**Green Salad Vinaigrette**  
Serves 6-8

Cleaned mesclun mix, a mix of baby lettuces, has become so readily available that it makes serving a green salad really easy. Of course, a mixed green salad of lettuces, peppery arugula, bitter endive, and red radicchio may be a little more trouble but it also has lots of flavor.

Serve this with some cheese after the main course if you want to do it as the French would!

For the vinaigrette:

- 3 Tbsps. Champagne vinegar or white wine vinegar
- ½ tsp. Dijon mustard
- ½ tsp. Minced fresh garlic
- 1 extra-large egg yolk
- ¾ tsp kosher salt
- ¼ tsp. freshly ground black pepper
- ½ cup good olive oil

Salad greens or mesclun mix for 6-8 people

In a small bowl, whisk together the vinegar, mustard, garlic, egg yolk, salt, and pepper. While whisking, slowly add the olive oil until the vinaigrette is emulsified.

Toss the greens with enough dressing to moisten and serve immediately.

**Quiche Lorraine**  
4 servings  
Prep time: 2 hours, 15 mins.

For the dough:

- 1 generous cup (150 g) flour
- ½ tsp. (4 g) salt
- 5 Tbsps. (75 g) softened butter
- 2 Tbsps. water

For the filling:

- ¼ pound (125 g) slab bacon or prosciutto, cut into ½-inch (1 cm) cubes
- 2 eggs
- 6 Tbsps. (10 cl) crème fraîche or heavy cream (to taste)
- salt, pepper, nutmeg

Place the flour and salt in a large mixing bowl. Break the butter into the bowl in little nut-sized pieces, then use your fingers to “pinch” the flour and butter together. Work quickly to make a crumbly mixture, then add the water and quickly form into a ball, working it as little as possible. Cover the ball of dough with a clean cloth and leave for 1 ½ hours before baking.

Preheat oven to 450 °F (240 °C).

Roll out the dough on a well-floured table to make a circle about ¼-inch (5 mm) thick. Lightly butter an 8-inch (20 cm) pie pan, line with the dough, and prick the bottom with a fork. Place the pieces of bacon evenly over the bottom, gently pushing them into the dough, then place in the oven for 15 minutes.

Whisk the eggs and cream together in a mixing bowl. Add a little salt, pepper, and nutmeg. When the 15 minutes of baking time is up, pour this mixture into the pie pan, lower the oven temperature to 350 °F (175 °C), and bake 20 minutes more. If the quiche colors too much while baking, cover with a piece of aluminum foil.

Serve hot from the oven.

**Chocolate Mousse**  
4 servings  
Prep time: 30 minutes (+ 2 hours)

Mousse au chocolat

- 4 ½ oz. (125 g) semi-sweet chocolate
- 2 Tbsps. (30 g) softened butter
- 4 Tbsps. (50 g) granulated sugar
- 4 egg yolks
- 4 egg whites

Chocolate mousse should be prepared at least 2 hours before serving; ideally, it should be made 24 hours ahead of time.

Melt the chocolate and butter in a double boiler over low heat, stirring gently as they begin to melt. Stir in the sugar little by little. When thick and creamy, pour the chocolate mixture into a large mixing bowl and stir until it has cooled to lukewarm, then stir in the egg yolks.

Beat the egg whites until stiff in another mixing bowl, then slide them into the bowl with the chocolate and fold them in, using a wooden spatula or spoon.

When the egg whites have been completely incorporated into the chocolate, place the mousse in the refrigerator for 2 hours or more before serving.