



Flambéing

Fire is fascinating. It crackles and blazes, glows and flares, smolders and scorches; fire has many faces. No one can resist the festive mood and coziness that candlelight, a fireplace, or campfire provide. Watching a flame burn arouses emotions and feelings of well-being and security.

Flambéing is a rewarding attraction in any restaurant. If the service employee brings excitement to his task, his enthusiasm can spread throughout the entire restaurant. Many eyes observe the work with the fire, not only those at the guest's table.

Usually, when flambéing is executed with elegance and bravery, more orders of flambéed dishes from other guests will ensue.

Service Equipment and Utensils

Flambéing Equipment

Flambéing cart or trolley

Mobile equipment with two or more burners. The advantage of a cart is that it provides space for all cooking ingredients as well as for china and flatware.



Flambéing stove

Stove with adjustable flame for heating flambé dishes.



Pans for Flambéing and keeping warm

Flambéing skillets

For dessert, fish, and meat flambés; round or oval shaped; made of stainless steel with or without an outer copper alloy multilayer material (aluminum, stainless steel, copper) that distributes heat fast and evenly.



Timbale with lid (Casserole, Dutch oven)

To finish and perfect sauces and soups and to keep warm. Also, as complementary pans to the skillets.



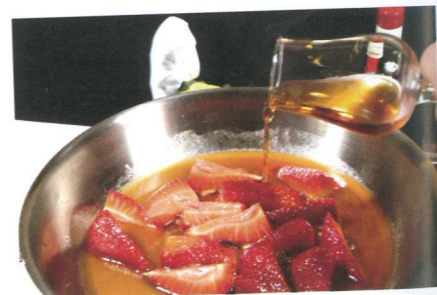
Copper kettle

For soups and various kettle dishes.

Service Utensils for Flambéing

Measuring glass

For the exact measurement of liquor. Allows spirits to be poured directly from the glass onto the flambéing skillet.



Small ladle

Spirits used for flambéing can be ignited in the ladle and then poured over the dish to be flambéed.



Basic Rules for Flambéing

Dishes are flambéed either during preparation or at the end as a finishing touch. The reason for flambéing is to refine the dishes with the special flavor and aroma of a particular liquor while at the same time burning undesirable alcohol.

Fire is a good servant but a bad master

Keep a safe distance of at least one meter from guests and flammable materials. The service employee should never lean over the skillet while flambéing.



Meat and fish always are sautéed first in fat at high heat. If the alcohol is added too early, the flame could explode and cause serious injury.

Quantity makes a difference

The best method is to pour the liquor from a measuring glass or a ladle onto the dish to be flambéed. This way, over pouring is controlled and the fire spreading to the whole bottle is avoided.

Only very experienced personnel that have the feel for the right quantity of liquor should pour directly from the bottle (with a pouring spout) into the flambéing skillet.

When a good thing gets drowned in alcohol

Meat is always flambéed first and the sauce prepared afterward.

With desserts, it is usually the other way around. The sauce is prepared first; then the dessert and the flavoring ingredients are added in, and everything is warmed up and lastly flambéed. Then, the next problem presents itself: too much liquid.

The liquor is diluted in too much sauce and cannot be ignited. The stressed-out "flambeur" adds more liquor, with the same negative result. After several attempts and a lot more liquor, flambéing finally works, although by now the sauce contains so much alcohol that it would be better to serve it in a glass than in a bowl or on a plate.



The ghosts I invoked, I cannot get rid of them!

If the alcohol doesn't burn off enough, what's left of it will overwhelm the taste of the dish.



In the heat of the battle

Correct flambéing requires varying degrees of heat. When high heat is required at the start, it will have to be turned down during the process of flambéing.

Heat can be regulated on all heating stoves. Nonetheless, it happens again and again that service employees work from the beginning to the bitter end with the same degree of heat intensity. The sad consequences are burnt dishes, a restaurant engulfed in smoke and bad odors, nervous waiters, and alarmed and unhappy guests.

Check twice

Before starting a flambé, one should double check that all ingredients and service utensils are in place. Once flambéing is started, the work place cannot be left unattended under any circumstance.

With greatest certitude

In order to leave a lasting impression and show your competence, every move and every work step must be studied, as if it were for a theater production.

The chronological sequence of a recipe must become second nature.



Well organized restaurants keep a file with all recipes and make them available to their guests.

Taste with style

If a guest would like to taste the sauce, offer him a spoonful of sauce on a bread plate with another spoon on it.

In stillness lies strength

Deglazing with stock, wine, and fruit juice should be done as quietly as possible. This can be achieved by removing the skillet from the burner to slightly cool down before adding the liquids. Add the fluids from the rim and let them flow toward the center. Doing so helps reduce the crackling noise.

**Flambéing Correctly**

There are two ways to flambé: Usually, it is done at the table in the skillet, but one can also finish up an already prepared dish on the plate by dousing it with liquor and igniting it.

Flambéing in the skillet

A clear distinction is made between flambéing meat or fish dishes and sweets or fruit.

Flambéing meat or fish dishes

- 1 Heat up the fat in the skillet.
- 2 Sauté the meat or the fish over high heat.
- 3 Remove the skillet from the burner as soon as the meat or fish shows the proper crust and let it cool down until the sizzling stops.
- 4 Now slowly pour the liquor into the skillet.
- 5 Return the skillet to the burner and hold it at an angle until the fire reaches and ignites the alcohol at the rim.

- 6 Once the alcohol starts burning, sway the skillet a bit to add more oxygen so the flame can unfold better. Be careful though: swaying too much can extinguish the flame and cause the remaining alcohol to leave an overpowering and unpleasant taste.

Flambéing desserts and fruit

- 1 Prepare the basic sauce according to the recipe. (See page 126)
- 2 Put the sweet or dessert, or the fruit in the skillet.
- 3 Add liqueur to aromatize the dish. When using liqueur, the alcohol shouldn't burn, but rather be allowed to evaporate. Thus, don't allow the flame to reach the skillet.
- 4 Slowly pour the brandy over the dessert or the fruit and the sauce.
- 5 Hold the skillet at an angle so that the flame can reach the skillet's rim and ignite the alcohol.
- 6 Once the alcohol burns, gently sway the skillet so that it can burn off.

Flambéing on a plate, in a cup, or in a glass

This method is used for crêpes, Christmas pudding and omelets. Hot beverages such as punch and specialty coffees (Irish coffee, Café diable, see flambéing hot beverages, page 138) also pass the fire test the same way.

Spirits, Liquors

In general, at most 2cl. to 4cl. of liquor is used for flambéing. Even if more portions are prepared at the same time, the amount of alcohol needed does not increase.

The liquor should have at least 38% vol. alcohol.

Commitment to quality

The taste of a flambéed dish depends directly on the quality of the liquor used.

Cognac, Armagnac, Brandy

Wine distillates are most frequently used for flambéing, as they harmonize well with desserts as well as with fruits, meat, and fish.

Age and pricing should be average. Even when applying the rule that only first-class spirits should be used, aged cognac (respectively aged brandy) should not go up in flames but unfold its fire in a cognac glass.

Whisky & Whiskey**Scotch whisky**

Malt whiskeys as well as Scotch blends have the typical smoky flavor that could negatively impact certain flambéed dishes. It is therefore important to use the brand recommended in the recipe. Scotch whiskey is used for flambéing meat, game, variety meats, and some fish dishes.

Irish whiskey

Irish whiskey is a distillate of barley. Therefore, it doesn't have the smoky taste of Scotch whiskey and can thus be used more widely.

American whiskey

Both the straight bourbon and the blended bourbon are used for flambéing, whereas the taste of the straight

bourbon is stronger and very noticeable in a dish. Rye whiskey is rather seldom used for flambéing.

Canadian whisky

Because of its mild taste, it can be used in many recipes.

Gin

Gin is best suited for soups and game.

Vodka

Both Russian and Polish vodka are suitable for flambéing and are frequently used with salmon and crustaceans.

Grappa

Its range of application is the same as for brandy.

Rum

For flambéing, the lighter drink rum is used, instead of the original rum, with 62% – 81% vol. alcohol.

High-percentage rums are only used for flambéing hot beverages (See Feuerzangenbowle, page 142).

Arak, Arrak, Arrack

Used only for flambéing fruits and hot beverages.

Fruit Distillates**Kirsch**

Excellent for flambéing fruits and various desserts.

Raspberry brandy

Predominantly used for fruits, desserts, and some poultry dishes.

Calvados, apple brandy

Widely used for flambéing game and variety meats, fruits, and desserts.

Apricot brandy

Used to flambé fruits and desserts.

Slivovitz, plum brandy

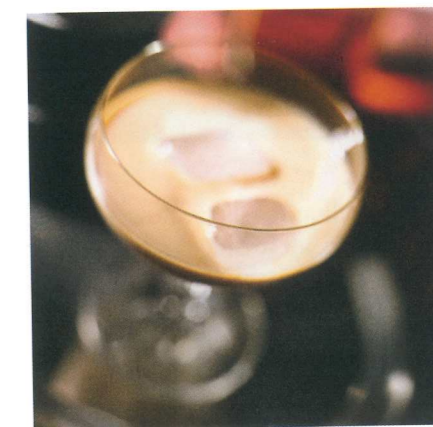
To flambé fruits.

Liqueurs

The preparation of flambé dishes without liqueur is unimaginable. It is used for flavoring and aromatizing but rarely used for flambéing because of its bitter taste after burning.

Fine liqueurs are important ingredients for the preparation of sauces in combination with all sorts of fruit.

Using the right quantity also applies to liqueurs. Depending on the recipe, the quantity is from 2cl. to 4cl. Using more would not be beneficial because the taste of the liqueur would overwhelm the dish.

**Grand Marnier**

Grand Marnier is a liqueur based on cognac flavored with bitter oranges and spices. It is the flavoring ingredient in many recipes and has a fixed spot on the flambéing mise en place. Because of its high content of cognac, it can very well be used for flambéing as well, as it doesn't leave a bitter aftertaste.

Flambéing

Cointreau

A liqueur with a mildly bitter orange flavor that can be used as an alternative to Grand Marnier.

Curaçao

This orange liqueur is available in orange, red, blue, and white. For flavoring, however, only the white one can be used.

Maraschino

A bittersweet liqueur made of sour cherries, mainly used for flavoring fruit salads.

Crème Liqueurs

Used for flavoring, for instance, crème de cassis (black currant), Tia Maria.

Flambéing Meat and Crustaceans

Mise en Place

- Flambéing stove on a side table or a flambé cart
- Flambé skillet
- Measuring glass
- Ladle
- Serving bowl with lid (timbale) to keep the food warm and also to finish sauces
- Two sets of serving utensils (soup spoons and dinner forks) on dessert plate
- Dessert plate for refuse
- Cloth napkin
- Sauceboats and sauce serving bowls: for a variety of sauces from the kitchen
- Warming tray with heated dinner plates
- Matches, if the stove has no automatic ignition

Ingredients

Many ingredients are needed for flambéing, in addition to the items mentioned before.

Basic materials

Meat, variety meats, fish, and crustaceans must be prepared beforehand in the kitchen.

Spices and condiments

- Black and white pepper in pepper mills. Mills with adjustable grinders have proven to be useful: at times pepper is coarsely ground, and other times finely ground pepper is required
- Cayenne pepper; green, red, and pink pepper
- Paprika, sweet and hot
- Curry powder
- Herbs, such as tarragon, chervil, rosemary, thyme, basil, and chives;

they are finely minced in the kitchen shortly before service begins and kept in small containers with lids

- Salt, and if using sea salt, more is needed
- Various kinds of vinegar (also see page 147)
- Various kinds of oil (also see page 148)
- Mustards
- Ketchup
- Seasoning sauces, such as Worcestershire and Tabasco sauce, chutneys

Spirits, liquors

(See page 111)

Sauces from the kitchen

Sauce demi-glace, jus de veau (veal), glace de viande, sauce suprême, sauce gibier, glace de poisson, and so forth.

Wines

Wine is an important component for the preparation of fine sauces. When roasting, the drippings remaining at the bottom of the skillet are deglazed with wine, and the sauce finished.

Which wines should be considered?

Best suited are dry white wines as well as red wines that are not too tart. If the red wine is too tart, the sauce will leave a bitter aftertaste for the guest. Always consider quality when selecting the wines.

Fortified wines

Sherries
Most frequently, Olorosos and Amontillados are used to finish the sauces. The

Olorosos are golden to light brown in color and have a strong flavor, while Amontillados have a distinct, rather dry flavor. Very dry sherries are intended to be served as apéritifs to pamper guest's palate instead of for flambéing.

Port wines

The fruity-to-sweet Ruby ports are frequently used to finish sauces.

Madeira

The darker versions of this rich and sweet wine are used to finish brown sauces.

Vermouth

It is used above all to refine white sauces and fonds.

Sparkling wines

Excellent to give sauces the last finishing touch, but only dry sparkling wines should be used.

Dairy products

Whipping cream, sour cream, crème fraîche, butter.

Work Method

- 1 Season the meat or crustaceans. Never salt variety meats before cooking, as they would turn tough.
- 2 Sauté in oil or butter.
- 3 Flambé.
- 4 Keep warm in a covered serving dish.
- 5 Prepare the sauce.
- 6 Depending on the recipe, simmer the meat or crustaceans in the sauce for a short while.
- 7 Arrange together with the accompaniments and garnishes on heated dinner plates.

Recipes

Beef Stroganoff

Filet de bœuf à la Stroganoff

Ingredients (for two)

- 2cl. oil
- 300g. to 320g. beef tenderloin tips cut into strips
- Salt and pepper
- 3cl. cognac or brandy

Sauce

- 20g. butter
- 40g. shallots or onions, finely minced
- 30g. sliced mushrooms
- Salt, pepper, sweet paprika
- 12cl. red wine
- 16cl. sauce demi-glace
- 4cl. cream, crème fraîche or sour cream
- 40g. julienne cut gherkins (cornichons)
- 2 teaspoons chopped parsley (2g.)

Garnitur: 1 teaspoon of sour cream



Mise en Place

Preparation

1 Pour the oil into the flambéing skillet and heat it up.



2 Sear the meat in the hot oil and season.



The meat should be turned over while searing it.



3 Remove the skillet from the burner and pour the cognac or the brandy into the skillet.



Flambéing

4 Hold the skillet at an angle so the alcohol ignites and burns.



5 Put the meat from the skillet in a covered serving bowl to keep warm.



6 Heat up the butter in the flambéing skillet ...



... sauté the shallots or onions until translucent ...



... add the mushrooms ...



... season with salt, pepper, and paprika. Do not overheat the paprika as it might become bitter.



7 Deglaze with red wine and reduce so that only the flavor of the red wine remains.



To avoid splashing, pour the red wine at the rim of the skillet where it will start heating up.

8 Add the sauce demi-glace and reduce again.



9 Add some parsley, the gherkins, and, if the guest requests, cream, sour cream, or crème fraîche to finish the sauce. If sour cream is used, it must first be stirred in order not to curdle.



Adjust the seasoning if necessary.

10 Return the meat to the sauce and gently heat without boiling. Serve on hot dinner plates.



11 Garnish with sour cream and sprinkle with a dash of paprika.



The guest's plate

Pepper Steak Madagascar

Filet de bœuf au poivre vert

Ingredients (for two people)

- 2 fillet steaks, 160g. each
- Salt, pepper
- 2cl. oil
- 3cl. cognac or brandy

Sauce

- 20g. butter
- 40g. finely minced shallots or onions
- 1 soup spoon of green peppercorns
- Worcestershire sauce
- 12cl. red wine (sherry as an alternative)
- 16cl. sauce demi-glace
- 4cl. heavy cream or whipping cream



Preparation

1 Season the steaks with salt and pepper.



2 Place the steak with the seasoned side down into the skillet ...



... and season the other side.

3 Sauté both sides in hot oil. Before starting, ask guests how they would like their steak done.

It can also be done differently

Frequently, the steaks are already cooked in the kitchen. Only the sauce preparation and flambéing are done at the table.

4 Pour the cognac or brandy into the skillet and flambé.



5 Place the steaks with the drippings in a covered serving dish.



Be aware, though, that the fillets will continue cooking for a while. If the guest orders his steak medium rare, for example, it should be rare when put in the serving bowl.

6 Melt the butter in the skillet and sauté the shallots and onions until translucent.



7 Add the green peppercorns and a shot of Worcestershire sauce.

Flambéing

8 Crush a few peppercorns with a fork. Don't be heavy handed, though as too many crushed peppercorns in the sauce will make it extremely hot.

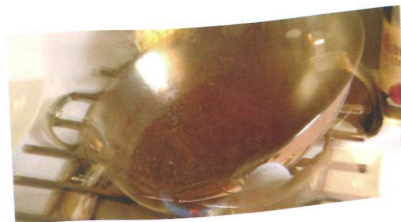


13 Add the steaks with the drippings to the sauce and heat until the right doneness has been reached.



9 Deglaze with red wine and reduce.

10 Sway the skillet.



11 Add the sauce demi-glace and reduce.



12 Finish the sauce with cream.



14 Serve the fillets with the accompaniments and the garnish on hot dinner plates and nap with sauce.



*The guest's plate
If baked potatoes in foil are served as a side dish, add a teaspoon to better be able to scoop out the potato.*

Pepper Steak "Parisian style"

Filet de bœuf au poivre à la parisienne

Ingredients (for two)

- 2 fillet steaks 160g. – 180g. each, marinated in oil
- 50g. coarsely ground black peppercorns
- Salt, pepper
- 40g. butter or 3cl. oil
- 2cl. cognac or brandy

Sauce

- 40g. butter
- 6cl. red wine, preferably Merlot, Burgundy, or Bordeaux
- Salt, pepper
- Worcestershire sauce
- 2cl. cream

Preparation

- 1** Spread the coarsely ground peppercorns over the fillet steaks, pressing them well into the meat, and then salt.
- 2** Sauté over high heat in butter or oil according to the guest's preference.
- 3** Flambé with cognac or brandy and transfer to a serving bowl with lid to keep warm.
- 4** With the remainder of the butter, loosen the drippings in the skillet.
- 5** Deglaze with red wine and reduce somewhat.
- 6** Season with pepper, salt, and Worcestershire sauce and refine with cream for a well-rounded and tasteful sauce.
- 7** Arrange the steaks with the side dishes and garnishes on hot dinner

Veal Medallions with Marsala

Médallions de veau au marsala

Ingredients (for two)

- 4 medallions of veal, 80g. each
- Salt, pepper
- 3cl. oil
- 3cl. cognac or brandy

Sauce

- 40g. butter
- 3cl. Marsala
- 1/8 liter veal "jus"
- 3cl. cream

Preparation

- 1** Sauté the seasoned medallions in the flambéing skillet (no more than to a light pink inside).
- 2** Flambé with cognac or brandy.
- 3** Transfer the medallions to a serving bowl with a lid to keep warm.
- 4** Loosen the drippings with butter and deglaze with Marsala.
- 5** Reduce with veal "jus" and finish off with cream.
- 6** Return the medallions to the sauce and slowly heat up.
- 7** Arrange the medallions and the side dishes and garnishes and nap with sauce.

Flambéed Veal Kidneys with Whiskey

Rognons de veau flambés au whiskey

Ingredients (for two)

- 2cl. oil
- 100g. minced shallots
- 320g. veal kidney, cut in slices
- 100g. sliced mushrooms
- 4cl. bourbon whiskey
- Salt, pepper
- 2 teaspoons of freshly minced chervil (2g.)
- 2 tablespoons of béchamel sauce

Preparation

- 1** Heat the oil in the flambéing skillet and sauté the shallots.
- 2** Add the kidneys and the mushrooms. Sauté over high heat, stirring constantly.
- 3** Flambé with the whiskey.
- 4** Season with salt and pepper, add the béchamel sauce and the chervil, briefly sway the skillet, and serve on hot dinner plates.

Saddle of Veal with Morels and Gin

Selle de veau aux morilles et au genièvre

Ingredients (for two)

- 320g. saddle of veal (boneless)
- Salt, pepper
- 2cl. oil
- 2cl. gin

Sauce

- 20g. butter
- 40g. finely minced shallots or onions
- 80g. morels
- 12cl. red wine
- 16cl. sauce demi-glace
- 4cl. cream
- 1 teaspoon of thyme (1g.)

Mise en Place

Instead of the serving dish, another skillet is needed.



Preparation

- 1 Heat up the oil in the flambéing skillet.
- 2 Season the meat with salt and pepper and sauté over high heat on both sides.
- 3 Remove the skillet from the burner and pour the gin into it.
- 4 Hold the skillet at an angle to ignite the alcohol and flambé.



5 Place the skillet on the warming tray to keep warm.

6 Heat the butter in the second skillet, sauté the shallots or the onions until translucent, add the morels ...



... and mix well.



7 Sauté the morels, but watch out: The onions should not get too dark.

8 Deglaze with the red wine and reduce.



9 Add the sauce demi-glace and continue reducing.



10 Refine the sauce with cream ...



... and finish off the sauce with the thyme.



Adjust the seasoning if needed.

11 Return the meat to the finished sauce and let it simmer briefly.



12 Arrange the meat and the side dishes on hot dinner plates and nap with sauce.



The guest's plate

Rouen-Duck in the Duck Press

Caneton rouennais à la presse

Of all the poultry dishes prepared tableside, the Rouen duck is a classic par excellence. These days this dish is only rarely offered because it is very time consuming to prepare.

Rouen ducks are slaughtered by strangling to retain their blood. The duck is then partially roasted, 25 minutes at the most, so that it still is bloody inside.

Ingredients (for two)

- 1 Rouen duck (young duck) roasted to medium rare, or better, only to rare.
- 2cl. to 4cl. cognac
- 4cl. Burgundy or port wine
- Pepper
- 1/16 liter roast duck juice
- 1 duck liver, finely puréed
- 2cl. cream

Mise en Place

Besides the regular mise en place, a duck press and a sauceboat are needed.

Preparation

- 1 Present the duck to the guests and then place it on the warming tray.
- 2 Carve the duck and cut the breast into strips (aiguillettes, see page 56). The legs are brought to the kitchen to finish cooking.
- 3 Cut the carcass into smaller pieces and put them into the duck press with the Burgundy or port wine and some cognac. Apply pressure to extract the juices.



Place an empty sauce-boat underneath the Duck Press to collect the juice from the carcass.

4 Put the breast strips in the skillet, add the cognac to flambé, and transfer to the timbale to keep warm.

5 Coarsely grind pepper with the pepper mill into the empty skillet over low heat and add the Burgundy or port wine.

6 Slowly add the extracted juice from the carcass and cook to reduce.

7 Stir the puréed duck liver into the sauce and finish with cream.

8 Put the flambéed meat into the sauce and let it simmer briefly.

9 Serve on hot dinner plates with the side dishes and nap with sauce.

10 The legs, roasted or grilled in the kitchen in the meantime, are reserved for a second serving.

Chicken Breast with Vodka and Tomatoes

Poulet à la vodka et aux tomates

Ingredients (for two)

- 360g. chicken breast
- 2cl. oil
- 2cl. vodka

Sauce

- 20g. butter
- 40g. finely minced red onions
- 12cl. Chardonnay
- 16cl. sauce suprême
- 4cl. cream
- 60g. diced tomatoes
- 1 teaspoon finely minced basil (1g.)
- Salt, pepper



Preparation

When taking the order, ask the guest whether he wants the chicken breast with or without the skin. If he wants it with the skin, a second skillet is needed.

1 Season the chicken breast on the skin side.



2 Sauté the breast with the skin down in hot oil.

3 Turn the chicken breast over ...



... and season the other side.

4 Pour vodka into the skillet and flambé.



5 Place the chicken breasts in a heated skillet and keep warm.



A hint from the expert

To retain the chicken breast crispness, it must be kept warm in another skillet. If using a covered serving dish, steam builds up, causing the skin to become tough.

6 Heat the butter in the skillet, add the onions, and sauté until translucent.

7 Deglaze with chardonnay and let reduce.

8 Stir in the sauce suprême and continue reducing.

9 Give the sauce the final touch with cream.

10 Add the diced tomatoes and stir again.

11 Put in the basil to round out the taste of the sauce.

12 With the serving utensils, return the chicken breasts to the skillet, leaving the breasts skin side up.



13 Serve the chicken breasts with the side dishes and the sauce on hot dinner plates.



The guest's plate

Venison Medallions with Gin and Goose Liver

Noisettes de chevreuil au genièvre et foie gras

Ingredients (for two)

- 320g. venison fillet
- 2cl. oil
- 2cl. gin

Sauce

- 100g. goose liver
- Salt, pepper
- 2cl. oil
- 20g. butter
- 40g. finely minced shallots
- 12cl. red wine
- 16cl. sauce gibier (game)
- 40g. lingonberries
- 1 teaspoon (1g.) thyme

Mise en Place

Add an extra dessert plate for the goose liver.

Preparation

1 Sauté the seasoned venison fillets in hot oil in the skillet.

2 Add the gin to the skillet and flambé the fillets.

3 Keep the fillets warm in a timbale.

4 Season one side of the goose liver with salt and pepper.



5 Heat oil in the skillet and sauté the goose liver seasoned side down. Season the other side, turn over, and sauté.



6 Place the sautéed liver on a cold dessert plate and put it aside.

7 Heat butter in the skillet and sauté the finely minced shallots until translucent.

8 Deglaze with red wine and reduce.

9 Stir in the sauce gibier.



10 Add the lingonberries and mix them in.

11 Flavor with the thyme.



12 Return the fillets and the drippings to the sauce in the skillet.



13 Serve the fillets on the guest's plate and place a slice of the goose liver on each of them.



Nap the fillets with the sauce.



The guest's plate

Pork Medallions with Dried Plums

Noisettes de porc aux pruneaux

Ingredients (for two)

- 6 pork medallions (60g. each, cooked in the kitchen)
- 4cl. Slivovitz or plum brandy

Sauce

- 40g. garlic butter
- 10 pitted dried plums marinated in Slivovitz
- 6cl. roasting jus
- Salt, pepper, paprika

Preparation

- 1 Flambé the pork medallions in the skillet with the Slivovitz and keep warm in a casserole.
- 2 Heat the garlic butter in the skillet and add the plums, sautéing briefly.
- 3 Deglaze with the roasting jus and stir well.
- 4 Season with salt, pepper, and paprika.
- 5 Return the noisettes to the skillet and turn them over in the sauce several times.
- 6 Serve together with the side dishes on hot plates.

Turkey Breast with Armagnac

Suprême de dindonneau à l'armagnac

Ingredients (for two)

- 320g. to 360g. skinless turkey breast, cut into thin slices
- 40g. butter
- Salt, nutmeg
- 3cl. Armagnac

Sauce

- 6cl. chicken jus or veal glaze
- 1 tablespoon red currant jelly
- 1cl. riesling
- 2cl. cream

Preparation

- 1 Heat the butter in the flambéing skillet and sauté the turkey breast slices.
- 2 Season with salt and a little nutmeg.
- 3 Flambé with the Armagnac. Remove the skillet from the burner until the flames go out.
- 4 Transfer the meat to a casserole to keep warm.
- 5 Add the chicken gravy or the veal glaze and warm over low heat.
- 6 Finish off the sauce with the jelly, wine, and cream.
- 7 Return the turkey breast slices to the skillet and let it simmer about half a minute.
- 8 Serve the meat together with the side dishes on hot dinner plates and nap with the sauce.

Venison Medallions with Chanterelles

Médailles de chevreuil flambées aux chanterelles

Ingredients (for two)

- 4 to 6 medallions of venison
- 30g. butter
- Salt
- 4cl. gin

Sauce

- 5cl. sour cream
- 5cl. dry red wine
- 1 teaspoon juniper berries (1g.)
- 1 teaspoon lingonberry jelly
- 50g. chanterelles
- 1 pinch rosemary, Cayenne pepper (red pepper), game seasoning mix.

Preparation

- 1 Heat the butter in the flambéing skillet.
- 2 Season the medallions with salt and sauté them in the butter on both sides over high heat.
- 3 Flambé the medallions with gin and subsequently place them in a casserole to keep warm.
- 4 Put the sour cream and the red wine in the skillet and stir in the lingonberry jelly and the chanterelles.
- 5 Season with the spices.
- 6 Return the medallions to the sauce and simmer briefly. Arrange on hot dinner plates together with the side dishes.

Tip from the expert
Crushing the juniper berries intensifies their taste.

Shrimp Danieli

Crevettes flambées au grappa

Ingredients (for two)

- 4 shrimp or prawns (320g. with shell)
- Sea salt, pepper
- 2cl. olive oil
- 2cl. grappa

Sauce

- 40g. butter
- 40g. chopped onions
- 2 chopped garlic cloves (10g.)
- 12cl. chardonnay
- 1 teaspoon finely minced dill (1g.)

Mise en Place

Instead of a timbale, prepare a small flambéing skillet to keep the shrimp warm.



Preparation

- 1 Season the shrimp or prawns with salt and pepper.
 - 2 Heat the olive oil in the skillet and sauté over medium-high heat, seasoned side down.
- Season the other side as well and sauté.



- 3 Flambé the shrimp or prawns with grappa ...



... transfer the shrimp to the small skillet to keep warm.



- 4 Loosen the drippings with the butter ...



... and add the onion and the garlic.

- 5 Deglaze with chardonnay wine and reduce.



- 6 Return the shrimp to the skillet ...



... and add the minced dill. Briefly stir.



- 7 Serve the shrimp or prawns together with the side dishes on hot dinner plates.



The guest's plate

Flambéed Scampi "Indian style"

Langoustines flambées à l'indienne

Ingredients (for two)

- 20g. butter
- 6-8 scampi tails, possibly cut in two lengthwise
- 2cl. cognac or brandy

Sauce

- 20g. butter
- 40g. chopped shallots or onions
- 1 tablespoon apple sauce
- 1 teaspoon curry (1g.)
- 2cl. cream
- Salt, pepper

Garnish: 1 teaspoon chopped parsley,
1 teaspoon almond slivers

Preparation

1 Heat some of the butter in the skillet and lightly sauté the scampi tails.

2 Flambé with cognac and then transfer the scampi to a timbale to keep warm.

3 Heat the remainder of the butter and add the shallots or onions.

4 Once the shallots are translucent, add the apple sauce, curry, and cream, and stir well.

5 Return the scampi to the skillet, add salt and pepper, and briefly let it simmer.

6 Two dinner plates with a pleasantly served ring of rice are brought from the kitchen. Place the scampi with the sauce in the center of the rings and garnish with parsley and almonds.

Spiny Lobster Medallions with Avocado and Watercress

Médallions de langouste à l'avocat et au cresson

Ingredients (for two)

- 260g. spiny lobster medallions
- Salt, pepper
- 2cl. oil
- 2cl. grappa

Sauce

- 20g. butter
- 40g. shallots
- 40g. diced avocado
- 12cl. chardonnay
- 12cl. white wine sauce
- 4cl. cream
- 40g. diced tomatoes
- 1 teaspoon watercress (1g.)

Mise en Place

Instead of the timbale, a small flambéing skillet is needed.



Preparation

1 Season the lobster medallions.

2 Heat the oil in the skillet and sauté the medallions seasoned side down. Season the other side as well and sauté.



3 Flambé with grappa ...



... and transfer to the small skillet to keep warm.

4 Loosen the drippings with the butter, add the shallots, and cook until translucent.

5 Add the diced avocados and briefly sauté.

6 Then, deglaze with the white wine ...



... and stir in the white wine sauce.



8 Stir in the diced tomatoes ...



... and round out the taste with the watercress.



7 Refine the sauce with the cream.



9 Place the medallions into the sauce and simmer briefly.



10 Serve on hot dinner plates, together with the accompaniments, and nap with the sauce.



The guest's plate

Lobster Newburg

Homard flambé

Ingredients (for two)

- 1 portion boiled lobster of about 600g. or lobster pieces.
- 50g. butter
- Salt, white pepper
- 4cl. cognac or brandy

Sauce

- 30g. butter
- 40g. finely minced shallots
- 1cl. white wine
- 4cl. fish glaze
- 2cl. cream
- Cayenne pepper
- 1 teaspoon each of thyme, chopped parsley, and chervil

Preparation

1 Carve the lobster if not already carved in the kitchen (See page 61 ff.)

2 Heat some butter in the skillet, add the lobster pieces, and slowly warm.

3 Season with salt and pepper.

4 Flambé with brandy or cognac and transfer to a casserole to keep warm.

5 Heat the rest of the butter in the skillet and sauté the shallots until they are translucent.

6 Deglaze with white wine.

7 Add the fish glaze, cream, cayenne pepper, and the herbs and reduce.

8 Place the lobster pieces in the center of a rice ring and nap with sauce.