



S A V O U R



## Monet's Creamy Eggs

Monet liked his eggs scrambled with wild mushrooms, such as morels, chanterelles or oyster mushrooms.

*From the book Monet's Palate Cookbook by Aileen Bordman & Derek Fell, adapted by Dr Wendy Joyce*

- 6 eggs
  - 1/3 C unsalted butter cubed, plus some for mushrooms
  - 1 1/2 T chives minced
  - 1 C oyster & brown button mushrooms
  - 1 t crushed garlic
  - 1 T fresh parsley
  - Salt and pepper
1. Sauté the mushrooms in unsalted butter with garlic and parsley for about 10 minutes until brown.
  2. Bring the water to a boil in a bain-marie. Break the eggs into a bowl, and carefully remove the threads of the whites without mixing the eggs too much.
  3. Add the salt and beat lightly as for an omelette. The mixture must not foam.
  4. Pour the eggs into the bain-marie, and mix for 2 minutes. Add pepper.
  5. When eggs begin to thicken, add the cubes of butter, mixing after each addition.
  6. When the eggs are on the point of setting, add chives and mushrooms.
  7. As soon as the mixture becomes grainy, remove the saucepan from the heat and pour the contents over sliced baguette on warmed plates.

# Monet's Apple Tartlets

with Caramel Sauce

Tartelettes Aux Pommes, Sauce Caramel

*From the book Monet's Palate Cookbook by Aileen Bordman & Derek Fell, adapted by Dr Wendy Joyce*

Makes 4 mini tartlets

- 2 large granny smith apples
- Juice of ½ lemon
- 2 sheets of flaky puff pastry
- 1 egg yolk, beaten
- 3 T, unsalted butter, cut into very small pieces
- 3 T sugar
- ½ C Crème Fraiche
- 1 t Calvados



1. Preheat oven 220 °C
2. Using a small saucer or 4-inch ring as a guide, cut out 4 rounds of pastry.
3. Transfer the pastry to a baking tray lined with baking paper.
4. Lightly brush the pastry with egg yolk.
5. Arrange the apple slices in concentric circles over the pastry, starting at the edge.
6. Place 2-3 pieces of butter on top of each tartlet and sprinkle each with 1 teaspoon sugar. Bake for 25 to 30 minutes, or until the apples are lightly golden and the pastry has risen and is fully cooked through. If desired, brush with apricot glaze (1/4 c apricot jam + 2 t boiling water, strained)

Caramel Sauce: Combine all ingredients in a saucepan over medium heat until thickened.

- 1 C cream, 1 C brown sugar
- 200g unsalted butter



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