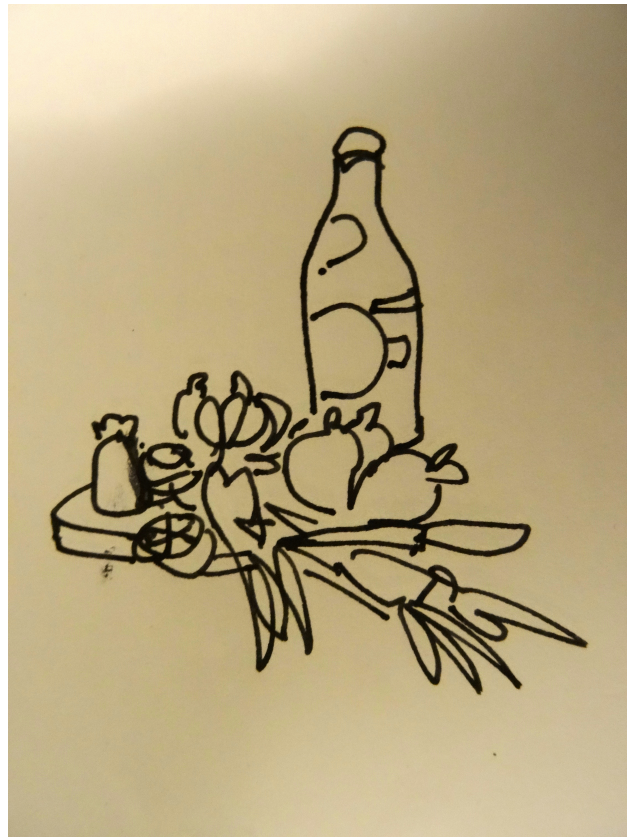


## Ghislaine and Michael Howard

### ‘The Art of Cuisine and the Cuisine of Art’



### A Selection of Recipes

**An artist painting the delights of the table can do something chefs can only dream of - they can preserve the joy of food forever in a fabulous concoction of line, colour and texture whereas a cook's creation is gone in a moment.**

#### **Dishes Leonardo da Vinci would have known well**

Leonardo was renowned as a vegetarian - but it is now thought that his famous painting of *The Last Supper* features sliced eel with oranges, but you'll need to find your own recipe for that!

#### **Grape and Olive Brochette**

- 1 bunch seedless red grapes
- 1 jar (or equivalent) Kalamata olives, pits removed
- 3 tablespoons balsamic vinegar
- 3 tablespoons extra virgin olive oil
- 1 tablespoon fresh chopped thyme (optional)

Mix all ingredients in an ovenproof dish and bake uncovered for one hour at 350 degrees, turning the fruit every twenty minutes with a spoon to re-coat them with the oil and vinegar. Serve warm or cold with soft goat cheese on crusty bread or with crackers, or use as a side dish with fish or poultry.

### **Porcini Carpaccio**

Preparation: 5 minutes

Serves: 4

4 porcini mushrooms Parmesan, shaved

Extra virgin olive oil

Lemon juice

Salt and freshly ground black pepper

1. Using a small pairing knife remove the dirt from the base of the mushrooms, use a pastry brush or a soft toothbrush to clean the remaining surface. Never wash Porcini!
2. Slice the mushrooms very thinly and lay them on a warm serving plate.
3. Season with salt, lemon juice, olive oil, salt and pepper. Top with a light coating of shaved Parmesan.

### **Roasted Pumpkin/squash**

1 (1 1/2 pound) pumpkin/squash, peeled and diced into 1 inch cubes

olive oil

1 tablespoon honey

salt and pepper

1/2 cup apple cider

2 tablespoons cider vinegar

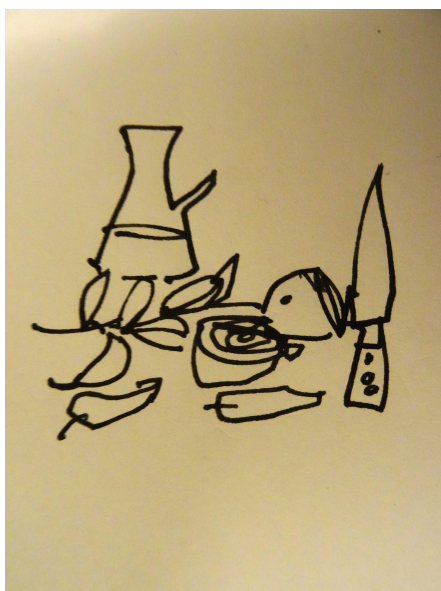
1 shallot, minced

2 teaspoons Dijon mustard

1 cup freshly grated Parmesan cheese

1. Preheat oven to 400 degrees F. Place the pumpkin/squash on a sheet pan. Add the honey, salt and pepper to taste and just enough olive oil to coat, toss and roast 15 to 20 minutes, or until tender.
2. While pumpkin is roasting, combine the apple cider, vinegar and shallots in a small saucepan and bring to a boil over medium-high heat. Cook until reduced to about 1/4 cup. Off the heat, whisk in the mustard, 1/2 cup olive oil, and salt and pepper to taste.
3. When the pumpkin is tender, place in a large bowl and mix with the grated Parmesan and the cider and shallot mixture. Toss well and serve.

Serves 6



**Risi e Bisi,  
Saffron Risotto (with Duck) and Mushrooms,**

**{When to add Duck?}**

2 duck breasts  
4 cups beef or chicken stock  
1/8 teaspoon ground saffron  
3 tablespoons unsalted butter  
2 tablespoons olive oil  
1/4 cup finely minced scallions  
1/4 cup finely minced onions  
1 pound fresh wild mushrooms, trimmed, cleaned and sliced (see note)  
1 1/2 cups Italian Arborio rice  
Salt and freshly ground black pepper to taste  
3/4 cup freshly grated Parmigiano - Reggiano cheese

1. Place stock in a saucepan and over medium heat bring to a simmer. Add saffron, stir and simmer. Meanwhile, in a larger saucepan over medium heat, melt 1 tablespoon butter in olive oil. When foam subsides, add scallions and onions and cook, stirring frequently, until softened and golden but not browned. Add mushrooms and sauté, stirring occasionally until liquid has evaporated.
2. Brush 1 tsp of the oil over a ridged cast-iron grill pan and heat it. Add the duck breasts, reduce the heat to moderate and cook for 8–12 minutes, turning once, until done to your taste. Remove from the pan and leave to rest in a warm place for 10 minutes, then cut into thin slices. Keep warm.
3. Add rice to mushrooms, and cook, stirring to coat well, with butter and oil. Add approximately 3/4 cup of simmering stock to rice and mushrooms. Stir well and continue to cook, stirring occasionally, until rice has absorbed most of stock. Continue adding stock to rice by half-cupful adding only after rice has absorbed previous addition.
4. As cooking continues, stir more frequently. After 25 minutes, all the stock should be absorbed, and rice should be tender but still chewy. Remove from heat. Add salt and pepper to taste. Stir in remaining butter and 1/4 cup of Parmigiano-Reggiano.
5. Stir the mushrooms into the risotto together with the duck and any duck juices. Add the parsley and season with salt and pepper to taste. Cover the pan and leave to stand off the heat for 5 minutes before serving.
6. Serve immediately, passing the rest of the cheese around the table.

**Monet's Mushrooms**

1 pound wild mushrooms  
2 cloves of garlic, minced  
1/2 tablespoon sea salt  
4 tablespoons olive oil  
4 springs parsley, chopped  
1/2 tea spoon freshly ground black pepper  
Preheat oven to 325F

Peel mushrooms and separate the caps from the stems. Finely chop the stems, arrange in a shallow cooking dish and place caps on top of them  
Sprinkle with oil  
Bake for 20 minutes or until the oil is transparent.  
In a small bowl combine the garlic and parsley  
Remove the mushrooms from the oven and sprinkle with garlic mixture  
Season with salt and pepper to taste  
Return to oven and bake for an additional 20 minutes, basting at 5 and 15 minutes with liquid from the pan.

### **Ghislaine Howard's Wonderful Pear and Stilton Soup**

Serves 6-8 people, served with bread of your choice.

Olive oil

1 onion, roughly chopped

1 small bunch of thyme, stalks removed

5 sticks of celery, leaves removed and roughly chopped

5 pears, cored and roughly chopped

Zest of one lemon

Swirl of cream

Chives

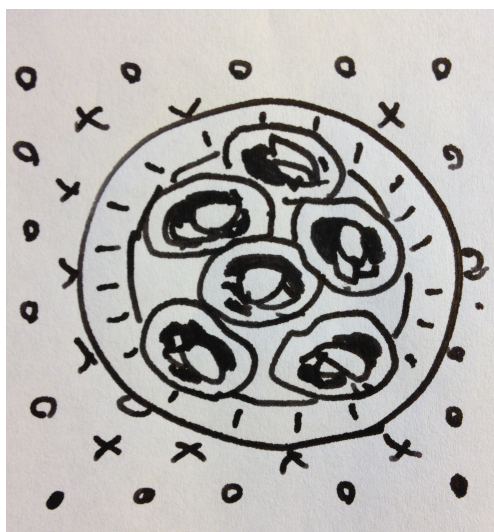
1.6 l vegetable stock

125g stilton, crumbled

Pour a generous amount of olive oil into the bottom of a medium sized saucepan, add the onion, cook on a medium heat until the onion starts to soften. Remove the cores of the pears and chop roughly. Add the pears (cores removed and chopped into manageable chunks) and celery, stir and cook for a further 5 minutes or so, until the pears should start to produce a little juicy liquid.

Now add the vegetable stock and lemon zest, bring the pot to the boil and then leave to simmer, covered, for 20 minutes or so.

Remove from the heat, allow the soup to cool a little before adding the stilton and blending with handheld blender in the saucepan. Garnish with chopped chives and add a swirl of cream on top if desired.





### **Michael's equally wonderful pesto tarts**

Take a sheet of puff pastry ready rolled, cut four rounds or as many as you wish, using a saucer, lightly indent a smaller circle within the circle to give a raised edge.

Place pastry discs on a baking tray and within smaller circle spread pesto, half black olive and chopped, de-seeded tomatoes. Brush edges with beaten egg and bake in a hot oven for approximately ten to twelve minutes. You can embellish this simple recipe in many ways - adding shavings of parmesan, a thin slice of camembert or goat's cheese, using sun-dried tomatoes. The tarts can also be baked in vol-au-vent cases.

### **Cézanne's Provencal Potatoes**

3 tablespoons olive oil

1 1/2 lb (750g) small new potatoes

12 cloves of garlic

Sea salt

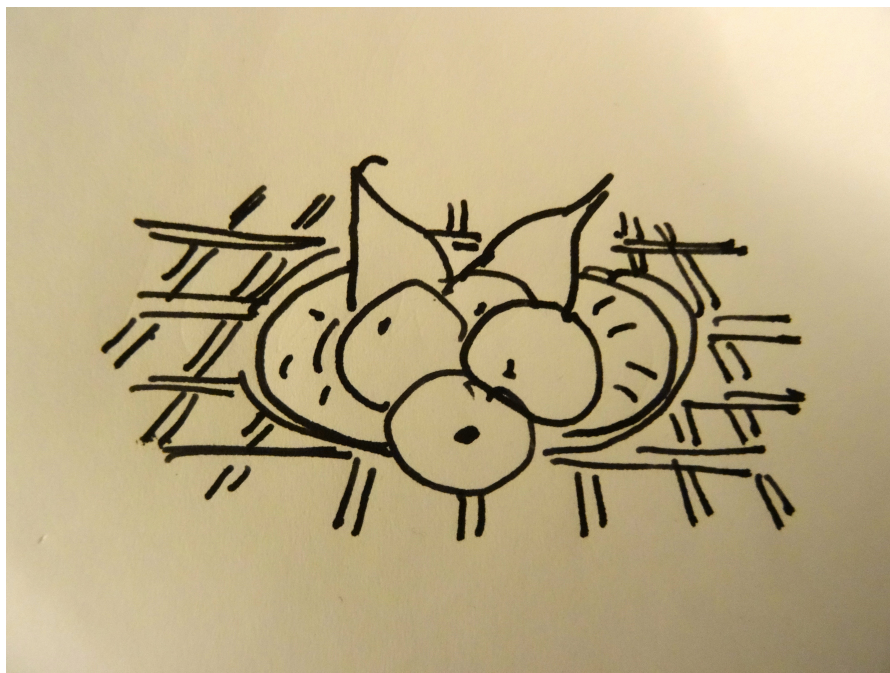
Freshly ground pepper

1 tablespoon chopped fresh flat-leaf (Italian) parsley

Warm the olive oil in a flameproof earthenware casserole or heavy sauté pan over a low heat. Add the potatoes and garlic cloves and season to taste with salt. Cover and cook until the potatoes are tender, about 40 minutes. Shake the pan from time to time to turn the potatoes over. When removing the lid to check their progress, do not tilt it, and be sure to wipe it dry before putting it back in place.

Just before serving, grind some pepper, onto the dish and sprinkle with the parsley and toss the contents of the pan well.

Serves 4 (The French don't eat potato skins, so you can peel potatoes at table, or, like us, just eat them the way they are.)



Cézanne, Renoir, Matisse and Bonnard all lived in Provence - Cézanne was born there. Provence is in south-eastern France and is different from many other regions of France because of its Mediterranean climate.

There's an Italian flavour to the food grown and harvested there. Olives, almonds, artichokes, shellfish and especially squid (flash fried squid with Pernod) are among the staples. Some of the most popular Provence dishes in Cézanne's day have endured. Bouillabaisse, a fish stew in tomato broth, ratatouille, a Provencal stew rich in vegetables and served as a summer dish and pistou soup, which is essentially a pesto soup that celebrates the region's plethora of basil. There is also a traditional Provence liquor flavoured with anise. Coq au vin, braised chicken steeped in wine and vegetables, is another staple. Cézanne's still lifes often depict richly-coloured and sometimes precarious arrangements of pears, apples, cherries and other produce in ways that celebrate the rich beauty and bounty of food.

Cézanne once wrote: 'I will conquer Paris with an apple. Fruit like having their portraits painted. They seem to sit there and ask your forgiveness as they fade. Their thought is given off with their perfumes. They come with all their scents, they speak of the fields they have left, the rain which has nourished them, the dawns they have witnessed.'

### **Renoir's *Soupe au Pistou***

2 1/2 (2.5l) quart of water

1 piece red or yellow fleshed winter squash, about 1lb (500g), peeled, seeded and cut into 1/2 inch (12cm) cubes

1lb (500g) fresh white (coco) shell beans or half cranberry and half white shelled beans)

1 large *bouquet garni*: bay leaves, fresh sprigs of parsley, thyme, and basil twined together

1lb (500g) potatoes, peeled, quartered lengthwise, and thickly sliced crosswise

2 sweet white onions, thinly sliced

2 leeks, including the tender green parts, thinly sliced

3 tomatoes, peeled, seeded and coarsely chopped

1/2lb (250g) carrots, peeled, split lengthwise and thickly sliced

5oz (150g) green beans, trimmed and cut into 1/2 inch (12mm) lengths

2 small courgettes, coarsely sliced

Large handful of short macaroni or broken spaghetti

### **Pistou:**

4/6 garlic cloves, peeled and chopped

Large pinch of sea salt

Large handful of fresh basil leaves and flower buds, washed

6 fl oz (180ml) extra virgin olive oil

About 2oz (60g) Parmesan cheese

1. Pour water into a large saucepan and add the squash, shell beans, *bouquet garni* and salt to taste. Bring to the boil, reduce the heat to medium low, cover and cook at a gentle boil for 20-30 minutes. Add potatoes, onions, leeks, tomatoes and carrots, return to the boil, cover and cook for about 30 minutes longer. Add the green beans, courgettes and pasta and cook for about 15 minute slinger.

2. While the soup is cooking, prepare the *pistou*. Place the salt, pepper to taste, garlic and basil in a mortar and pound with a wooden pestle until everything is reduced to a liquid paste. Grate in some of the cheese, then pound and turn the mixture until it is a stiff paste. Dribble in some of the olive oil, turning the paste all the while until it becomes liquid again. Add more cheese, then more oil and so forth, until you are satisfied with the quantity. Precise measurements are of no importance. Scrape the pestle clean with a tablespoon and place the mortar and spoon at the table.

3. Remove and discard the *bouquet garni* from the soup pot and place the pot on the table. Ladle out generous helpings of the soup and let each guest season his or her own with *pistou* to taste - normally, a scant teaspoon of *pistou* to each full bowl - Re-heat the soup before second helpings!

### **Monet's Leek and Potato Soup**

Leek and Potato Soup (Soupe aux poireaux et pommes de terre )

Adapted from *Monet's Table: The Cooking Journals of Claude Monet*

4-6 servings

4 tblspns (1/4 cup) Normandy butter)

5-6 leeks, depending upon size

4 cups of very hot water

1 tsp. salt (or more, to taste)

4 large potatoes

Cut off the dark green leaves on the leeks and discard. Cut off the roots and admire how cute they look, almost like spiders. Then toss them as well.

Wash leeks with cold water and slice through the leeks lengthwise, cut them into about 1/2 inch slices. Set aside for a moment.

Heat a 4 quart (or larger) saucepan over medium-high heat. When hot, add butter, let it melt and begin to bubble, add leeks. Sauté for about 5 minutes, or until they soften. Avoid browning to prevent leeks from becoming bitter.

Slowly pour in very hot water. Sprinkle in salt. Cover and bring to boil, then lower heat and simmer for 45 minutes.

Meanwhile peel, quarter potatoes and slice slice potatoes.

After the 45 minutes are up, uncover the pot, add the potatoes and re-cover. Return to a simmer, then cook for an additional 20 minutes.

Ladle soup into individual bowls. Serve hot.

## Monet's Toasts à la Canelle - Cinnamon Toast

6-8 servings

Tea was served in the afternoon under the lime trees, on the balcony or near the pond. Items served included scones, chestnut cookies, madeleines (a French speciality baked in a special mould - see below) and cinnamon toast. Often nowadays thought of as a children's treat, but Monet loved it and served it at teatime to his guests.

Remove crusts (if desired) and cut each slice into 4 triangles, or lily-pad shapes!

3/4 cup unsalted butter, softened

3/4 cup sugar

5 tsp. ground cinnamon

12 slices bread

Preheat oven to 450F.

With a wooden spoon, combine butter, sugar and cinnamon into a paste, either smooth or less than smooth according to taste. Spread the mixture over one side of each bread slice. With a sharp knife, cut crusts from the bread slices.

Place bread slices on a baking sheet. Bake for 5-10 minutes, or until butter starts to bubble. Remove toasts to a cutting board and carefully (they easily crumble) cut each slice crossways into 4 triangles.

Serve immediately, preferably with tea - or a tisane:

From Marcel Proust's great novel written between 1913-27. *A la recherche du temps perdu* (*Remembrance of Things Past*.) In volume one, 'Swann's Way: Within a Budding Grove'. the following beautiful passage occurs, one of the most famous in all literature. This translation is by C.K. Scott Moncrieff and Terence Kilmartin.

'Many years had elapsed during which nothing of Combray, save what was comprised in the theatre and the drama of my going to bed there, had any existence for me, when one day in winter, on my return home, my mother, seeing that I was cold, offered me some tea, a thing I did not ordinarily take. I declined at first, and then, for no particular reason, changed my mind. She sent for one of those squat, plump little cakes called "petites madeleines," which look as though they had been moulded in the fluted valve of a scallop shell. And soon, mechanically, dispirited after a dreary day with the prospect of a depressing morrow, I raised to my lips a spoonful of the tea in which I had soaked a morsel of the cake. No sooner had the warm liquid mixed with the crumbs touched my palate than a shudder ran through me and I stopped, intent upon the extraordinary thing that was happening to me. An exquisite pleasure had invaded my senses, something isolated, detached, with no suggestion of its origin. And at once the vicissitudes of life had become indifferent to me, its disasters innocuous, its brevity illusory - this new sensation having had on me the effect which love has of filling me with a precious essence; or rather this essence was not in me it was me. I had ceased now to feel mediocre, contingent, mortal. Whence could it have come to me, this all-powerful joy? I sensed that it was connected with the taste of the tea and the cake, but that it infinitely transcended those savours, could, no, indeed, be of the same nature. Whence did it come? What did it mean? How could I seize and apprehend it?'

**Picasso's favourite tisane:**

A tisane is a drink consisting of one or more kinds of herbs, such as:

Leaf: lemongrass, French verbena, mint

Flower: lavender, rose, chamomile

Seed: fennel, cardamom, pumpkin seed

Bark: slippery elm, cinnamon, willow bark

Root: chicory, ginger, turmeric

Fruit: apple, peach, blueberry

**How to Prepare Tisane Tea**

As an infusion, simply pour hot water over the tisane and let it steep for a while. Then strain the tisane before consumption.

Or you can place the tisane in a non-aluminum pot with cool water, put the pot on the stove, and bring the water to a boil. Boil the tisane until two-thirds of the water has evaporated, and strain before consumption. Some herbs only need to be steeped for a couple of minutes, while others need to be steeped for up to 15 minutes.

Most purchased herbal teas ask for one or two teaspoons of dried herbs per cup of water. Double that amount if you're using fresh herbs.

Picasso loved particularly 'tisane des cinq fleurs', from Dr Henri Leclerc's recipe :

Fleurs de lavande	20 g
Fleurs de souci	10 g
Fleurs de bourrache	10 g
Fleurs de genêt	10 g
Fleurs de pensée sauvage	10 g

Tisane fébrifuge, anti-inflammatoire, diurétique et diaphorétique.

Pour les maladies infectieuses et la fièvre.

Une c. à soupe pour une tasse d'eau bouillante (150 ml), laissez infuser 10 mn.

Boire 3 à 4 tasses par jour. - who needs wine?





## Jackson Pollock's Spaghetti with Clams

Pollock would gather his clams from the nearby bay.

### INGREDIENTS

1 tablespoon salt, plus more for seasoning  
1 pound dried spaghetti, or linguine  
1/4 cup extra-virgin olive oil  
2 garlic cloves, smashed and peeled  
2 cans (6 ounces each) chopped clams, with their juice  
1/4 cup dry white wine  
1 cup milled or crushed canned Italian plum tomatoes  
1/4 teaspoon hot red-pepper flakes  
Freshly ground black pepper  
1/4 cup fresh flat-leaf parsley  
1 tablespoon cold unsalted butter

1. Bring a large pot of water to a boil; salt generously. Add spaghetti, and cook until slightly underdone, about 7 minutes. Drain pasta, reserving 1 cup of cooking liquid. Set aside.
2. Meanwhile, heat oil in a large skillet over medium heat. Add garlic and chilli pepper; cook until garlic is golden, about 2 minutes. Add clams and white wine, and raise heat to high. Bring to a boil; cover, and cook, shaking occasionally for 2 to 3 minutes, until clams open. Stir in parsley. Transfer to a bowl; set aside.
3. Return skillet to medium-high heat. Add reserved pasta water and lemon juice; reduce until slightly thickened, about 2 minutes. Remove from heat; whisk in butter. Add clam mixture and spaghetti. Cook over medium-low heat until heated through for 2 to 3 minutes. Season with salt and pepper; garnish with parsley.



### **Jackson Pollock's Spaghetti Bolognese Authentico (sort of)**

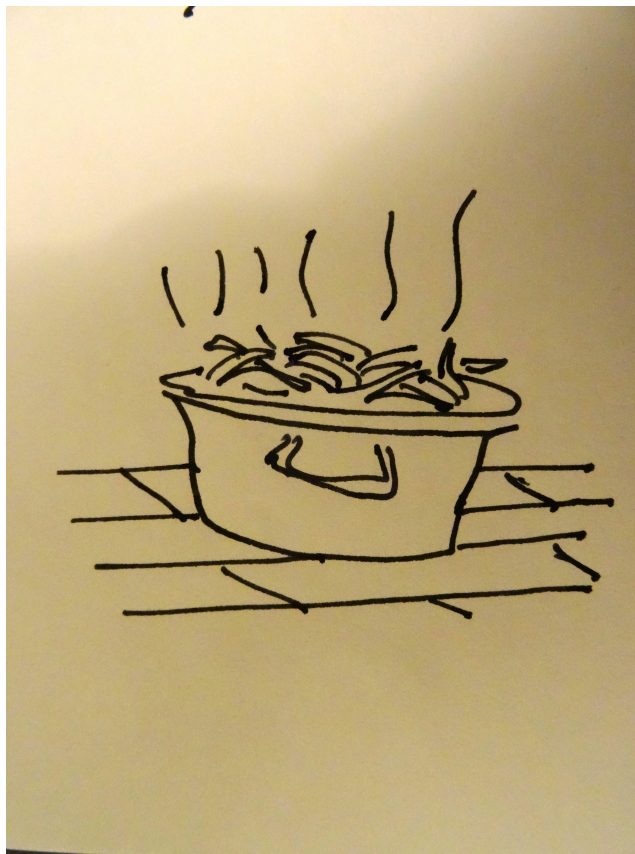
He learnt his recipe for Bolognese sauce from Rita Benton, the wife of Thomas Hart Benton's, who was Pollock's first teacher and life-long mentor, 'It was obvious from the first that Pollock was a born artist. All I taught him was how to drink a fifth (of Bourbon) a day.'

Serves four people

#### **Ingredients:**

1 chorizo sausage  
2 tbsp olive oil  
6 rashers of streaky 'pancetta' bacon, chopped  
2 large onions, chopped  
3 garlic cloves, crushed  
2 carrots, chopped  
Stick of celery  
1kg (2¼lb) lean minced beef  
2 large glasses of red wine  
2x400g cans chopped tomatoes  
2 fresh or dried bay leaves  
salt and freshly ground black pepper

800g-1kg (1¾-2¼lb) dried spaghetti or tagliatelle  
freshly grated parmesan cheese, to serve



1. Heat the oil in a large, heavy-based saucepan and fry the chunks of chorizo, break it into small pieces so it crumbles - set to one side whilst you
2. Fry the bacon until golden over a medium heat. Add the onions and garlic, frying until softened. Increase the heat and add the minced beef. Fry it until it has browned. Pour in the wine and boil until it has reduced in volume by about a third. Reduce the temperature and stir in the tomatoes and celery.
3. Cover with a lid and simmer over a gentle heat for 1-1½ hours until it's rich and thickened, stirring occasionally.

Cook the spaghetti in plenty of boiling salted water. Drain and divide between plates. Sprinkle a little parmesan over the pasta before adding a good ladleful of the sauce. Finish with a further scattering of cheese and a twist of black pepper.

Jackson Pollock developed his distinctive style of painting from working on unstretched canvas on the floor of his barn studio. He noticed how his paint dripped from his brush and made a virtue of the qualities of the poured line. He dripped, dribbled and poured the paint creating puddles, pools and whip-like looping lines, entwined together in a mesh he used a wide, stiff brush which holds more paint, a stick - creating a thinner line, he used housepaint, aluminium paint, thick and thinned, controlling its viscosity - coiling, vibrating line.

'I have no fears about making changes, destroying the image ... because the painting has a life of its own. I try to let it come through. It is only when I lose contact with the painting that the result is a mess.' Just like eating spaghetti.

### **Andy Warhol's Tomato soup**

First, buy a tin of Campbell's tomato soup, take it home, wait until you are ready to dine and then: open tin (carefully), pour contents into a pan, (without splashing, the pan not too big, not too small) over a medium heat and stir (not too vigorously, but not too gently either) wait about five minutes and then pour into a bowl (and don't forget to wash the pan, dishes and spoons when you've finished - I'm sure Andy did.)



## **Mark Rothko's Birthday Apple Pie**

For the Crust;

1/2lb butter  
2 cups flour, plus more as needed  
2 tablespoons sugar  
1/8 teaspoon salt  
1/4 cup cold water

For the Filling;

6 semisweet apples, peeled, cored, and thinly sliced  
1/4 cup raisins or currants  
Grated rind and juice of 1 lemon  
2 egg yolks, beaten  
2 tablespoons finely chopped walnuts

1. Combine the butter, flour, sugar, and salt in a food processor. Blend well, adding water slowly. When a ball of dough forms, split it in half, wrap each half in wax paper and refrigerate 1 hour until firm.
2. Combine apples, raisins or currants, lemon juice, and rind in bowl. Mix well.
3. Preheat oven to 350 degrees. On a lightly floured surface, roll out one ball of dough and press into a 10-inch pie plate. Fill with the apple filling. Roll out the second ball of dough and cover the pie. Use the tines of a fork to seal the bottom and the top crust. Make several holes in the top of the crust with the fork. Using a pastry brush, brush the top of the pie with the beaten egg yolk and sprinkle with the nuts. Bake for 40-45 minutes, or until top is golden brown.

## **Toulouse-Lautrec's Sole with White Wine**

Serves Two

500g (1lb) whole Dover sole  
A knob of butter  
500g/8oz mushrooms, sliced  
500g/8oz shelled shrimps  
6-8 cockles  
12-16 mussels  
Enough water to steam the mussels  
120ml (4fl oz) white wine  
A sprinkling of breadcrumbs  
A sprinkling parsley  
Salt and pepper

In a well-buttered, enamelled earthenware dish lay out the sole, belly upwards. Dot with butter. Garnish with mushrooms sautéed in butter, half a pound of shelled shrimp, a litre of mussels, half a litre of cockles - previously well washed, cooked and removed from their shells.

Reserve the liquid from the mussels to boil with the shrimp shells and some water to create a stock. Pour a good glass of white wine over the sole and then cover with the strained stock. Put it on the fire and let it simmer uncovered for 20 to 40 minutes, according to the size of the sole, and let the sauce reduce. At the last moment, dot the sole with butter, sprinkle with breadcrumbs worked with parsley, salt, pepper; use very little salt because of the salted liquid of the mussels.

## **Toulouse-Lautrec's Bordelaise Fish Soup**

Serves 4 - so he says!

3tbsp butter  
2tbsp flour  
A couple sprigs of parsley  
A handful watercress  
Half a fennel, sliced  
Half a lemon, chopped  
2 laurel leaves  
A small sprig of thyme  
21/2kg (5lb) fish heads and bones, to make the stock (optional! - you are allowed to make/  
use your own stock)  
5 aromatic peppercorns  
A small pinch of saffron, enough to colour it  
2 cloves  
A sprinkling of red cayenne pepper  
5 litres (8 3/4 pints) water, for the stock  
1lb fish, such as turbot, sole, brill, sea bass or haddock  
5 or 6 cloves garlic  
1 egg yolk  
Enough oil to make mayonnaise  
Toasted croutons, to serve

In a large marmite make a roux in which you wilt *finer herbes* - parsley, watercress, fennel, lemon, laurel, thyme. Put in 5lb of mixed common sea fish: e.g. turbot, sole, brill, sea bass, haddock, hake, whiting, red mullet, plaice or red gurnard. (i.e. your stock). Add salt, white and aromatic peppercorns, saffron, cloves and red cayenne pepper.

Moisten with water to the height of the fish and boil until the fish fall completely apart. In the meantime, in this bouillon you will have cooked, and removed from the pot, a whole choice fish which is to be eaten: turbot, sole, brill, sea bass, haddock. When the bouillon is reduced, throw in the following paste made separately: in a marble mortar crush five or six cloves of garlic; add salt, an egg yolk, and, little by little, two or three decilitres of oil, stirring continuously with the pestle to have a paste of the same kind as mayonnaise.

Let the fish bouillon simmer for another good quarter of an hour, then strain it and pour it into a deep dish over some toasted croutons. Serve boiling hot to go with the choice fish which should be eaten at the same time. And finally a few more recipes from Toulouse-Lautrec:

### **Lemon Tart: *Tarte au Citron***

'Lay some tart pastry on an open pie dish, covering the sides. Pour over it the following mixture:

Beat three whole eggs as if for an omelette, add their weight in granulated sugar, the juice of a lemon and its grated zest, and seventy grammes of butter cut into small pieces

Put in a moderate oven for 20 minutes at 375°'



### **Saint on a Grill: *Saint sur le Gril***

'Try to procure for yourself a real (!) saint.

Treat him as Saint Lawrence was treated on 10 August A.D. 258. When you have whipped him, lay him on the grill over a big bed of charcoal. Like his predecessor, if he is a real saint, he himself will ask to be turned over in order to be grilled to a turn on both sides. Not suitable for vegetarians.'

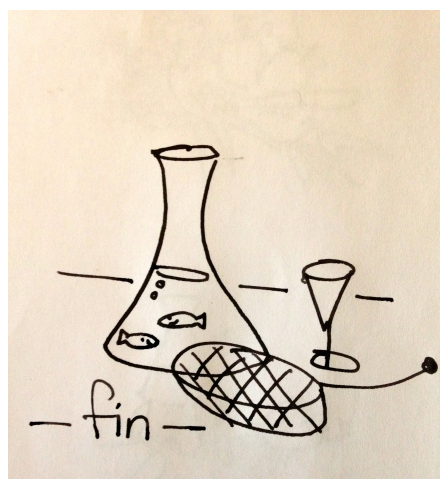


### **And his final, Ultimate Recipe, which, he writes is . . .**

' . . . Full of mystery. It will never be known.

God revealed the knowledge only to his prophet, who uttered no word of it. This recipe will, therefore, remain forever unknown to all other humans beings.'

Lautrec was known for his consumption of alcohol. However, he always prided himself on having a large carafe of fresh water available for his guests; but he always made certain there was a large goldfish swimming around inside it.



**Many thanks to all those who have given us these fantastic recipes, some of which we have adapted to suit the occasion.**

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