**French Dinner**

Duchess Potatoes:

**Ingredients:**
3 potatoes, mashed
1/2 egg, well beaten
30 mL margarine

Add 1/2 well beaten egg to the mashed potatoes.

Butter a square glass baking dish. Put in potatoes, spreading them evenly in the pan. You can add a few peaks to create interest. Brush top of potatoes with melted butter.

If you have a pastry or piping bag, you can pipe the potatoes into pretty rosettes like the ones pictured above.

Bake at 375° for 30 minutes or until potatoes are heated through and top is brown.

**White Sauce:**

15 mL butter

2 mL paprika

30 mL grated onion

15 mL flour

5 mL chicken stock granules

125 mL water

75 mL cream

1. Saute onions in butter, add paprika and flour, stir well.
2. Gradually add cream and water, stir until sauce thickens. Add chicken stock granules.

**Chicken Cordon Bleu:**

1 chicken breast, 1 slice ham, ½ slice cheese per 2 people.

80 mL bread crumbs

1 egg

1. Flatten each chicken breast as shown.
2. Lay ham and cheese inside and roll up.
3. Secure with toothpick.
4. Dip in egg, roll in crumbs. Bake at 375 for 40-45 min.

**French Onion Soup:**

**Ingredients**

* 30 mL butter
* 1 onion, thinly sliced
* 2 mL white sugar
* 10 mL all-purpose flour
* 375 mL water
* 30 mL salted cooking wine
* 175 mL condensed beef broth
* 1 slice baguette
* 1 slice Swiss cheese

**Directions**

1. Melt butter or margarine in a saucepan. Stir in sugar. Cook onions over medium heat until they bubble, turn heat to low, cook until caramelizes brown.

Stop here, place in a bowl, label and put in fridge

1. Stir in flour until well blended with the onions and pan juices. Add water, wine, and beef broth; heat to boiling. Reduce heat to low. Cover soup, and simmer for 10 minutes.
2. Cut four 1 inch thick slices of bread from the loaf. Toast the bread slices at 325 degrees F (165 degrees C) just until browned, about 10 minutes. Reserve the remaining bread to serve with the soup.
3. Ladle soup into four 12 ounce, oven-safe bowls. Place 1 slice toasted bread on top of the soup in each bowl. Fold Swiss cheese slices, and fit onto toasted bread slices. Place soup bowls on a cookie sheet for easier handling.
4. Bake at 425 degrees F (220 degrees C) for 10 minutes, or just until cheese is melted

This dessert is silky and rich, and probably one of the easiest mousse techniques. All you need is a little time to let each layer set. As this recipe serves a large group (and uses a lot of chocolate), you can cut the entire recipe in half for a smaller group and build it in a loaf pan for attractive slices.

**Ingredients**

**Bittersweet Chocolate Mousse**

* 6 ounces bittersweet chocolate, chopped
* 1/2 teaspoon gelatin powder
* 1/2 cup milk
* 1 1/4 cups whipping cream

**White Chocolate Mousse**

* 12 ounces white chocolate, chopped
* 1/2 teaspoon gelatin powder
* 1/2 cup milk
* 1 cup whipping cream

**Milk Chocolate Mousse**

* 10 ounces milk chocolate, chopped
* 1/2 teaspoon gelatin powder
* 1/2 cup milk
* 1 cup whipping cream

**Directions**

**To Assemble**

1. TRIPLE CHOCOLATE MOUSSE: For bittersweet mousse, melt chocolate in a bowl resting over a pot of gently simmering water, stirring constantly. Stir gelatin powder into milk and let sit for a minute. Heat milk (microwave is easiest) to just below a simmer and whisk into chocolate. Let cool to room temperature. Whip cream to soft peak and fold into chocolate. Pour mousse into a plastic wrap-lined 9-inch square pan, spreading well into corners. Chill for at least 1 hour.
2. For white chocolate mousse, follow the same method as the bittersweet mousse: melt the chocolate, add gelatin to milk, heat the milk and stir in, let cool, whip cream and fold into chocolate. Spoon or pour gently over bittersweet mousse layer and chill for at least 1 hour.
3. For milk chocolate mousse, repeat the same process, and pour mousse gently over white chocolate layer. Chill for at least 4 hours before serving.
4. To serve, invert pan onto a plate and peel off plastic. With a hot, dry knife slice squares of mousse and lift onto plates with a pie-lifter