



KITCHEN  
TABLE

A portrait of Raymond Blanc, a middle-aged man with dark hair, smiling warmly at the camera. He is wearing a light blue button-down shirt. The background is a bright, slightly out-of-focus kitchen interior with a window and some greenery.

# RAYMOND BLANC


# 100


RECIPES FOR  
ENTERTAINING





**MY KITCHEN TABLE** gives you a wealth of recipes from your favourite chefs. Whether you want a quick weekday supper, sumptuous weekend feast or food for friends and family, let the My Kitchen Table experts bring their favourite dishes to your home.

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**100** Recipes for Entertaining  
**RAYMOND BLANC**

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## Welcome to *my* KITCHEN TABLE

This book will show you how to create delicious dinner-party recipes – how to turn good-quality ingredients, with a little time and effort, into dishes to impress. I hope many of these recipes will become your favourites.

*Donald Osmond*



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## Watercress Soup

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# Maman Blanc's Vegetable and Chervil Soup

A small tribute to 'Maman Blanc', and I should say to 'Papa Blanc', too, as most of the vegetables would come from his garden. The success of this soup depends upon the freshness and quality of the vegetables used.

**Serves 4-6**

**For the soup**

- **5g (1/2oz) unsalted butter**
- **1 onion, cut into 3mm (1/8in) dice**
- **1 garlic clove, crushed**
- **2 large carrots, cut into slices 3mm (1/8in) thick**
- **2 celery sticks, cut into slices 5mm (1/4in) thick**
- **2 leeks, 2 outer layers removed, cut into slices 1cm (1/2in) thick**
- **1 large courgette, halved lengthways and cut into slices 5mm (1/4in) thick**
- **2 ripe tomatoes, roughly chopped**
- **1 litre (1 3/4 pints) boiling water**
- **1 large handful of fresh chervil, roughly chopped**

**To finish**

- **1 tbsp crème fraîche or 15g (1/2oz) unsalted butter**

**Step one** On a medium heat, in a large pan, melt the butter and then add the onion, garlic, carrots, celery and leeks. Soften the vegetables for 5 minutes, without letting them colour (this helps to extract maximum flavour). Season with 8 pinches of sea salt and 2 pinches of white pepper.

**Step two** Add the courgette, tomatoes and boiling water (using boiling water reduces the cooking time and also helps to keep the colours bright). Boil fast for 5-7 minutes, until the vegetables are just tender. Stir in the chopped chervil.

**Step three** Whisk in the crème fraîche or butter (or both, if you wish!). Taste and adjust the seasoning if necessary, then serve. This soup can be puréed in a blender if you prefer a smooth texture.



For a video masterclass on chopping vegetables, go to [www.mykitchentable.co.uk/videos/choppingvegetables](http://www.mykitchentable.co.uk/videos/choppingvegetables)



Maman Blanc's Vegetable and Chervil Soup



# French Onion Soup

The humble onion is very much part of the French culinary anthology. It was probably also responsible for the second invasion of England by the French. I still remember, when I first came to England, seeing Frenchmen riding very drunkenly on bicycles, loaded with magnificent entwined onions. The quality of the onions is crucial in this recipe. We want both high acidity and high sugar levels to create a fully flavoured soup. The best onions are Pink Roscoff; Spanish onions, although lacking in acidity will also work. If you like a strong onion flavour, caramelise the onions for a further 15 minutes, until very dark brown.

**Serves 4**

**100g (2oz) unsalted butter, diced**

**1 kg medium Pink Roscoff or Spanish onions, cut in half and then sliced 3mm (1¼in) thick**

**1 heaped tbsp plain flour**

**100ml (7fl oz) dry white wine, boiled for 30 seconds to remove the alcohol**

**1.5 litres (2½ pints) boiling water**

**1 tsp sugar (optional)**

**To serve**

**2 x 1cm (½in) thick slices of baguette, for croûtons**

**50g (5oz) Gruyère, grated**

**Step one** Preheat the oven to 200°C/400°F/gas 6. On a high heat, in a large non-stick pan, melt the butter without letting it brown. Add the onions and soften for 5 minutes, stirring frequently. Season with 10 pinches of sea salt and 2 pinches of black pepper, then continue cooking the onions

for 20–30 minutes to achieve an even, rich brown caramel colour. Stir every 2–3 minutes to prevent burning.

**Step two** Sprinkle the flour onto a baking sheet and bake it for 8–10 minutes, until it is very lightly coloured. Stir the flour into the caramelised onions and mix thoroughly.

**Step three** Gradually stir in the white wine and one-third of the boiling water. Whisk well and add the remaining water. Bring to the boil, skim off any impurities from the surface and simmer for 15 minutes. Taste and adjust the seasoning, adding the sugar if required.

**Step four** To make the croûtons, preheat the grill to hot. Arrange the baguette slices on a baking sheet and sprinkle two-thirds of the grated Gruyère over them. Place under the grill for 3–4 minutes to melt and slightly brown the cheese. Serve the soup in bowls, with the croûtons on top. Serve the remaining Gruyère separately.



French Onion Soup

# Butterbean Soup with Smoked Streaky Bacon

In my native Franche-Comté, the pig is as celebrated as a demi-god. This soup is a simple and delicious way to enjoy it. Butterbeans are quite large and well textured. I like them very much in this soup but you could mix in other varieties such as broad, cannelloni, borlotti, haricot or flageolet. The soup needs an hour to cook, so the heat must be gentle. If it is too strong, the beans will break up and release too much starch and the bacon will shrivel and harden.

**Serves 4**

**100g (11oz) dried butterbeans, soaked for 12 hours in plenty of cold water**

**10g (¾oz) unsalted butter**

**1 medium onion, quartered and sliced about 3mm (⅛in) thick**

**2 garlic cloves, sliced**

**1 x 100g (4oz) rashers streaky bacon, rinded and cut into 3cm (1¼ in) pieces**

**1 bouquet garni (2 dried bay leaves and 2 fresh thyme sprigs, tied together)**

**100ml (7fl oz) dry white wine (optional)**

**2.5 litres (2½ pints) water**

**½ tsp salt**

**Step one** In a large, heavy-based pan, gently melt the butter – it must not brown – and sweat the onion and garlic over a medium heat for about 5 minutes, stirring occasionally, until soft.

**Step two** Add all the remaining ingredients, 4 large pinches of white pepper and stir together. Bring the soup to the boil, skim, then reduce the heat and simmer for 50 minutes, with the lid slightly askew.

**Step three** Add the salt and simmer for a further 10 minutes. Before serving, taste and adjust the seasoning, if necessary. Remove and discard the bouquet garni. Pour the soup into a hot tureen and let your friends and family help themselves.



Butterbean Soup with Smoked Streaky Bacon

# Watercress Soup

This soup celebrates the essence of watercress, cooking it with minimal loss of nutrients, so retaining its fresh, peppery flavour. I add ice to the watercress to halt the cooking process, so that not only the flavour but also the vivid colour is preserved. The pepperiness of watercress can vary, so taste it before cooking. If it is quite mild, leave some of the stalks attached to boost the flavour.

**Serves 4**

**5g (½oz) unsalted butter**

**½ onion, finely chopped**

**1 leek, 2 outer layers removed, sliced**

**1 medium potato, finely sliced**

**1000ml (1⅓ pints) boiling water**

**1 large bunches of watercress, stalks removed**

**1 handful of spinach, stalks removed**

**1000ml (1¼ pints) iced water (500ml/17fl oz water plus 250g/9 oz ice)**

**crème fraîche, to serve (optional)**

**Step one** Over a low heat, in a large pan, melt half the butter, and the onion and leek and soften for 5 minutes.

**Step two** Add the sliced potato and boiling water and season with 10 pinches of sea salt and 2 pinches of white pepper. Boil fast for 10 minutes, until the potato is tender, then leave to cool.

**Step three** Over a low heat, in a medium pan, melt the remaining butter, add the watercress and spinach, and cook for 2–3 minutes, until wilted. Add the iced water to



stop the cooking, then combine with the onion, leek and potato base.

**Step four** Purée in a blender until very smooth, then strain through a sieve into a clean pan. Reheat gently, then taste and adjust the seasoning if necessary. Serve in a large soup tureen or individual bowls, with a swirl of crème fraîche, if liked.



Watercress Soup

# Brown Chicken Stock

This recipe is cheap, the yield is good, and the stock is well flavoured, with good colour, and will not take hours of your time. Of course it is not so easy as dissolving a stock cube in water, but the results are not comparable and are well worth the effort. It is the simplest way I know to add that touch of magic to your sauces! There is no salt in the stock because it may have to be reduced before use, and this would concentrate the saltiness. It's best to add salt at the last minute. Once the stock has been made, it can be stored in small containers in the freezer to be used as and when required.

**Makes 400ml (14fl oz)**

- 100ml (3½fl oz) non-scented oil, such as safflower, sunflower or grapeseed**
- 1.5-2kg (3½-4½ lb) chicken wings or carcasses, finely chopped into 5cm (2in) pieces**
- 1 onion, finely chopped**
- 1 garlic clove, crushed**
- 100g (4oz) mushrooms, chopped**
- 1 tbsp tomato purée**
- 1 black peppercorns, crushed**
- ½ dried or fresh bay leaf**
- 1 fresh thyme sprig**
- About 900ml (1½ pints) cold water**
- 1 tsp arrowroot or cornflour, diluted in 50ml (2fl oz) water**

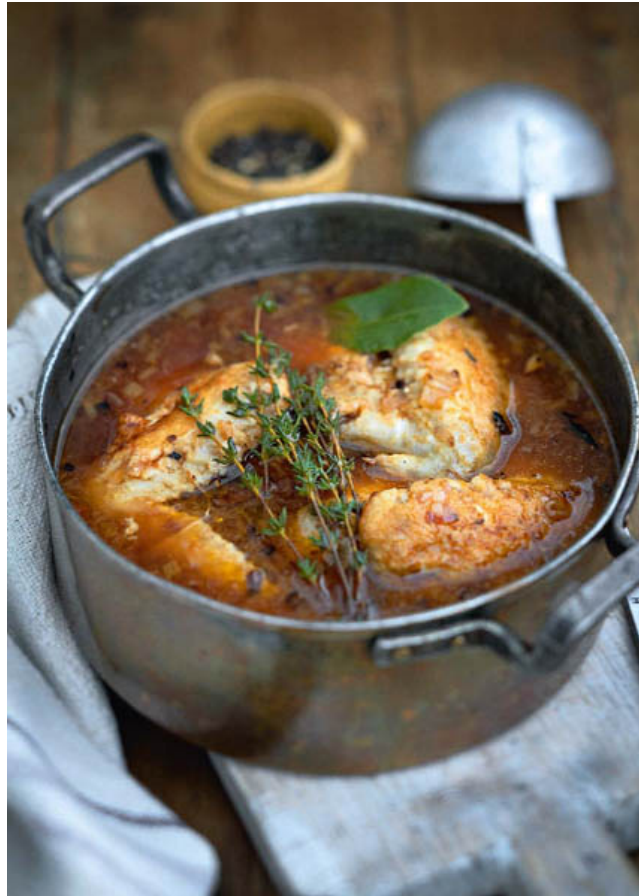
**Step one** Preheat the oven to 230°C/450°F/gas 8. In a large flameproof roasting pan, on a high heat, brown the

chicken wings in the oil for 8–10 minutes, stirring occasionally with a wooden spoon.

**Step two** Add the onion, garlic and mushrooms, and cook for a further 5 minutes until lightly coloured. Transfer to the oven and bake for 15 minutes until the chicken wings or carcasses and vegetables turn a rich brown.

**Step three** Spoon out and discard the excess fat. Stir in the tomato purée, peppercorns, bay leaf and thyme. Add 200ml (7fl oz) of the cold water, and scrape up all the caramelised juices from the bottom of the pan. Transfer the bones and liquid to a large pan, cover with the remaining cold water and bring to the boil. Skim, then simmer for 20–30 minutes.

**Step four** Strain the stock and skim off any fat. Whisk in the diluted arrowroot or cornflour and bring to the boil to bind the stock lightly. Set aside to cool, then chill or freeze.



Brown Chicken Stock

# Artichoke Mousse with Chervil Sauce

The quantity of artichoke in this recipe seems large. This is because much of the weight is water and will evaporate during the cooking process, leaving a wonderfully fragrant purée that gives the mousse its distinct flavour. The mousse can be cooked a day in advance, then cooled, chilled and reheated in a bain-marie.

**Serves 6**

**Special equipment**

**6 ramekins**

**1.5 kg (2¼lb 4oz) Jerusalem artichokes, washed**

**Juice of 1 lemon**

**4 whole eggs, plus 2 egg yolks**

**150ml (¼ pint) whipping cream**

**150ml (¼ pint) whole milk**

**1 tsp softened butter, for greasing**

**Fresh chervil sprigs, to garnish**

**For the chervil jus**

**10g (¾oz) butter**

**10g (¾oz) shallots, finely chopped**

**100ml (4fl oz) water**

**1 tbsp double cream**

**10g (¼oz) fresh chervil, stalks removed, chopped**

**1 squeeze of lemon juice**

**Step one** Peel and slice the Jerusalem artichokes. Steam for 20 minutes.

**Step two** In a liquidiser, purée the Jerusalem artichokes with the lemon juice and season to taste with sea salt and white pepper. Pour the purée into a thick-bottomed pan. Over a high heat, whisk continuously until two-thirds of the water from the purée has evaporated. You will be left with about 250g (90z) purée. Leave to cool. Preheat the oven to 160°C/325°F/gas 3.

**Step three** Whisk the whole eggs and the yolks into the purée, then whisk in the cream and milk. Taste and adjust the seasoning. Brush the ramekins evenly with the softened butter and divide the purée among them. Place the ramekins in a deep roasting tin and pour in boiling water, three-quarters of the way up the sides of the dishes. Cover the ramekins loosely with greaseproof paper and bake for 35–40 minutes, until slightly convex on top with no depression in the middle.

**Step four** To make the chervil jus, melt half the butter in a small pan, add the shallots and sweat for 1 minute. Add the water, cream, remaining butter and chopped chervil. Bring to the boil and boil for 10 seconds, then season to taste and add a dash of lemon juice.

**Step five** When the mousses are cooked, pass the blade of a small knife between the mousse and the side of the ramekin and turn each mousse onto a warm plate. Spoon the sauce around the mousse, decorate with a sprig of chervil and serve.