

## **La Cuisinière Provençale, par J.-B. Reboul, Chef de Cuisine (Marseille, 1900)**

### **Œufs brouillés aux truffes**

*Scrambled eggs with truffles*

Place a knob of butter the size of an egg in a large flat pan and let it melt; add 3 or 4 fine shaved or sliced truffles; allow them to heat without, however, allowing the butter to brown. When the truffles begin to release their aroma, break in 5 or 6 eggs, season with salt and pepper, and stir over a low heat with a wooden spoon. When you decide they are cooked, that is, they are a suitable texture, add two soup spoons of double cream and serve with butter fried croutons.

Using the same method, you can prepare the eggs with asparagus tips, mushrooms, ham, etc. The filling should be cooked beforehand.

### **Sauce Robert**

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Finely slice an onion and put it in lard [melted in a pan]. When it is well coloured, add a tablespoon of flour; do not let it brown, and moisten it with a few tablespoons of stock. Season and allow to boil for a few minutes. Add the juice of one lemon and a tablespoon of mustard at the point of serving.

### **Sauce Hollandaise**

*Hollandaise*

Place a knob of butter the size of a nut in a pan, add a tablespoon of flour, moisten with a glass of boiling water, mix this sauce well until there are no lumps. Do not let it boil, though it must be very thick. Add two egg yolks, mix well gradually adding 50 g fresh butter; season and add lemon juice.

### **Gâteau Pithiviers ou Tourte aux amandes**

Gateau Pithiviers (Twelfth Night Cake) or Almond Cake

In a mortar, place 250 g blanched and dried almonds, including a few bitter almonds with 250 g sugar cubes.

Begin to pound all the almonds together with a quarter of the indicated quantity of sugar; pass through a sieve; replace any that did not go through the sieve in the mortar with another quarter of the sugar, and continue likewise until everything has passed through.

Replace all the almonds and sugar in the mortar in order to add six whole eggs, followed by 150 g creamed butter and flavour with a soup spoon of orange blossom water.

Beforehand you will have prepared puff pastry from which make two crusts the desired size of the cake. Place one on a pie dish, and in the middle place the prepared almond cream extending it with a knife to 3 cm away from the edge; moisten the pastry border; place the second crust of pastry on top and apply weight to the edges to clamp them together; glaze with egg and bake in a hot oven.