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French Ingredients: whole  
chicken; onions; whole cloves;  
celery; black peppercorns;  
carrots; turnips; leeks; potatoes;  
green cabbage; Bayonne ham;  
stale bread; parsley; tarragon;  
shallots; egg yolks

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For a 11.81" (or 11 13/16" or 30  
cm) diameter mold. 2 Cups  
Shortcrust Pastry Dough (585  
grams). For the recipes, see [HERE](#)  
1 ½ Cup Bacon (281.2 grams)

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Batter. 4.5 Eggs. ½ Cup or 225 grams 1 Cup Whipping Cream (247.5 grams) 1 pinch of Salt 1 pinch of Pepper 1 pinch of Nutmeg ⅓ Cup Butter (67.5 grams) Optionally.

Paul Bocuse's Quiche Lorraine

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(the chef of the century)

1. Cook the Beef Stock (3 ½ Cups or 800 g) until it's reduced to half volume 2. Remove from heat and set aside

Paul Bocuse' Sauce Bordelaise -  
Cuisine d'Aubery

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Method. Peel the onion. Wash the lentils under cold water in a colander. Place the lentils in a large saucepan with 8 cups (2 liters) cold water. Salt lightly, add the onion, and bring to a boil. Lower the heat, cover the pan, and simmer for 1 1/2. hours, or

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until the lentils are tender but not falling apart.

Warm lentil salad - Saga

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