

CAFÉ Degas



Chef Laurent Rochereux — French Boudin noir with green apple Tarte Tatin



Herbes de Provence

A PINCH OF PROVENCE

You smell it before you taste it. Herbes de Provence has a distinctive perfume, redolent of its namesake region in southern France. The blend of herbs, which typically includes rosemary, thyme, oregano, savory, marjoram and lavender, is often used to season stews as well as grilled meats and seafood.



GREEN APPLE TARTE TATIN WITH FRENCH BOUDIN NOIR

3127 Esplanade Ave, New Orleans, LA 70119 (504) 945-5635 cafedegas.com

ON ESPLANADE AVENUE IN MID-CITY, you'll find a restaurant named after the famous impressionist painter who once lived down the street. After more than 30 years, Café Degas has mastered the art of being known far and wide while also feeling like an undiscovered neighborhood spot. Beloved for its casual vibe and open-air ambience, Café Degas offers a menu heavy on French bistro classics, but Chef Laurent Rochereux is also known to dazzle with his daily specials.

INGREDIENTS

Tarte Tatin

Yields one 9" inch pie

- + 4 tbps butter
- + 1 cup brown sugar
- + 3 cups apple, sliced
- + 1 rolled pate sucré, or other pastry dough
(Store bought is fine)
- + 1 tbps bacon, chopped
- + ½ cup caramelized onions

Boudin Noir

- + 4 Boudin noir sausages
(Can be purchased at your local butcher shop, also know as blood sausage)

Pinot Noir Bordelaise

- + 1 tsp oil
- + 1 tsp butter
- + 1 cup pinot noir
- + 2 shallots, minced
- + 2 cloves garlic, minced
- + 1 sprig fresh thyme

METHOD *Serves 4-8*

1. Boudin noir and pinot noir Bordelaise

Sear sausages on all sides over low heat until crisp. Sauté shallots, garlic and fresh thyme in oil and butter until shallots are clear. Add wine and reduce over low heat for 15 minutes. Add salt and pepper to taste.

2. Bacon and onion Tarte Tatin

Preheat oven to 450° F degrees. Melt butter in a 9-inch baking dish. Add brown sugar and heat, stirring, over medium-high heat for 3 minutes, until the bubbles are large and heavy. Cool slightly until sugar begins to set. Cover with one layer of sliced apples. Add one layer of bacon and o caramelized onions, add another layer of sliced apples. Cover with pastry dough. Trim to fit but do not seal edges. Bake for 15-20 minutes until pastry is golden brown. Cool for 2 minutes and invert onto a serving plate.



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