

GAUMONT
PRESENTERER

COOKBOOK

JULIETTE
BINOCHÉ
OSCAR® VINNER



FESTIVAL DE CANNES
VINNER BESTE REGISSØR
2023

BENOÎT
MAGIMEL
VINNER AV CÉSAR-PRISEN

POT-AU-FEU

VEIEN TIL HJERTET

EN FILM AV
TRAN ANH HUNG
VINNER AV CÉSAR-PRISEN

MANUS, TILPASNING
OG DIALOG AV
TRAN ANH HUNG

GASTRONOMISK REGISSØR
PIERRE GAGNAIRE



©2023 CURIOSA FILMS – GAUMONT – FRANCE 2 CINÉMA

CURIOSA
FILMS

CARP ROE OMELETTE

4. KITCHEN. INT. DAY. (p.2 of the script)

“The thick omelette, slit by the spoon, lets out an appetizing thick juice. DODIN eats a spoonful.”

*DODIN
It’s delicious, Eugénie!”*

Ingredients:

- > One round loaf of country-style bread
- > 2 large fresh white eggs
- > Pepper, salt
- > Carp’s roe

Recipe:

- > Warm the bread in the oven until it is just lukewarm
- > Break the eggs into a bowl and whisk them quickly with a fork. They must retain some consistency.
- > Add salt and pepper to your taste.
- > Heat butter in a skillet on low-heat without browning it.
- > When the skillet is hot enough, pour in the whisked eggs.
- > As soon as the eggs start to cook, pour the carp’s roe into the middle of the omelette.
- > Fry the eggs by pushing them forward and then tilting the wrist upwards to push them back. The aim is to roll the omelette and poach the carp’s roe in it.
- > Off the stove, tilt the skillet down a little and tap the bottom of the handle with your hand to shape the omelette into an oval.
- > Enjoy your omelette with your slightly warm bread and any side dish of your choice.

CLEAR BROTH

40. EUGÉNIE'S BEDROOM. INT. NIGHT. (p.50 of the script)

"EUGÉNIE

Your broth is delicious.

You're going to make me get used to being served in bed.

DODIN

I will, as much as you like.

I loved making this broth for you."

Ingredients:

- > 1 yellow onion
- > 2 carrots
- > Half a celery, with tops
- > 1 leek
- > Half a fennel, with tops
- > 2 cloves of garlic
- > 3 fresh sprigs of parsley
- > 3 fresh sprigs of thyme
- > 2 bay leaves

Recipe:

- > In a saucepan, sweat the diced onion in butter
- > Add the chopped carrots, celery, leek, and fennel.
- > Brown them for 5 minutes, stirring occasionally with a wooden spoon.
- > Stir in the garlic and herbs.
- > Finally, add the bay leaf, pepper and salt and cover with 1.5 litres of water.
- > Leave to simmer for one hour.
- > Strain the stock to collect only the juice.
- > Serve hot.

GREEN PEA VELOUTE

45. GREEN SALON. INT. NIGHT. (p.54 of the script)

As she smells the cream of pea soup, EUGENIE slowly picks up the spoon and testes a spoonful.

She keeps the spoon in her mouth for a moment to savour the full quality of the dish.

Ingredients:

- > 400g of shelled green peas
- > 1 spring onion
- > 15cl whole liquid cream
- > 1 sugar cube
- > Coarse salt
- > 1 onion
- > 100g double cream
- > Vegetable stock
- > 1 teaspoon of crushed pink berries

Recipe:

- > Whip the very cold cream and set aside in a cool place.
- > Chop the onions.
- > Plunge the onions and the peas into 2cl of boiling water with 2 tablespoons of coarse salt. Boil uncovered for 10 minutes.
- > Drain the vegetables quickly and plunge them into iced water to stop them from cooking.
- > Put them through a vegetable mill to create a homogeneous purée.
- > Add the vegetable stock, the heavy cream, the sugar and season with salt and pepper to taste. Bring the mixture to a boil.
- > Add three tablespoons of whipped cream and whisk for a few seconds.
- > Serve immediately, and sprinkle with a few pink berries when dressing.

CAVIAR, OYSTERS & MIMOSA EGGS

47. KITCHEN/DINING ROOM. INT. NIGHT. (p.55 of the script)

EUGENIE looks at the oysters for a moment and, smiling, she grabs her glass of champagne and drinks a sip without looking at it. She takes a dessert spoon with one hand and an oyster with the other, and eats the oyster.

Ingredients:

- > 6 oysters
- > 6 fresh eggs
- > 25cl of creme fraiche
- > 1 lemon
- > 1 cooked beet
- > 1 tin of caviar
- > 1 sprig of horseradish
- > 1 bunch of chives
- > 20cl of creme fraiche
- > 1 teaspoon of cornstarch

CHEF'S TIPS

Serve your dish
with a
Clos d'Ambonnay
House of Krug

Recipe:

Mimosa Eggs:

- > Cook the eggs for 10 to 11 minutes in boiling water
- > Mix a spoonful of mayonnaise with the chopped chives
- > When the eggs have cooled, peel them, and cut them in half lengthwise.
- > Take out the egg yolks and mix them with the mayonnaise and chives.
- > Season to taste with salt and pepper.
- > Use a pastry bag to substitute the egg yolk with your mixture.

Lemon cream

- > Pour the cream into a saucepan and add the cornstarch. Thicken the mixture while whisking regularly.
- > Add the lemon juice and a little mustard.

Final dressing

- > Open the oysters and trim the edges
- > Pour the lemon cream into the empty oyster shells placed on crushed ice. Grate a little horseradish on top.
- > Place your deviled egg on top, then cover it with a fresh oyster.
- > Top with a small spoonful of caviar and decorate with a slice of cooked beetroot.

CHICKEN WITH TRUFFLES

49. KITCHEN/ DINING ROOM. INT. NIGHT. (p.56-57 of the script)

DODIN

Would you allow me to watch you eat?

EUGÉNIE (smiling)
If you like.

She grabs a fork of chicken. He watches her. In the glances they exchange, there is a hint of challenge, seduction and desire.

Ingredients:

Sauce Supreme:

- > 40g of butter (30 + 10)
- > 25g of flour
- > Half a litre of chicken stock
- > 10g of heavy cream
- > 1 egg (white only)

The guinea fowl:

- > One chicken
- > Black truffle
- > 1 Celery stick
- > 3 Turnips
- > 1 yellow onion
- > Poultry stock

CHEF'S TIPS

Serve your dish
with a
Perrier-Jouet
1837

Recipe:

Sauce Supreme

- > In a saucepan, melt 30g of butter, and then add the flour to cook it, without letting it turn brown. Mix well with a whisk.
- > Add the cold chicken stock to the roux-blond, while continuing to stir with a whisk.
- > Bring to the boil and cook for 15 minutes.
- > Beat the egg white until stiff and add a tablespoon to the chicken and cream
- > Strain the sauce through a sieve. The sauce should be white and light.

The Chicken

- > In a casserole dish, cook the celery, turnip and one onion in a small amount of butter.
- > Place the chicken in the casserole dish, and cover with the stock.
- > Bake the fowl in the casserole dish, regularly sprinkling it with stock to keep it from drying out.

Final Dressing:

- > Just before serving, serve the fowl with its rice and dress it with your supreme sauce. Final touch: delicately sprinkle some truffle on your preparation.

PEARS & CREAM

51. KITCHEN/DINING ROOM. INT. NIGHT. (p.59-60 of the script)

She carefully extracts an engagement ring set with a diamond from the nougatine and smiles.

She puts the ring down, turns the plate to present it as DODIN intended and rearranges the broken nougatine.

We can now see the dessert with the pear evoking the naked body of a woman lying on her back.

Ingredients:

- > 1 pear
- > 25cl of heavy cream
- > 25g of sugar
- > Marzipan
- > Dark chocolate
- > 80g of chopped almonds
- > 100g of caster sugar
- > 80g of glucose syrup

Recipe:

- > Roast the chopped almonds in your preheated oven at 160°C
- > In a small saucepan, heat the sugar and glucose syrup over medium heat
- > When the caramel starts to form, stir in the warm almonds.
- > Mix and cook for a few seconds to finish colouring the nougatine
- > Pour the mixture onto a sheet of baking paper, then cover it with a second sheet.
- > Using a pastry roller, give your nougatine the desired shape: a small cylinder, by cutting regular strips that you can roll around a greased roller. Be careful, the nougatine cools quickly!
- > In a bowl, whip the cream until it doubles in volume.
- > Add the sugar gradually and continue to whisk for a few moments.
- > Set aside in a cool place.
- > Melt your dark chocolate in a small saucepan.
- > Cut a disc out of the marzipan
- > Cover with the whipped cream using a pastry bag to create a cloudy effect.
- > Place the nougatine cylinder on the disc. This is the perfect moment to insert your engagement ring!
- > On top of the cream, lay your pear on its side.
- > Drizzle the melted chocolate gently over the top.
- > It is time for your loved one to taste it and discover the surprise.

THE POT-AU-FEU

Ingredients:

The pot-au-feu:

- > 1 Eye Round
- > 1 Veal shank
- > 1 Oxtail
- > Some shoulder
- > 2 Pigeons
- > 6 Marrow bones
- > Cloves

- > 4 Onions & 2 bulbs of garlic
- > Vegetables : carrots, turnips, a parsnip, a large celeriac, a celery-leaf and leeks.
- > 1 Savoy cabbage
- > Herbs: thyme, bay leaf, curly parsley
- > Sheep-milk tomme

Onion puree

- > 2kg of onions
- > Fresh butter
- > Champagne
- > Beef and veal consommé

Recipe:

The Pot-au-Feu

- > Tie the meat, cut the eye round and open the shank.
- > Place the meats in a pot and cover them with water and salt.
- > Remember to skim the water regularly.
- > Cut four onions in half and char them on a greased baking tray
- > Peel the vegetables
- > Clove two peeled onions
- > Add the herbs, garlic, and peppercorns to the meat pot.
- > Then add the vegetables and the charred onion halves.
- > Bring the pot to a boil and cover with a cloth.
- > Leave to cook for 3 hours.
- > Then add the 2 pigeons.
- > When it is time to serve, cook the Savoy cabbage in the pot to keep its colour.

The Onion Puree

- > Cut the onions into rings
- > In an airtight casserole dish, alternately place three layers of onions and a layer of fresh butter until the casserole is full.
- > Pour in half a bowl of consommé, then a glass of champagne
- > Cook the preparation for thirty-six hours on a very low heat in the oven.

Final Set-up

- > Place some onion puree in a soup plate.
- > Cut up the various pieces of cooked meat and lay them on onion purée. Do the same with the cooked vegetables.
- > Cut the sheep-milk tomme into small cubes and sprinkle it over the vegetables, and then place the plate in the oven to soften the tomme.
- > Set the marrow on top
- > Dilute some wholegrain mustard and chopped chives with some pot-au-feu stock to obtain a gravy and pour it over the marrow.