

TURKEY STUFFED WITH GOOD THINGS (Dinde Farcie de Bonnes Choses)

FOR 10 - PREPARATION TIME: 60 MINUTES COOKING TIME: 3 HOURS

Turkey, deboned (backbone removed) by your butcher 1 (11-pound)
Bacon 3½-ounce slab
Pork belly 3½ ounces
Pork loin 14 ounces
Veal meat 7 ounces
Tinned chestnuts 5 ounces
Garlic 6 cloves
Shallots 3
Heavy cream ¾ cup
Pistachio nuts 1/3 cup
Armagnac 2½ tablespoons
White port 1/3 to 1/2 cup
Olive oil
Salt, pepper

1. Peel and dice the garlic and shallots, and sauté in olive oil.
2. Chop the bacon, pork meat, and veal with the heart and liver of the turkey. Roughly crush the chestnuts, and combine with the cream, pistachio nuts, Armagnac, port, and the softened garlic and shallots. Add the chopped meats, mix together well, and season.
3. Spoon the stuffing into the turkey cavity. Close it up and tie with string. Oil the turkey and season.
4. Roast in a 235°F oven for 3 hours, basting regularly.

POTATOES DAUPHINOIS

FOR 6 - PREPARATION TIME: 30 MINUTES COOKING TIME: 1 HOUR

Potatoes 4 pounds 8 ounces
Heavy cream 2½ cups
Grated nutmeg 1 teaspoon
Salt, pepper

1. Peel the potatoes and slice into rounds. Toss them in the cream and nutmeg, and season well.
2. In a gratin dish, arrange layers of potatoes covered by cream. Bake for 1 hour in a 350°F oven.

PROVENÇAL VEGETABLE TART (Tarte Provençale)

FOR 6 - PREPARATION TIME: 20 MINUTES COOKING TIME: 40 MINUTES

Puff pastry 9 ounces
Cherry tomatoes 6
Sundried tomatoes in oil 6
Zucchini 1
Eggplant 1 small
Onion 1
Basil 1 bunch
Black olives 10
Olive oil
Sea salt, pepper

1. Peel and slice the onion, and cut the zucchini and eggplant into small cubes. Sauté all the vegetables in the olive oil, keeping them al dente.
2. Pick off the basil leaves and dress them in olive oil; pit the olives.
3. Roll out the pastry, and prick with a fork, then arrange the vegetables, basil, and olives on top. Season.
4. Bake in a preheated 350°F oven for 30 minutes.

