



French Cuisine

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Class 4B

What you will learn



- The main French dishes
- The ingredients to basic recipes

❖ They use different types of spices and herbs to give the proper flavor and texture.

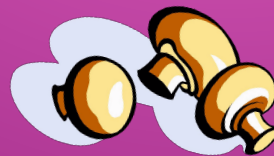


❖ This cuisine is influenced by Portuguese and African countries.

❖ They use to it mostly fish, seafood, game birds, veal, green vegetables.



❖ Chef Paul Bocuse is known as a father of French cuisine.



CHOCOLATE

MOUSSE

● Ingredients

- • 11 ounces of dark chocolate
- • 6 eggs
- • 2 ounces butter (half salted, half unsalted)
- • 1.7 ounces of sugar
- • A pinch of salt

History of the dish

- Came from Spanish to France in the 17th century.
- First recorded recipe was in New York in 1897.
- Many different recipes.
- Very simple to make.



Crème Brulee

INGREDIENTS

- * 500ml of double cream
- * 1 vanilla pod
- * 100g of caster sugar (plus extra for the topping)
- * 3 egg yolks
- * 2 whole eggs