

FRANCE

Britain's best-selling magazine about France December 2010 Issue 147

Party like the French!

Festive canapés from
Alain Roux, Raymond Blanc
& Jean-Christophe Novelli

Normandy

Visit the medieval
fort with a tale to tell

Go off-piste

Enjoy the quieter side
of skiing the Alps

Loire in winter

Discover the magic when
the crowds have gone home

RAISE A GLASS!

The best champagne,
wines and cocktails to
drink this Christmas

PLUS

Peugeot's 200th birthday, Paddy Ashdown on the Anglo-French alliance, Burgundy's vineyards, Provence village life, language tips



TRISH DESEINE

Taken from: *Les Apéros de Trish* by Trish Deseine (Marabout), available for €7.90 from www.amazon.fr



Stuffed cherry tomatoes four ways

Serves 6-8

INGREDIENTS

- 32 small tomatoes (8 of each variety)
- 1 small pot of salmon pâté
- 1 small pot of salmon roe
- 1 small pot of tapenade
- 2 scrambled eggs
- basil leaves
- 50g ricotta
- finely chopped chives
- 1 slice of cured ham

Salmon

- Stuff the tomatoes with the salmon pâté and comb through some of the roe.

Tapenade

- Fill the tomatoes with some tapenade and decorate with the basil.

Ricotta and chives

- Blend all the ingredients together and stuff the tomatoes with the mixture.

Scrambled eggs and ham

- Cut up the ham into small pieces, mix in with the eggs and fill the tomatoes.

Crostini with red onions preserve & goat's cheese

Serves 6-8

INGREDIENTS

- 80g white grapes
- 500g finely chopped red onions
- 150ml red wine
- olive oil
- 80g sugar
- 2 tsp balsamic vinegar

- 1 tsp cassis
- 3 discs goat's cheese
- 2 thin baguettes

- Soak the grapes in some hot water for about 30 minutes. Drain and put to the side.
- Heat 2 or 3 soup spoons of olive oil in a frying pan.
- Lightly fry the onions for 10-15 minutes, then turn down to a low heat and add the sugar.
- Cook for another 10 minutes until the onions are soft and caramelised. Pour the grapes, wine, vinegar and cassis into the pan and continue cooking for another 25-30 minutes until all the liquid is absorbed. Season and allow to cool down.
- Preheat your oven to 180°C. Cut the baguettes into slices and place them onto an oven tray. Pour a few drops of oil onto each piece of bread. Brown in the oven for 4-5 minutes.
- Allow to cool before finishing off with the onion preserve and finish by sprinkling cheese on to each crostini.

Pistachio & almond toast

Serves 20-30

INGREDIENTS

- 150g pruned green pistachios
- 80g pruned almonds
- large handful of fresh basil
- 5 squares of bread, with their crusts removed
- 100g parmesan
- 3tsp olive oil
- salt, pepper

- Mix all of the ingredients except the bread into a rough paste in a food processor. Spread the squares of bread with the paste then place under the grill for a few minutes. Serve immediately.