

Kohlrabi in Cream and Dill Sauce

Kohlrabi à l'Aneth

To serve 6

8	kohlrabi heads, peeled and cut into julienne strips, 5 mm ($\frac{1}{4}$ inch) wide	8
	salt	
30 g	butter	1 oz
10 cl	double cream	4 fl oz
	pepper	
1 tbsp	chopped dill	1 tbsp
1 tbsp	lemon juice (optional)	1 tbsp

Blanch the kohlrabi in a large pan of salted boiling water for 2 to 3 minutes. Drain.

Heat the butter in another saucepan, add the kohlrabi and toss well. Add the cream, salt and pepper. Allow to cook for a few minutes or until the cream coats the vegetables. Add the dill and the lemon juice if needed, and serve.

MADELEINE M. KAMMAN
WHEN FRENCH WOMEN COOK

Brussels Sprouts

To toast almonds put them on a tray in a hot oven or under a grill for 3 to 5 minutes until lightly browned.

To serve 4 to 6

1 kg	small sprouts, trimmed and bases nicked with a sharp knife	2 to 2½ lb
15 g	butter	$\frac{1}{2}$ oz
100 g	tomatoes, chopped	3½ oz
2 tsp	chopped chives	2 tsp
$\frac{1}{2}$ tsp	grated nutmeg	$\frac{1}{2}$ tsp
	salt and pepper	
$\frac{1}{4}$ litre	natural yogurt, lightly whisked	8 fl oz
4 tbsp	grated Parmesan cheese	4 tbsp
4 tbsp	almond slivers, toasted	4 tbsp

Drop the sprouts into boiling salted water and cook for about 5 to 10 minutes or until tender. Remove the sprouts from the heat and drain thoroughly. Place the sprouts in a buttered casserole; cover them with the tomatoes and chives. Sprinkle the vegetables with the nutmeg, and season them with salt and pepper. Pour over the yogurt. Sprinkle the top with the grated cheese and toasted almonds and bake for 15 minutes in an oven preheated to 180°C (350°F or Mark 4) until nicely browned. Serve hot.

IRFAN ORGA
COOKING WITH YOGURT

Braised Brussels Sprouts

To serve 6

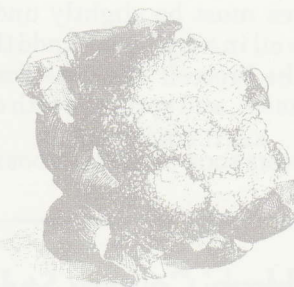
1 kg	small sprouts, trimmed	2 to 2½ lb
125 g	butter, cut into small pieces	4 oz
1 tsp	salt	1 tsp
$\frac{1}{2}$ tsp	freshly ground black pepper	$\frac{1}{2}$ tsp
4 tbsp	lemon juice	4 tbsp

Put the sprouts in a heavy casserole with a tight-fitting lid. Lay butter on the sprouts and sprinkle them with the salt, pepper and lemon juice. Cover and place in an oven preheated to 180°C (350°F or Mark 4) to braise for 25 to 35 minutes, or until barely tender. Every 10 minutes remove the cover and stir the sprouts to be sure they do not stick.

The sprouts will cook in the butter and the small amount of moisture clinging to them. Neither water nor stock is needed. But do keep an eye on them in case they scorch.

Baby onions and turnips can be cooked the same way; sprinkle them with 1 teaspoon of sugar when adding the salt, pepper and lemon juice.

JULIE DANNENBAUM
JULIE DANNENBAUM'S CREATIVE COOKING SCHOOL



Cauliflower Polish-Style

Le Chou-Fleur à la Polonaise

The cauliflower will cook more evenly if it is separated into florets and boiled for 3 to 5 minutes or steamed for 15 minutes.

To serve 2 or 3

1	large cauliflower	1
	salt	
125 g	butter	4 oz
20 g	dry breadcrumbs	$\frac{1}{2}$ to 1 oz
2	eggs, hard-boiled and finely chopped	2

Cook the cauliflower in salted water. Melt the butter in a saucepan, add the breadcrumbs, and brown until the butter turns a hazelnut colour. Put the drained cauliflower on a warmed serving dish. Sprinkle over the chopped eggs and coat with the browned butter and breadcrumbs.

ÉDOUARD DE POMIANE
LE CODE DE LA BONNE CHÈRE