

## Tooling around: Recipes from Julia Child's kitchen

### QUICHE LORRAINE

Start to finish: 4 hours (30 minutes active)

Servings: 6

For the dough:

1 1/2 cups all-purpose flour

1/2 cup cake flour

1 teaspoon salt

1 1/2 sticks chilled, unsalted butter, diced, plus additional for coating the pan

4 tablespoons chilled vegetable shortening

1/2 cup ice water, plus more as needed



For the filling:

6 strips crisply cooked bacon

3 large eggs

1 cup heavy cream

Salt and ground black pepper, to taste

Nutmeg, to taste

In a food processor, combine the all-purpose flour, cake flour, salt and butter. Pulse 5 to 6 times in 1/2-second bursts to break up the butter. Add shortening, then immediately add ice water while pulsing 2 or 3 times.

The dough should resemble a mass of small lumps that hold together when pressed. If the dough is too dry, pulse in additional water, a few droplets at a time. When the dough is ready, transfer it to the counter.

With the heel of your hand, rapidly and roughly push egg-size blobs out in front of you in 6-inch smears. Gather the dough in a relatively smooth cake, wrap in plastic and refrigerate for at least 2 hours and up to 2 days. It also can be frozen for several months.

When ready to bake, use butter to coat a 9-inch tart pan with removable bottom.

Cut chilled dough in half and reserve one piece, refrigerated, for another use. On a lightly floured counter, rapidly roll the remaining piece of dough into a circular shape about 1/8 inch thick and 1 1/2 inches larger than the tart pan.

Roll the dough onto the rolling pin and unroll onto the pan. Lightly press dough into place. To make sturdy sides, fold excess dough into pan against sides, smoothing top edge as you go.

Prick bottom of dough all over with a fork. Cover with plastic wrap, then chill for at least 30 minutes before baking.

Meanwhile, heat the oven to 450 F. When the tart shell has chilled, use butter to coat the shiny side of a sheet of foil several inches larger than the tart shell. Lightly press the foil, buttered side down, into the chilled tart shell along the sides and bottom.

To prevent the bottom from rising and the sides from falling, fill the shell with beans, rice or pie weights.

Bake 10 to 15 minutes, or until the bottom of the tart shell is set but still soft. Remove the foil and beans, prick the bottom again with a fork, then bake for another 2 minutes.

Remove tart shell from the oven and set aside. Reduce oven temperature to 375 F.

Break the bacon into pieces and scatter them in the tart shell.

In a small bowl, whisk the eggs, cream, salt, pepper and nutmeg. Pour mixture into tart shell, filling to within 1/8 inch of the rim. Bake for 30 to 35 minutes, or until puffed and browned. Unmold onto a platter and serve warm or room temperature.

(Recipe adapted from Julia Child's "Julia's Kitchen Wisdom," Knopf, 2009)

## ALL-PURPOSE CREPES

Start to finish: 45 minutes, (15 minutes active)  
Makes 20 5-inch or ten 8-inch crepes

1 cup all-purpose flour  
2/3 cup cold milk  
2/3 cup cold water  
3 large eggs  
1/4 teaspoon salt  
3 tablespoons melted butter, plus more for  
brushing on the pan.



In a blender or food processor, combine all ingredients and blend until smooth.  
Refrigerate for 30 minutes.

Heat a 5- to 8-inch crepe pan or nonstick skillet over medium-high until drops of water splashed onto it dance. Brush pan lightly with melted butter. Pour in 2 to 3 tablespoons of batter and tilt the pan in all directions to cover the bottom evenly.

Cook for about 1 minute, or until browned on the bottom. Turn and cook briefly on other side.

Cool the finished crepe on a rack while repeating the process with remaining batter. When cooled, crepes can be stacked and refrigerated for 2 days or frozen for several weeks.

(Recipe adapted from Julia Child's "Julia's Kitchen Wisdom," Knopf, 2009)

## FRENCH OMELET

Start to finish: 10 minutes

Servings: 1

2 extra-large or 3 large or medium eggs

Large pinch salt

Several grinds black pepper

1 teaspoon cold water (optional)

1 tablespoon unsalted butter, plus extra to garnish

Several parsley sprigs, to garnish



In a medium bowl, whisk together eggs, salt, pepper and water, if using, until just blended. Set aside.

Place a nonstick skillet over high heat. Add the butter and tilt pan in all directions to coat the bottom and sides. When the butter foam has almost subsided but just before it browns, pour in the eggs.

Shake the pan briefly to spread the eggs over the bottom of the pan, then let the pan sit for several seconds undisturbed while the eggs coagulate on the bottom.

Start jerking the pan toward you, throwing the eggs against the far edge. Keep jerking roughly, gradually lifting up by the handle and tilting the far edge of the pan over the heat as the omelet begins to roll over on itself. Use a rubber spatula to push any stray egg back into the mass. Then bang on the handle close to the pan with a fist and the omelet will start curling at its far edge.

To unmold, maneuver the omelet to one side of the pan. Fold the third of the omelet furthest from you over on itself. Lift the pan and hold a serving plate next to it. Tilt the pan toward the plate, allowing the omelet to slide onto it and fold over on itself into thirds.

Spear a lump of butter with a fork and rapidly brush it over the top of the omelet. Garnish with parsley.

(Recipe adapted from Julia Child's "Julia's Kitchen Wisdom," Knopf, 2009)

## VICHYSOISE

Start to finish: 1 hour, plus chilling

Servings: 6 to 8

3 cups peeled and sliced potatoes

3 cups sliced leeks, white parts only

1 1/2 quarts chicken stock or broth

Salt, to taste

1/2 to 1 cup heavy cream

White pepper, to taste

2 to 3 tablespoons minced fresh chives



In a 3- to 4-quart saucepan over medium-high, simmer potatoes, leeks, stock or broth, and a bit of salt for 40 to 50 minutes, or until the vegetables are tender.

Pass the mixture through a food mill or transfer it to a blender and puree until smooth. Pass the milled or pureed soup through a fine mesh strainer. Stir in the cream, then season with white pepper and additional salt. Oversalt slightly, as salt loses flavor in chilled dishes.

Chill the soup. When ready to serve, ladle into cups and garnish with chives.

(Recipe adapted from Julia Child, Louisette Bertholle and Simone Beck's "Mastering the Art of French Cooking: The 40th Anniversary Edition," Knopf, 2001).

## BLENDER HOLLANDAISE SAUCE

Start to finish: 5 minutes  
Makes about 3/4 cup

3 egg yolks  
1/4 teaspoon salt  
Pinch black pepper  
1 to 2 tablespoons lemon juice  
8 tablespoons (1 stick) butter,  
cut into small pieces



In a blender, combine the egg yolks, salt, pepper and 1 tablespoon of lemon juice. Set aside.

In a small saucepan over medium-high, add the butter and heat until foaming.

Blend the egg yolk mixture at top speed for 2 seconds then, with the blender running, remove the cover and pour in the hot butter in a thin stream of droplets. By the time two-thirds of the butter has been added, the sauce will be a thick cream. Don't pour in the milky residue at the bottom of the pan. Taste and adjust seasonings.

If not using the sauce immediately, set the blender carafe in tepid, but not warm, water.

(Recipe adapted from Julia Child, Louisette Bertholle and Simone Beck's "Mastering the Art of French Cooking: The 40th Anniversary Edition," Knopf, 2001)

## POACHED EGGS

Start to finish: 10 minutes  
Servings: 4  
White vinegar  
4 large eggs  
Salt

Fill a medium saucepan or deep skillet with 2 inches of water. Add 1 tablespoon of vinegar per quart of water. Bring to a very gentle simmer over medium heat.

While the water heats, fill a large bowl with cold water.

When the water in the pan is just simmering, break one of the eggs into the water, holding it as close to the water as possible. Immediately and gently, use a wooden spoon to push the white over the yolk for 2 to 3 seconds.

Maintaining the water at the barest simmer, repeat with remaining eggs. After 4 minutes, one at a time use a slotted spoon to remove the eggs. The whites should be set and the yolks still soft to the touch.

Place the eggs in the bowl of cold water to rinse the vinegar and stop the cooking. The eggs can be kept for several hours in cold water, or drained and refrigerated.

When ready to serve, use a knife to trim off any trailing bits of white. Fill a large bowl with hot water and add 1 1/2 teaspoons of salt per quart. Place the eggs in the hot water for about 30 seconds, or until heated through.

Use a slotted spoon to remove the eggs from the hot water, rolling the egg back and forth a bit to drain.

(Recipe adapted from Julia Child, Louisette Bertholle and Simone Beck's "Mastering the Art of French Cooking: The 40th Anniversary Edition," Knopf, 2001).