

**For Immediate Release**

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## Master Chef Jacques Pépin Debuts New Public Television Series and Book

26-Episode *Essential Pépin* debuts nationally on October 15

*“Throughout the gustatory voyage of the last forty years, I find continuity in my cooking and recipes: a desire to simplify techniques and methods, a striving for simplicity, a search for the best ingredients, and an emphasis on taste rather than presentation or originality. I’ve always had an unpretentious, pragmatic attitude toward cooking, one that doesn’t exclude sophistication and elegance.” – Jacques Pépin*

San Francisco, July 13, 2011—Legendary chef Jacques Pépin, whose career has spanned six decades, has, for the first time ever, collected and updated his favorite recipes for a new public television series and companion book. The 26-episode public television series and companion book of more than 700 recipes are at the heart of ***Essential Pépin***, which will premiere nationally with the television release date of October 15<sup>th</sup> (check local listings). The companion book from Houghton Mifflin will be available in bookstores on October 18<sup>th</sup>.

In the public television series, his 13th produced by KQED San Francisco, Jacques shares more than 125 recipes. From easy to elegant, *Essential Pépin*, showcases Jacques’ masterful technique and his ease and flair with dishes ranging from classical Escoffier Quenelles to homey Braised Beef in Red Wine, to Poached Trout in Vegetable Broth and simple Chicken with Tarragon Butter. Jacques cooks what he loves and mouth-watering treats include basic French Fries, Soda Bread, rustic Tomatoes Maison and Brioche. Desserts range from uncomplicated Quick Almond Plum Cake and Chocolate Truffettes to the ultimate -- a perfect Apricot and Pistachio Soufflé. It’s no wonder that Julia Child called Jacques “the best chef in America.”

*Essential Pépin* includes everything that is essential to Jacques -- his love of food and cooking, his teaching and mentoring, and his family and friends. Renowned as a chef’s chef and a great teacher, Jacques begins each thirty-minute episode with an introduction and an easy to follow step-by-step recipe that demonstrates his unparalleled technique. Jacques’ influence is felt far and wide, and many master chefs have showered their praise: “I often find that with Jacques Pépin, whether on television or in print, I walk away

from my time with him having learned a little something more, and I feel a bit richer for that,” stated Lidia Bastianich. Anthony Bourdain added “Jacques Pépin is The Master -- the undisputed authority on ... well, just about everything related to food.”

Jacques’ love of family and friends is evident in the series as he occasionally shares cooking duties with his daughter Claudine, granddaughter Shorey, best friend of fifty years, Jean-Claude, and other guest chefs.

Jacques’ classical training, solid technique and roots in traditional French cuisine are balanced with his understanding of current American trends, and the practical need to get dinner on the table. Awarded the Legion of Honor along with numerous James Beard and IACP awards, Jacques is legendary for his knowledge of food and his enthusiastic expertise in the kitchen.

A robust personal appearance schedule has been announced and a sizable social media campaign is in the planning stages. [KQED.org/jacquespepin](http://KQED.org/jacquespepin), will feature 75 recipes from the series, a gallery of pictures, a slideshow detailing behind-the-scenes activity, a gallery of Jacques’ artwork, and a compendium of other KQED-produced Jacques Pépin series.

The companion book, *Essential Pépin*, contains more than 700 of Jacques’ all-time favorite recipes, as well as a DVD showcasing Jacques’ techniques. The book will be published by Houghton Mifflin on October 18, 2011.

Jacques Pépin is the host of *Essential Pépin*. Tina Salter is the series producer, Bruce Franchini is the director, and Michael Isip is the executive producer. *Essential Pépin* is produced by KQED and distributed by American Public Television (APT.)

Essential Pépin is made possible by generous donations from KitchenAid, Oxo, and C. Donatiello Wineries.

Happy Cooking!

A sample list of recipes and an official bio of Jacques Pépin follow this document. Photos are available at [kqed.org/press](http://kqed.org/press)

**About KQED:** KQED ([kqed.org](http://kqed.org)) has served Northern California for more than 50 years and is affiliated with NPR and PBS. KQED owns and operates public television stations KQED 9 (San Francisco/Bay Area), KQED Plus 54 (San Jose/Bay Area), and KQET 25 (Watsonville/Monterey); KQED Public Radio (88.5 FM San Francisco and 89.3 FM Sacramento); the interactive platforms [kqed.org](http://kqed.org) and [KQEDnews.org](http://KQEDnews.org); and KQED Education. KQED is one of the nation's most-watched public television stations and the producer of local and national series such as *QUEST*; *Check, Please! Bay Area*; *This Week in Northern California*; *Truly CA*; and *Essential Pépin*. KQED's multi-cast television channels include KQED 9, KQED Plus, KQED Life, KQED World, KQED Kids, and KQED V-me, and are available 24/7. KQED Public Radio, home of *Forum* and *The California Report*, is one of the most-listened-to public radio stations in the nation with an

award-winning news and public affairs program service delivering more than eighteen local weekday newscasts and news features. KQED Interactive hosts KQED's cross-platform news service, KQED News, as well as video and audio podcasts and a live radio stream at [kqed.org](http://kqed.org). KQED Education brings the impact of KQED to thousands of teachers, students, parents and the general public through workshops, community screenings and multimedia resources.

**About KitchenAid:** Since the introduction of its legendary stand mixer in 1919 and first dishwasher in 1949, KitchenAid has built on the legacy of these icons to create a complete line of products designed for cooks. Today, the KitchenAid brand offers virtually every essential for the well-equipped kitchen with a collection that includes everything from countertop appliances to cookware, ranges to refrigerators, and whisks to wine cellars. This year marks the brand's 10th anniversary of Cook for the Cure®, a partnership with Susan G. Komen for the Cure® that has raised more than \$8 million to help find a cure for breast cancer. To learn why chefs choose KitchenAid for their homes more than any other brand, visit [www.KitchenAid.com](http://www.KitchenAid.com).

**About OXO:** Founded in 1990 on the concept of Universal Design, OXO's mission is to create consumer household products that ease the tasks of everyday life for the widest range of users. Since the original 15 items were introduced, the OXO collection has grown to more than 800, in the areas of cooking, cleaning, gardening, storing, organizing and lighting. Today OXO Good Grips products are sold in 54 countries and are included in the permanent collections of numerous museums. The company has won more than 100 design and business awards worldwide. OXO is frequently used as a case study about how a well-executed Universal Design philosophy can be a successful business strategy.

**About C. Donatiello Winery:** C. Donatiello Winery was founded by Chris Donatiello, a former wine and spirits sales manager from New York City who moved west to follow his dream. Winemaker Webster Marquez worked with C. Donatiello on its inaugural vintage in 2006 to create small-lot, site-specific Pinot Noir and Chardonnay with minimal interventions, allowing C. Donatiello wines to express the unique terroir of the vineyard. For more information, call 707.431.4442. Please visit C. Donatiello Winery online at [www.cdonatiello.com](http://www.cdonatiello.com) or on [Facebook](#).

**About American Public Television:** American Public Television (APT) has been a leading distributor of high-quality, top-rated programming to America's public television stations since 1961. In 2010, APT distributed nearly half of the top 100 highest-rated public television titles. Among its 300 new program titles per year are prominent documentaries, news and current affairs programs, dramatic series, how-to programs, children's series and classic movies, including *For Love of Liberty: The Story of America's Black Patriots*, *A Ripple of Hope*, *Rick Steves' Europe*, *Newsline*, *Globe Trekker*, *Simply Ming*, *America's Test Kitchen From Cook's Illustrated*, *Lidia's Italy*, *P. Allen Smith's Garden Home*, *Murdoch Mysteries*, *Doc Martin*, *Rosemary & Thyme*, *The Rat Pack: Live and Swingin'*, *Johnny Mathis: Wonderful, Wonderful!* and *John Denver: The Wildlife Concert*. APT also licenses programs internationally through its APT Worldwide service. In 2006, APT launched Create® – the TV channel featuring the best

of public television's lifestyle programming. APT is also a partner in the WORLD<sup>SM</sup> channel expansion project including its web presence at [WORLDcompass.org](http://WORLDcompass.org). For more information about APT's programs and services, visit [APTonline.org](http://APTonline.org). For more information on Create, visit [CreateTV.com](http://CreateTV.com).

## THE PERSONALITIES BEHIND ESSENTIAL PÉPIN

### JACQUES PÉPIN, HOST

Jacques Pépin is world-renowned as a chef and the host of his acclaimed and popular cooking programs on public television, and as a respected instructor, a prolific author and gifted artist. Pépin has been awarded the highest honor by the French Government and holds the title of CHEVALIER DE L'ORDRE NATIONAL DE LA LEGION D'HONNEUR. Pépin currently hosts public television series, *Essential Pépin*. Featuring recipes for fast, healthy meals, this is the thirteenth series hosted by Pépin and produced by KQED Public Television in San Francisco. It is being broadcast over public television stations nationwide. The companion cookbook to the series, also called *Essential Pépin* (Houghton Mifflin, Boston, MA), will be published in October 2011. Pépin's memoir, *The Apprentice: My Life in the Kitchen*, was published by Houghton Mifflin in 2003 and in paperback in May, 2004. He is also a proud grandfather of his daughter Claudine's first child, Shorey.

Pépin was born in Bourg-en-Bresse, near Lyon. His first exposure to cooking was as a child in his parents' restaurant, Le Pelican. At age thirteen, he began his formal apprenticeship at the distinguished Grand Hotel de L'Europe in his hometown. He subsequently worked in Paris, training under Lucien Diat at the Plaza Athénée. From 1956 to 1958, Pépin was the personal chef to three French heads of state, including Charles de Gaulle.

Moving to the United States in 1959, Pépin worked first at New York's historic Le Pavillon restaurant, then served for ten years as director of research and new development for the Howard Johnson Company, a position that taught him about mass production, marketing, food chemistry and American food tastes. He studied at Columbia University during this period, earning an M.A. degree in 18th-century French literature in 1972. In 1997, on the 50th anniversary of the creation of the School of General Studies at Columbia, Pépin was honored along with four other distinguished alumni of the School, each representing a different decade in its history.

Pépin shared the spotlight with Julia Child in a PBS series that still appears on public television stations. The twenty-two episode series, *Julia and Jacques Cooking at Home*, was the winner of The James Beard Foundation's award for Best National Cooking Show -- 2001, and the duo received a 2001 Daytime Emmy Award from The National Academy of Television Arts and Sciences. There are companion cookbooks to the series with Child and to two earlier public television series he co-hosted with his daughter -- *Jacques Pépin's Kitchen: Encore with Claudine* (1998) and *Jacques Pépin's Kitchen: Cooking with Claudine* (1998).

A former columnist for *The New York Times*, Pépin writes a quarterly column for *Food & Wine*. He also participates regularly in that magazine's prestigious *Food & Wine Classic* in Aspen and at other culinary festivals and fund-raising events worldwide. In addition, he is a popular guest on such commercial TV programs as *The Late Show with David Letterman*, *The Today Show*, and *Good Morning America*.

Pépin is the recipient of three of the French government's highest honors: he is a Chevalier de L'Ordre National de la Legion d' Honneur, Chevalier de L'Ordre des Arts et des Lettres (1997) and a Chevalier de L'Ordre du Mérite Agricole (1992). He is the Dean of Special Programs at The French Culinary Institute (New York), and an adjunct faculty member at Boston University. Pépin is a founder of The American Institute of Wine and Food, a member of the International Association of Cooking Professionals, and is on the board of trustees of the James Beard Foundation. He and his wife Gloria live in Madison, Connecticut.

### TINA SALTER, SERIES PRODUCER

Born and bred in the UK, Tina Salter attended the original London Cordon Bleu and has worked in the United States, the UK and France. For more than twenty years, Salter has been working in food and food television, including production of seven series with Jacques Pépin. Other series include those of Martin Yan, Joanne Weir, Anne Willan, *Cooking at the Academy*, and six seasons of KQED's local restaurant-review program, *Check, Please! Bay Area*. She has authored two cookbooks, *Nuts* and *Gratins* and has produced or contributed to many more including *American Boulangerie*, *Williams Sonoma Christmas*, and *Heidi Krahling's Insalatas*. Salter's experience includes styling food for print and video, developing and testing recipes for consumer websites, organizing events, and catering. She continues to develop culinary projects for both video and print. The mother of two food lovers, Salter lives in Marin County, California.

**BRUCE FRANCHINI, DIRECTOR**

Bruce Franchini's work encompasses a wide variety of programming from cooking to documentaries, drama, music, and dance, including *Great Performances*, Audrey Hepburn's *Gardens of the World* and Steve Allen's *Meeting of Minds*. He has produced and directed for PBS, ABC, CBS, NBC, BBC-TV and Disney Channel, as well as for independent production companies and corporate clients. On public television he has directed *Fast Food My Way*, *Julia Child & Jacques Pépin: Cooking at Home* and *Jacques Pépin's Techniques* as well as two *Cooking in Concert* specials. He directed Julia on three other public television programs, as well as Lidia Bastianich, Michael Chiarello, Lorenza DeMedici and Joanne Weir.

**JEAN-CLAUDE SZURDAK, CHEF AND KITCHEN MANAGER**

Jean-Claude Szurdak has spent more than 50 years in the kitchen. Between 1956 and 1958 he worked with his best friend Jacques Pépin for three French heads of state, a position Szurdak prepared for at the Michelin-starred Ponchartrain and Drouant. In 1960, he came to New York and served as chef at La Toque Blanche. Later, he was proprietor of Elysees Pastry and Moccha Pastry. Szurdak also ran the exclusive Jean-Claude catering company in New York City for 20 years. He presently works independently with Jacques on cooking-related projects including the Food and Wine Classic, the James Beard House and other culinary events. Jean-Claude served as chef and manager of the back kitchen on *Fast Food My Way* and appeared as a guest on two of the episodes.

**DAVID SHALLECK, VOLOCHEF**

David Shalleck is the founder of VOLOCHEF®, a full-service culinary production company for the hospitality and media businesses. A television culinary producer and food stylist on more than 250 shows, he has worked alongside some of America's most celebrated chefs and hosts. Recent credits include the PBS series *Essential Pépin* and *More Fast Food My Way* with Jacques Pépin, *Made in Spain* with José Andrés, *Chef's Story at the French Culinary Institute*, and the Food Network's *Iron Chef America*, working with Cat Cora. He is also the author of an acclaimed culinary travel memoir, *Mediterranean Summer* published by Broadway Books in 2007. A veteran of more than twenty-five years in the food business, Shalleck ran the kitchens in noted restaurants; cooked for events in New York, San Francisco, the Napa Valley, Provence, and many regions in Italy; and created Mediterranean inspired menus for Windstar Cruises. His clients include production companies, publishers, restaurant operators, and many national brands. A graduate of Syracuse University in set and lighting design, Shalleck currently lives in San Francisco.

**CHRISTINE SWETT, CULINARY PRODUCER**

Christine Swett has worked on a number of premier public television cooking series including Jacques Pépin's *More Fast Food My Way*, *Cooking with Claudine* and *Jacques Pépin Celebrates!*; Joanne Weir's *Weir Cooking in the City*; three seasons of *Mollie Katzen's Cooking Show*; the California Culinary Academy's *Cooking at the Academy*; and the award-winning *Martin Yan's Asia*. She has also worked with a number of renowned authors, chefs and doctors including Tina Salter, *Gratins*; Dr. David Ludwig, *Ending the Food Fight*; and Dr. Dean Ornish, *Eat More, Weigh Less*, to develop, test and edit new recipes for publication. Swett holds a degree in Journalism from the University of Oregon. She recently moved with her family and two bouncy black labs from Berkeley, CA to Paradise Valley, AZ and is having fun developing recipes to use up the fruit from her citrus orchard, and saguaro cactus!

**Essential Pépin (Episode Descriptions)****Episode 101****SAVORY STAPLES**

RISOTTO WITH VEGETABLES  
 DARPHIN POTATOES  
 SKILLET SWEET POTATO  
 GREEN COUSCOUS  
 CORN POLENTA WITH MUSHROOM RAGOUT

**Episode 102****FABULOUS FINS**

CURED SALMON IN MOLASSES  
 TUNA STEAKS WITH TAPENADE COATING  
 TUNA TARTARE ON MARINATED CUCUMBERS  
 POACHED SALMON IN RAVIGOTE SAUCE

RAY MEUNIÈRE WITH MUSHROOMS

**Episode 103**

**SWEETS FOR MY SWEET**

TARTELETTES AUX FRUIT PANACHES

TARTE TATIN

MÉMÉ'S APPLE TART

INDIVIDUAL CHOCOLATE AND NUT PIES

**Episode 104**

**VEG-IN!**

RAGOUT OF ASPARAGUS

ZUCCHINI AND TOMATO GRATIN

CAULIFLOWER GRATIN

ARTICHOKE HEARTS HELEN

CORN TEMPURA

**Episode 105**

**FINE FINISHES**

CHEESECAKE WITH APRICOT-BLUEBERRY SAUCE

FLAN A LA VANILLE WITH CARAMEL-COGNAC SAUCE

CHOCOLATE MOUSSE

BREAD AND BUTTER PUDDING

**Episode 106**

**SPECIAL SPUDS**

GARLIC MASHED POTATOES

POTATO RAGOUT

GRATIN DAUPHINOISE

CREAM PUFF POTATOES

**Episode 107**

**ECONOMICAL OFFAL**

PORK LIVER PATE

ROAST SAUSAGE WITH POTATOES

BRAISED SWEETBREADS IN MIREPOIX

BRAISED TONGUE WITH LENTILS

**Episode 108**

**COZY CARBS**

RICOTTA DUMPLINGS WITH RED PEPPER SAUCE

MACARONI BEAUCAIRE

GNOCCHI MAISON

LINGUINE WITH CLAM SAUCE AND VEGETABLES

**Episode 109**

**CLASSIC CONCLUSIONS**

CREPES A LA CONFITURE

ORANGE SOUFFLÉ CRÊPES

BAKED ALASKA

APRICOT AND PISTACHIO SOUFFLÉ

**Episode 110**

**EASY AND ELEGANT SEAFOOD**

LOBSTER IN ARTICHOKE HEARTS

SHRIMP PANE ON WATERCRESS

ESCOFFIER QUENELLES

MONKFISH ROULADE

**Episode 111****CATTLE CALL**

GRILLED STEAK WITH LEMON-THYME BUTTER  
SPICY RIB ROAST  
VEAL CHOPS WITH CAPER SAUCE  
BRAISED BEEF IN RED WINE

**Episode 112****FRUIT FETE**

GOOD LADY APPLES BON FEMME  
STEW OF RED SUMMER FRUIT  
BRAISED PEARS IN A CARAMEL SAUCE  
FLAMBÉED BANANAS  
APPLE FRITTERS

**Episode 113****VEGETABLE BOUNTY**

ENDIVE WITH OLIVES  
STEWED NAVY BEANS  
GRATIN OF LEEKS  
CLASSIC RATATOUILLE  
TOMATOES MAISON

**Episode 114****FAMILY FAVORITES**

GRILLED LEG OF LAMB  
PORK LOIN Tournedos with cream and Calvados  
PUERTO RICAN PORK AND BEANS  
LAMB NAVARIN.

**Episode 115****ALL PUFFED UP**

SUGARED PUFF PASTE STICKS  
FAST PUFF PASTRY  
CRYSTALLIZED PUFF PASTE OF ORANGE  
CHOUX À LA CRÈME  
CHOCOLATE PARIS-BREST CAKE

**Episode 116****SHELL-EBRATION**

CRAB CAKES WITH AVOCADO SAUCE  
OYSTERS MADISON  
MUSSELS POULETTE  
MUSSELS GRATINEE  
CLAM FRITTERS.

**Episode 117****ROLLIN' IN DOUGH**

SODA BREAD  
GROS PAIN  
LONG PROOFED BAGUETTE  
BRIOCHE  
BREAD GALETTES

**Episode 118****EGG-CEPTIONAL**

MOLLET EGGS FLORENTINE

EGGS IN RAMEKINS  
EGGS EN COCOTTE  
SCRAMBLED EGGS IN BREAD CASES WITH CANDIED OYSTER MUSHROOMS  
FINES HERBS OMELET  
MUSHROOM OMELET  
FLAT POTATO OMELET

## **Episode 119**

### **GAME DAY**

VENISON STEAKS IN SWEET-SOUR SAUCE  
SKILLET DUCK WITH RED OAK SALAD  
SAUTÉED RABBIT WITH MORELS AND PEARL ONIONS

## **Episode 120**

### **SOUPER SOUPS FOR SUPPER**

TOMATO CHOWDER WITH MOLLET EGGS  
BLACK BEAN SOUP WITH BANANAS  
GARLIC SOUP  
ONION SOUP LYONNAISE-STYLE  
CONSOMMÉ

## **Episode 121**

### **LIGHT AS AIR**

MERINGUE SHELLS WITH CHANTILLY CREAM  
MACAROONS  
CHOCOLATE ROLL  
CHOCOLATE SOUFFLÉ CAKE WITH RASPBERRY SAUCE

## **Episode 122**

### **GOOD CATCH!**

GRILLED SWORDFISH WITH SPICY YOGURT SAUCE  
BAKED MACKEREL WITH POTATOES AND ONIONS  
SEAFOOD WITH "HANDKERCHIEFS"  
POACHED TROUT IN VEGETABLE BROTH

## **Episode 123**

### **EGGS-QUISITE**

QUICHE WITH BACON  
EGGS JEANNETTE  
FLAN WITH GREEN HERBS  
SPINACH, HAM AND PARMESAN SOUFFLÉ

## **Episode 124**

### **SWEET ENDINGS**

CHOCOLATE MINT TRUFFETTES  
QUICK ALMOND AND PLUM CAKE  
TUILES À L'ORANGE  
SUMMER CORNETS SUSIE

## **Episode 125**

### **OCEAN OPTIONS**

BRANDADE DE MORUE AU GRATIN  
SEA BASS IN SHREDDED POTATO SKIN  
NAGE COURTE OF STRIPED BASS  
CODFISH IN OLIVE OIL AND HORSERADISH SAUCE

## **Episode 126**

### **FOWL PLAY**

TURKEY CUTLETS IN ANCHOVY-LEMON SAUCE  
GRILLED CHICKEN WITH TARRAGON BUTTER  
ROAST CAPON WITH COGNAC AND MUSTARD SAUCE  
BALLOTTINE OF CHICKEN WITH SPINACH FILLING

**Recipes from *Essential Pépin* available at [KQED.org](http://KQED.org)\***

### **Eggs, Soufflés, and Quiches**

Mollet Eggs Florentine  
Scrambled Eggs in Bread Cases  
Fines-Herbes Omelet  
Quiche with Bacon  
Gratin of Eggs and Spinach  
Flan with Green Herbs

### **Soups**

Tomato Chowder with Mollet Eggs  
Black Bean Soup with Bananas  
Onion Soup, Lyonnaise-style

### **Pasta, Rice, Grains, and Potatoes**

Gnocchi Maison  
Linguine with Clam Sauce and Vegetables  
Macaroni Beaucaire  
Green Couscous  
Corn Polenta with Mushroom Ragoût  
Dauphin Potatoes  
Potato Ragoût  
Gratin Dauphinois  
Cream Puff Potatoes

### **Shellfish and Fish**

Poached Trout in Vegetable Broth  
Baked Mackerel with Potatoes and Onions  
Grilled Swordfish with Spicy Yogurt Sauce  
Ray Meunière with Mushrooms  
Tuna Tartare on Marinated Cucumbers  
Poached Salmon in Ravigote Sauce  
Brandade de Morue au Gratin  
Sea Bass in Shredded Potato Skin  
Nage Courte of Striped Bass  
Lobster in Artichoke Bottom  
Shrimp Pané on Watercress  
Monkfish Roulade  
Crab Cakes with Avocado Sauce  
Mussels Gratinée  
Clam Fritters

### **Vegetables and Side Dishes**

Zucchini-Tomato Gratin  
Corn Tempura  
Sautéed Haricots Verts and Shallots  
Classic Ratatouille  
Endive with Olives  
Stuffed Tomatoes Maison

### **Meat**

Spicy Rib Roast  
Grilled Veal Chops with Caper Sauce

Braised Beef in Red Wine  
Lamb Navarin  
Pork Loin Tournedos with Cream and  
Calvados  
Puerto Rican Pork and Beans

### **Poultry and Game**

Venison Steaks in Sweet-Sour  
Sauce  
Skillet Duck with Red Oak Salad  
Braised Rabbit with Morels and Pearl Onions  
Turkey Cutlets in Anchovy-Lemon Sauce  
Roast Capon with Cognac and Mushroom Sauce  
Ballotine of Chicken Three Ways (Spinach only)

### **Charcuterie and Offal**

Pork Liver Pâté  
Braised Sweetbreads in Mirepoix  
Roast Sausage and Potatoes

### **Brioche, Breads, and Pizza**

Small, Large Brioche  
Gros Pain  
Baguettes  
Soda Bread

### **Fruit Desserts**

Braised Pears in Caramel Sauce  
Apples Bonne Femme  
Stew of Red Summer Fruits

### **Tarts, Pies, and Puff Pastry**

Tarte Tatin  
Tartelettes aux Fruit Panaches  
Cream Puff Fritters  
Sugared Puff Paste Sticks  
Individual Chocolate and Nut Pie

### **Cakes, Cookies, and Candies**

Quick Almond and Plum Cake  
Tuiles à la Orange  
Chocolate Mint Truffettes  
Macaroons  
Chocolate Roll

### **Puddings, Sweet Soufflés,**

Bread and Butter Pudding  
Flan a la Vanille  
Chocolate Mousse  
Chocolate Soufflé Cake with Raspberry  
Sauce  
Ice Soufflé Grand Marnier  
Orange Soufflé Crêpes  
Baked Alaska

\* Subject to change