

Bisous et Brioche

Cozy French cooking
from a Burgundy kitchen

Recipes & photography by Laura Bradbury and Rebecca Wellman



Bisous et Brioche is a collection of over 80 classic French recipes accompanied by personal anecdotes from author Laura Bradbury's charming life in Beaune, Burgundy. Stunning photography by Rebecca Wellman — capturing lazy vineyard lunches, bustling markets and mouth-watering dishes such as Gratin Dauphinois, Honey-Glazed Brioche and Prune-Stuffed Pork with Prosciutto — will transport you straight to French countryside heaven as you try your hand at treasured family favorites and other rustic delights.

Here, we share some exclusive recipes from this beautiful new title, perfect inspiration for end of the year gatherings or intimate meals at home.

Salmon Rillettes

SERVES 4-6

- ½ cup (120 ml) dry white wine
- 1 shallot, peeled and halved
- Thin slice of lemon
- 8 oz salmon fillet (skin and bones removed)
- 2 tbsp butter, softened
- 3 scallions, white and light-green parts minced (about ¼ cup (60 g))
- 1 tbsp (15 g) capers, rinsed, patted dry and finely diced
- 2 tsp grated lemon zest
- 2 tbsp (30 ml) lemon juice
- ¼ cup (60 g) lemon aioli (or mayonnaise)
- 2 tbsp (30 g) Dijon mustard
- ¼ lb (100 g) lox, cut into ½-inch squares
- 2 tbsp (7 g) of dill, minced
- 1 tbsp of cilantro, minced
- Sea salt & pepper
- Baguette for serving

Place a medium pot over high heat. Add the wine, ½ cup (120 ml) water, half the shallot, the lemon slice and a pinch of salt. Bring to a boil. Turn down the heat to a simmer, add the salmon fillet, cover and cook for 5-10 min, depending on thickness. Remove from the heat, set aside and cover for 10 min. Afterwards, transfer to a plate and discard the cooking liquid. Let the salmon cool (covered) in the fridge for at least 20 min.

Finely mince the other half of the shallot, rinse in cold water and dry between paper towels. In a medium bowl, beat the butter with a fork until easy to spread. Add the shallot, scallions, capers, lemon zest, lemon juice, lemon aioli (or mayo) and mustard. Stir until well combined, then fold in the lox.

Remove the cooked salmon from the fridge, cut into bite-sized pieces and gently stir it into the smoked salmon mixture. Season with pepper and lemon juice, and add more salt as needed (typically the lox gives enough salt, so use your discretion). Lastly, fold in the dill and cilantro.

Cover with plastic wrap and refrigerate for a few hours (up to 3 days).

Serve with slices of baguette.

Cauliflower Gratin with Garlic and Sage

SERVES 6-8

- 2 tbsp (30 ml) olive oil
- 1 small onion, julienned
- 4 cloves garlic, minced
- 1 large head of cauliflower, chopped into 1-2-inch florets
- ¾ cup (175 ml) chicken stock
- 3 tbsp (40 g) butter
- ¼ cup (32 g) all-purpose flour
- 2 cups (480 ml) heavy cream
- ½ tsp freshly grated nutmeg
- 1 tsp Dijon mustard
- ½ cup (40 g) sage leaves, julienned
- 2½ cups (180 g) grated Gruyère cheese
- ¼ cup (30 g) fine fresh bread crumbs
- Sea salt & pepper

Heat the oven to 375°F (190°C). Grease a 12-inch (30 cm) cast iron pan (or 9 x 13-inch (23 x 33 cm) casserole dish) with 1 tbsp (15 ml) of the oil and set aside.

Place a large pot over medium heat and add the other tbsp (15 ml) of oil. Add the onions and sauté until softened (5-7 min). Add the garlic and sauté for another minute. Add the cauliflower and stock. Bring to a boil, cover and steam until cauliflower is fork-tender (10-12 min).

Make the cheese sauce:

Place a large saucepan over medium heat and melt the butter. Whisk in the flour, continuing to whisk for about 3 min (until the mixture is slightly browned), adding the cream. Increase the heat to high. As soon as the mixture reaches a boil, remove from the heat and whisk in the nutmeg. Stir in half of the sage and 1 cup (70 g) of the cheese. Taste and season with sea salt and pepper.

Once the cauliflower is cooked, remove the lid of the pot to let the steam escape. Season to taste with sea salt and pepper. Using a slotted spoon, transfer it into the prepared pan (or casserole dish), shaking off any residual liquid. Pour the cheese sauce over the cauliflower evenly, then stir in the Dijon to combine. Sprinkle with the remaining sage, and cheese and the breadcrumbs.

Bake (uncovered) until the cheese is bubbly and brown (about 30 min). Let sit for 5 min before serving.

Cog Au Vin with White Wine

SERVES 4-6

- 2 tbsp olive oil
- 12 strips bacon, cut into ½-inch slices
- 8 chicken pieces (4 drumsticks + 4 thighs, skin on, bone-in)
- 1 large onion, diced
- 2 medium-sized carrots, sliced
- 4 cloves garlic, minced
- 1½ cups (375 ml) chicken stock
- 1½ cups (375 ml) dry white wine
- ¼ cup (60 ml) brandy
- 8 sprigs of thyme
- 10 oz pearl onions
- 2 tbsp butter
- 1 lb (450 g) small button or cremini mushrooms, thickly sliced
- ½ cup (120 g) crème fraîche
- 1 tsp Dijon mustard
- ¼ cup (½ oz) tarragon leaves for garnish
- Sea salt & pepper



Heat the oven to 350°F (177°C).

Heat the oil over medium heat in a large, ovenproof sauté pan (at least 5-quart/5-liter capacity).

Add the bacon, and cook until crispy (8-10 min).

Using a slotted spoon, transfer it to a bowl and set aside.

Pat the chicken pieces dry with paper towels and season generously on all sides with sea salt and pepper.

Add the chicken to the bacon fat in two batches, skin-side down (add 1-2 tbsp of vegetable oil if the pan is too dry).

Sear for about 5 min on each side (until the skin is rendered, crispy and browned). Transfer to a large plate and set aside.

Add the diced onion and carrots to the pan and cook over medium heat for 7 min, stirring occasionally until onions are translucent and lightly browned.

Add the garlic and cook until fragrant (about 1 min).

Pour in the stock, wine and brandy, stirring to combine.

Add half the bacon, 5 sprigs of thyme and the chicken with its juices (skin-side up and not fully immersed in the liquid to keep from getting soggy).

Place a large piece of parchment paper over the chicken (pressing down so it's tight against the top of the ingredients and comes down the insides of the pot – this seals in the steam and juices and allows the chicken to become tender and juicy). Cover the pot with a lid or aluminum foil, and place in the oven.

Bake until the chicken is cooked through (35-40 min).

While the chicken is in the oven, bring a small pot of water to a boil and add the pearl onions. Boil for 1 minute, then drain. Peel the onions.

Melt the butter in a sauté pan over medium heat.

Cook the mushrooms and pearl onions until softened and browned (8-10 min). Add the leaves from the 2 remaining thyme sprigs. Season with salt and pepper and set aside.

Remove the pot from the oven and transfer the chicken to a plate. Strain the cooking liquid through a fine-mesh sieve, pushing down on the contents to extract as much broth as possible. Discard the solids and return the liquid to the pot. Whisk in the crème fraîche and Dijon mustard.

Bring to a simmer and cook until reduced and slightly thickened (about 10 min).

Add the chicken, bacon, mushrooms and pearl onions to the pot, and season with salt and pepper. Simmer for 5 min to heat the chicken through, garnish with the tarragon and serve.



Pain D'épices

MAKES 1 LOAF

- 1 cup (240 ml) whole milk
- ½ cup (85 g) honey
- ½ cup (110 g) packed brown sugar
- 1 tsp ground cinnamon
- 1 tsp quatre épices (see recipe opposite)
- 1 tsp ground allspice
- Zest of 1 lemon, 1 orange and 2 limes (large strips)
- 3 star anise
- 2 cups (240 g) all-purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- ½ tsp fine kosher salt
- 1 large egg
- ¼ cup (57 g) butter, melted and cooled

Put the milk, honey, sugar, cinnamon, quatre épices, allspice, zests and star anise in a medium saucepan and bring to a simmer.

Remove from the heat, cover and let steep for 25 min, stirring occasionally to help cool. Strain through a fine-mesh sieve, discard the solids and set the liquid aside.

Heat the oven to 400°F (200°C).
Butter a 9 x 5-inch (23 x 13cm) loaf pan.

In a large bowl, whisk together the flour, baking powder, baking soda and salt.

In a separate large bowl, lightly whisk the egg. Add the milk mixture and melted butter, and stir to combine. Fold in the flour mixture until just blended, then pour into the prepared loaf pan.

Bake until the loaf is deep brown and a toothpick inserted in the center comes out clean (45-55 min). Let the loaf cool in the pan for 15 min, then invert onto a cooling rack.

Serve warm or at room temperature.

Quatre Épices

MAKES ABOUT 2 TBSP

- 1 tbsp (6 g) ground white pepper
 - 1½ tsp ground ginger
 - 1½ tsp ground cloves
 - 1½ tsp ground nutmeg

Mix all the spices together.

Poire Belle-Hélène

SERVES 4

- ½ cup (100 g) granulated sugar
- ¼ cup (55 g) packed brown sugar
- 1 tsp ground cinnamon
- 1 tsp vanilla
- 4 large pears (with stems intact)
- ½ cup (80 g) semisweet chocolate chips
- ¼ cup (60 g) whipping cream
- Vanilla ice cream for serving

Place a large saucepan over medium heat and add ½ cup water. Add both sugars, the cinnamon and vanilla. Bring to a boil then turn down the heat to a simmer and let cook, whisking constantly until the mixture is brown and slightly thickened (about 5 min).

Whisk in another cup of water and bring to a simmer.

In the meantime, using a small paring knife, carve the core out of the bottom of the pears and peel them, leaving the stems intact. Place the pears in the liquid and simmer, rotating occasionally until they are tender when poked with a knife (around 15-20 min). Remove the pears from the heat, letting them cool in the syrup.

In a small saucepan over low heat, use a rubber spatula to stir in the chocolate chips with the cream until the chocolate melts and is nice and smooth (about 5 min).

Place a pear on each plate. Drizzle chocolate sauce over top and serve with ice cream.



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