse in a large bowl of cold water, swishing to remove any dirt.

Using your hands, transfer to a colander to drain, leaving any dirt in the bowl.

Heat remaining 2 1/2 tbs oil in a large saucepan over medium-high heat. Cook leek, carrot, onion and garlic, stirring occasionally, for 10-15 minutes until soft. Add wine and cook for 2-3 minutes until liquid has evaporated. Add pumpkin, bouquet garni and stock. Bring to the boil then reduce heat and simmer for 20-25 minutes.

Discard bouquet garni. Working in batches, carefully ladle soup into a blender and puree until smooth. Strain soup through a fine sieve. Season to taste. Keep warm.

For the *beurre noisette*, melt butter in a medium frypan over medium-high heat. Cook for 3-4 minutes until butter smells nutty and begins to brown. Remove from the heat and allow to cool slightly. Add lemon juice to taste, to brighten the sauce. Season with salt flakes and freshly ground black pepper and use immediately.

Spoon soup into warmed soup bowls and top with a dollop of crème fraîche, a sprinkle of parsley and a drizzle of *beurre noisette* to serve.

delicious.com.au 59



Endive salad with pears, hazelnuts and eschalot vinaigrette (p 62)

“Each season offers *SOMETHING NEW* from the market or our garden that *we will use* in our kitchen.”



GOUGÈRES

MAKES 20

“Gougères are part of a classic Burgundian aperitif, served with a glass of bubbly or wine. Our recipe was mastered at La Varenne and is adapted from Anne Willan’s classic version. These airy little cheese puffs are made from savoury pâte à choux dough, utilising the same technique used to make sweet eclairs and profiteroles.” You’ll need a piping bag with a 1cm round nozzle.

85g unsalted butter, chopped
80g plain flour
3 large eggs, plus 1 extra for egg wash
55g coarsely grated Comté or Gruyère, plus 25g extra, finely grated
½ tsp Dijon mustard
½ tsp mustard powder
Champagne (optional), to serve

Preheat oven to 220°C/200°C fan-forced. Grease a large baking tray and line with baking paper.

Place butter, ½ tsp salt flakes and ⅔ cup (165ml) water in a medium heavy-based saucepan over medium-high heat. Cook, swirling pan occasionally, until butter has melted, then bring mixture to the boil. Immediately add flour and beat vigorously with a wooden spoon for at least 2 minutes or until mixture forms a smooth ball that pulls away from the sides of the pan. Reduce heat to low and beat mixture for at least 1 minute to dry out the dough.

Remove from heat and set aside for at least 1 minute to cool slightly. Add the 3 eggs, one at a time, beating thoroughly with a wooden spoon until combined (dough should be shiny and smooth).

Stir in coarsely grated cheese, mustard and mustard powder. Season with freshly ground black pepper.

Transfer choux dough to a piping bag fitted with a 1cm round nozzle. Pipe 20 walnut-shell-sized (roughly 4cm) rounds onto the prepared tray, 3cm apart, to allow enough room for them to double in size.

Lightly beat extra egg for the egg wash. Using your fingertips, gently brush the tops of the gougères with a small amount of egg wash, being careful not to smash them or let any excess egg wash fall onto the

paper. Sprinkle tops with extra finely grated cheese. Bake for 20-25 minutes until gougères are puffed, golden and feel light for their size. Stand on tray for 2-3 minutes. Serve while hot, with Champagne, if desired.

NOTE: Gougères are best the day they’re made. You can also make them earlier in the day, then warm in a 220°C/200°C fan-forced oven for 1-2 minutes right before serving.

ORANGE CAKE WITH CANDIED CITRUS

SERVES 8 TO 10

“During the winter months, the market is full of beautiful citrus fruits from Italy and Corsica, and we enjoy using fresh oranges in everything from salads to desserts. This elegant, orange-infused cake is topped with a drizzle of candied orange syrup, fresh whipped cream, candied orange slices and a sprinkling of orange sugar.” Begin this recipe a day ahead.

200g caster sugar
1½ tbs orange zest
140g unsalted butter, at room temperature, plus extra to grease
4 large eggs, separated
1⅔ cups (250g) plain flour, plus extra to dust
1½ tsp baking powder
180ml milk
¼ cup (60ml) fresh orange juice
Whipped cream, to serve

CANDIED CITRUS

800g caster sugar, plus extra to coat
3 oranges
3 lemons

For the candied citrus, combine sugar and 1L (4 cups) water in a large saucepan over medium-high heat and cook, stirring, until sugar is dissolved. Remove from heat.

Use the wide blade of a zester to cut long strips of peel from two oranges and two lemons. Place strips in a small saucepan, cover with cold water, and bring to the boil over medium-high heat. Strain peels and repeat (this process will remove all bitter white pith from the citrus). Thinly slice remaining orange and lemon.

Bring sugar syrup to the boil and add citrus strips and slices. Simmer for 1 hour or until translucent (see note). Turn off heat and let citrus cool in the syrup.

Place 2 racks over 2 baking trays and line one rack with baking paper. Once strips and slices are cool, use tongs to transfer slices to the paper-lined rack and strips to the other rack to drain. Reserve syrup.

In a large bowl, gently toss orange and lemon strips in the extra sugar. Tap off excess sugar and return to rack. Repeat with a fresh batch of extra sugar. Stand strips and slices at room temperature for 6-8 hours or overnight until set.

Preheat oven to 175°C/155°C fan-forced. Grease a 22cm round cake pan and line with baking paper.

Place sugar and orange zest in a stand mixer fitted with the paddle attachment and beat to perfume the sugar. Add butter and beat on medium-high speed for 2-3 minutes until light and fluffy. Add egg yolks and beat, scraping down sides of bowl with a rubber spatula as required, for 4-5 minutes until pale and thick. Sift flour, baking powder and ¼ tsp salt flakes over batter, then fold with a large spatula, gradually adding milk and juice until just combined. Transfer to a large bowl.

Clean and dry mixing bowl thoroughly. Place egg whites in the clean bowl of stand mixer fitted with the whisk attachment and whisk until stiff peaks. Using a large rubber spatula, fold ⅓ of egg white through batter to loosen, then carefully fold through remaining egg white until just combined (do not overmix or batter will deflate).

Pour into prepared pan and level top with a spatula. Bake for 1 hour or until a skewer inserted into centre of cake comes out clean. Set the pan on a wire rack and allow to cool completely.

Place cake on a plate or cake stand and drizzle with a little citrus syrup. Top with whipped cream, then decorate with some candied orange slices and strips. Serve with remaining syrup and candied citrus alongside.

NOTE: If the orange slices start to break down before the lemon slices, transfer the orange slices to the rack before the remaining lemon slices.

ENTERTAINING.

ENTERTAINING.

COQ AU VIN BLANC

SERVES 8 TO 10

"Coq au vin is a classic Burgundian preparation. Originally a peasant dish, it was traditionally made using a rooster and red wine. We lighten up this dish by using dry white wine, such as a Burgundy chardonnay, and finish the dish with barely blanched vegetables and small new potatoes."

- 2 (1.4-1.8kg each) whole chickens, each cut into 10 pieces
- 1 tbs extra virgin olive oil
- 150g thick-sliced smoked bacon, cut into lardons
- 3 carrots, roughly chopped
- 2 medium onions, roughly chopped
- 3 cups (750ml) dry white wine
- 1.2L chicken stock, preferably homemade
- 1 bouquet garni (aromatic herb bundle)
- 65g unsalted butter, at room temperature
- 65g plain flour
- Handful of fresh chervil leaves, to serve

FINISHING VEGETABLES

- 24 baby chat potatoes
- 24 white pearl onions (from good greengrocers), peeled (see notes)
- ¼ cup (60ml) dry white wine
- 3 sprigs thyme
- 1 fresh bay leaf
- 5-6 whole black peppercorns
- 20 Dutch carrots, trimmed, leaving some green stem attached
- 30g unsalted butter
- 225g white button mushrooms, halved if large

Preheat oven to 180°C/160°C fan-forced.

Season chicken with salt flakes and freshly ground black pepper. Heat a large cast iron saucepan or casserole over medium heat. Add the oil and heat until hot but not smoking. Cook bacon for 5-8 minutes until crispy and cooked through. Use a slotted spoon to transfer to a small bowl and set aside.

Return pan to medium-high heat and brown chicken, in batches, for 10-12 minutes until nicely caramelised on all sides (see notes). Transfer to a plate.

In the same pan, cook carrot and onion for 5 minutes until onion is soft

and translucent. Add wine and use a wooden spoon to scrape up any little bits from the base of the pan. Turn off heat. Arrange a large, double-layered piece of cheesecloth in the pan so that it covers the cooked vegetables and hangs over the sides of the pan. Carefully place seared chicken on the cheesecloth and tie ends of cheesecloth to create a bundle. Add stock and bouquet garni and bring to a simmer. Cover, transfer to oven and braise for 45-50 minutes until chicken is cooked through.

Mix butter and flour in a small bowl until a paste forms.

For the finishing vegetables, place potatoes in a large saucepan and cover with cold water. Season with salt flakes and bring to the boil. Cook for 15-20 minutes or until tender. Drain and set aside.

Place onions in a large saucepan with wine, thyme, bay leaf and peppercorns over medium heat. Simmer until wine has reduced slightly, then add just enough water to barely cover onions, and simmer for a further 15 minutes or until tender. Using a slotted spoon, transfer onions to a bowl and season with salt flakes and freshly ground black pepper.

Bring a large pot of salted water to the boil and fill a bowl with ice and water.

Add carrots to boiling water and blanch for 2-3 minutes until tender. Immediately plunge carrots into ice water to stop the cooking and preserve their colour. Drain. Melt butter in a large frypan over high heat, then cook mushrooms for 2-3 minutes until tender and caramelised.

Remove pan from oven. Carefully lift out the cheesecloth bundle with the chicken and place in a large bowl. Strain sauce through a fine sieve into another pot large enough to hold the chicken pieces. Bring sauce to the boil over high heat and whisk in butter and flour paste until smooth. Cook for 2-3 minutes or until sauce thickens. Check seasoning. Return chicken to the sauce with all vegetables and the lardons and simmer for a few minutes to meld the flavours.

Sprinkle with chervil to serve.

NOTES: As you're browning the chicken, be careful that the pan doesn't

overheat and burn on the bottom. If this happens, you must stop, wash the pot and start again. Otherwise, the finished sauce will have a burnt, bitter taste.

To peel pearl onions, make an X on the root end of each onion with a small paring knife. Place in a large heatproof bowl and cover with boiling water. Stand for 15 minutes. Drain and peel.

ENDIVE SALAD WITH PEARS, HAZELNUTS AND ESCHALOT VINAIGRETTE

SERVES 6 TO 8

"Our autumn market is full of crisp chicory, endive, frisée and escarole. We prefer to select small tender heads, as the flavour is less bitter. As lettuce becomes scarce in the cooler months, chicory makes for a beautiful salad, especially when paired with sweet pear and toasted hazelnuts. We like to make this salad with a white wine shallot vinaigrette."

- 6 small endives, core ends removed (we used 3 red and 3 yellow)
- 2 sweet pears, such as beurre bosc, thinly sliced (we used a mandoline)
- Handful of fresh flat-leaf parsley leaves
- 60g hazelnuts, lightly toasted, roughly chopped

VINAIGRETTE

- 1 eschalot, finely chopped
- 3 tsp white wine vinegar
- 2¼ tbs extra virgin olive oil

For the vinaigrette, place eschalot and vinegar in a large bowl. Add a pinch of salt flakes and stand for 15 minutes to soften the eschalot and infuse it with the vinegar flavour. Slowly whisk in the oil to emulsify the oil and vinegar. Season with freshly ground black pepper.

Separate the leaves of the endives and add to the bowl with the vinaigrette. Add the pear, parsley and toasted hazelnuts and toss gently to coat in the vinaigrette. Season with salt flakes and freshly ground black pepper and serve immediately.



Coq au vin blanc

STYLE NOTE:
Copper Tray from
The Powder Works,
thepowderworks.com.au

ENTERTAINING.

Orange cake with candied citrus (p 61)

“Our Seasonal Burgundy Masterclass gives you a chance to *immerse yourself* in the *RICH CULTURE* of Burgundy and French home cooking.”



CANELÉS
MAKES 12

“Canelés are a traditional pastry from the Bordeaux region of France and are traditionally baked in little copper moulds specific to this pastry. The outside of the pastry is nicely browned and caramelised, and the inside remains soft and custard-like. They are best when eaten the day they are made.” Begin this recipe 2 days ahead. You’ll need 2 x 8-hole silicone canelé moulds.

- 450ml milk
- 50g unsalted butter
- 1 vanilla bean, split, seeds scraped
- 2 large eggs
- 2 large egg yolks
- 250g white sugar
- 1½ tbs rum
- 100g plain flour
- Cooking spray, to grease

Combine milk, butter and vanilla pod and seeds in a small saucepan. Bring to a simmer then set aside for flavours to meld. Remove vanilla pod.

Whisk eggs and yolks in a large bowl. Add sugar and a pinch of salt flakes and whisk until incorporated. Add rum and sift flour over the mixture, whisking to combine. Add the milk mixture and whisk



Canelés

until well combined. Allow batter to come to room temperature before placing in the refrigerator. Chill for 48 hours.

Remove batter from the refrigerator and stir (it will have separated). Try not to incorporate too much air into the batter. Return to the refrigerator until ready to bake.

Preheat oven to 220°C/200°C fan-forced. Place 2 x 8-hole silicone canelé moulds on a large baking tray. Spray 12 of the canelé holes lightly with

cooking spray to grease. Preheat moulds in oven for 5 minutes.

Carefully remove hot moulds from oven and fill greased canelé holes evenly with chilled batter. Bake for 15 minutes.

Reduce oven to 210°C/190°C fan-forced. Bake for a further 1 hour. Canelés are done when sides are caramelised (interiors will still be still soft). Remove canelés from moulds while still hot, and allow to cool completely on a serving plate. They will firm up as they cool. Serve.