



Cooking with an Accent

Menu & Recipes



Chef Michel Bastid

From the French residence in Washington DC

**Escargots de Bourgogne au beurre de persil,
Tarte fine parmesan, légume croquant**

Paleron confit ivre de vin rouge, pomme paillasson

Tarte de fine à la framboise

For 4 persons



Escargots de Bourgogne au beurre de persil, tarte fine parmesan, légume croquant

Pate sablé parmesan :

- 125 g of parmesan
- 125 g flour
- 125 g butter
- 2 Egg yolk

Mix all the ingredients together.

Spread to 10 mm thick

Allow to cool, and then cut using a cutter to the desired size.

Cook 10 min at 160 ° Celsius – 320 ° Fahrenheit

Beurre de persil :

- 250 g of half-salt butter
- 1 Bunch of flat parsley
- 1 Tablespoon of mustard
- 1 garlic clove

Wash and hull parsley

Mix all ingredients together



Les escargots

Use 4 dozen of canned Burgundy snails

Rinse thoroughly with cold water then drain

Remove the rear part

Sauté in butter with a little chopped garlic, deglazed with pastis.

Adjust seasoning

Légumes croquant :

- Carrots -radish -celery raves
- Young curly lettuce shoots

Cut very thin slice of vegetable with a mandolin

Put in ice for half a day.

Assembly and finishing

In a frying pan put the snails and the parsley butter, and then arrange them on the plate. Place pie on top; decorate with crisp vegetables and young shoots. Add the sauce with remaining butter.



Paleron confit ivre de vin rouge, pomme paillasson

- 1 Beef chuck
- 3 bottles of red wine
- 1 bouquet garni (bay leaf, parsley, thyme)
- 1 carrot
- 1 onion
- 1 celery stalk
- 1 orange peel
- 1 clove
- 1 garlic glove
- salt and pepper

Color well the beef chuck in a casserole
Add the aromatic garnish
Deglaze with red wine
Complete with water at height
Boiling
Lower the heat and cook for 4 hours.
Filter the juice, reduce

Pomme paillasson

- 4 big potatoes
- 1 shallot
- 1 garlic clove
- Salt and pepper

Use a cheese grater to grate all the ingredients
Make small cakes and cooked in a pan
Assembly and finishing
Cut the paleron into square
Reheat in sauce

Arrange the pomme paillasson on the plate
Put the paleron on it and add the sauce on top



Tarte de fine à la framboise

Pate sablé:

- 70 gr egg yolk
- 180 gr powder sugar
- 270 gr flour
- 18 g baking powder
- 7 gr fleur de sel
- 200 gr butter

Starting with the egg and butter mixed until creamy aspect. Add the butter, the fleur de sel, the baking powder and then the flower. Spread on an oven cooking plate to 20 mm (1/2 an inch) thickness

- Cook for 10 minutes in an oven at 160 ° Celsius – 320 ° Fahrenheit
- Cut using a cutter to the desired size
- Prepare a crème pâtissière
- Purr in a piping bag

Assembly and finishing

Place the pie base on a plate. Put some pastry cream or ice cream on it. Arrange the raspberries nicely. Decorate with chocolate chips

Bon appétit!