

Holiday Cooking

Cook Like A French Chef: Recipes From The Ritz Paris

(NAPSA)—This holiday season you may care to try something different. Impress your guests with a French gourmet feast. The chefs at NextDayGourmet.com worked closely with The Ritz Escoffier Cooking School in Paris to bring the recipes below to you.

Sea Scallops Studded With Truffles

Ingredients for 4 servings

- 20 sea scallops
- 2 oz (60 g) clarified butter
- 2½ oz (70 g) truffles and their juice
- Peanut and Ritz Escoffier walnut or hazelnut oils
- Sherry vinegar
- 10- 12 oz (300 g) celeriac cut into thin matchsticks (julienne)
- Salt
- Pepper
- Chervil and celery leaves

The Recipe

- Slit open the sea scallops in the middle and insert a sliver of truffle.
- Make a vinaigrette with the Sherry vinegar, truffle juice and salt.
- Whisk in the peanut oil and finish by adding the Ritz Escoffier walnut or hazelnut oil, then season with pepper.
- Season the celeriac julienne, the chervil and celery leaf with the vinaigrette.
- Sautee the sea scallops in the clarified butter until a golden color is obtained.

To Serve

- Use the remaining vinaigrette as a sauce for the sea scallops.

Lavender Tile Cookies With Lavender Flowers

- Ingredients for 25 to 30 cookies
- 5 oz (150g) butter
 - 11 oz (350g) confectionery sugar



- 1½ oz Lavender honey
- 3½ oz (100g) flour
- 5 oz (150g) orange juice
- 2 Tbsp Ritz Escoffier lavender flowers

The Recipe

- Melt the butter.
- Mix icing sugar, flour, the lavender honey, and the flowers.
- Add the orange juice and mix carefully.
- Then incorporate the melted butter. Store in a cool place.
- Line the baking sheets with non-stick parchment paper.
- Distribute spoonfuls of the batter over the paper.
- Bake at 375°F (180°C) until the tiles are an even golden brown.

To Finish

- Allow to cool slightly, then form and store like almond tile cookies.

Important

- If possible, make tile cookie batter a day before baking cookies.
- Tile cookies do not keep well; it's best to make them strictly as needed and as little in advance as possible.

For gourmet cooking supplies and Ritz Escoffier ingredients as well as additional French recipes, visit NextDayGourmet.com.