

# SECOND SCREENS

## Foodie Edition

### Amélie and Jean-Robert de Cavé, French Crust Café & Bistro, Le Bar a Boeuf, and Frenchie Fresh

*SECOND SCREENS: Foodie Edition* is a cinematic and culinary experience presented by FotoFocus celebrating food in film and bringing “Dinner and a Movie” to your home. Chef Jean-Robert de Cavé presents a selection of sauces and dressings in the classic French tradition. Enjoy these pairings as you enter Jean-Pierre Jeunet’s wonderful world of *Amélie*.

## RECIPE

### Selection of French Sauces and Dressings

#### Sauces

Both sauces are good with salmon or chicken breast and will keep a few days in the refrigerator. Serves 4 people.

#### Vierge Tomatoes

##### INGREDIENTS

- 2 **medium** Tomatoes
- 4 **tablespoon (2 oz)** Extra Virgin Olive Oil
- 6 **large** Basil Leaves

##### DIRECTIONS

1. Cross cut the bottom and remove the core from the tomatoes
2. Drop the tomatoes into boiling water for 20 seconds. Remove, then drop into an ice bath until tomatoes are cool
3. Peel skin from tomatoes, cut tomatoes into quarters and remove the inside and seeds, set aside. Dice the rest of the tomato meat
4. Mix the tomato insides with extra virgin olive oil in a blender
5. Cut basil leaves in fine julienne
6. Mix the diced tomato meat with the olive oil mixture and basil. Salt and pepper to taste

#### Light Soy Butter Cream Sauce

##### INGREDIENTS

- 1½ **cup** Chicken or Vegetable Stock
- ½ **cup** Heavy Cream
- 5 **tablespoon (2½ oz)** Butter, cold, diced small
- 1 **tablespoon** Soy Sauce
- 1 Scallion, chopped

##### DIRECTIONS

1. In a small pot bring the stock and heavy cream to a boil then reduce to medium heat. Remove from heat once the mixture is reduced by half (2–3 minutes)
2. Place in a blender, add butter and soy sauce. Mix until smooth
3. Add chopped scallions and pepper to taste

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### Dressings

Both dressings will keep for a few days in an airtight container in the refrigerator.

#### Basic Vinaigrette

##### INGREDIENTS

- 2 **tablespoon** Dijon Mustard
- 6 **tablespoon** Red Wine Vinegar
- 9 **tablespoon** Extra Virgin Olive Oil

##### DIRECTIONS

1. In a bowl, whisk together the vinegar with the mustard
2. While whisking, slowly add the Extra Virgin Olive Oil

#### Honey Mustard Dressing

##### INGREDIENTS

- 2 **tablespoon** Dijon Mustard
- 6 **tablespoon** Red Wine Vinegar
- 9 **tablespoon** Extra Virgin Olive Oil
- 8 **teaspoon** Honey
- 4 **teaspoon** Pommery Grain Mustard  
or Whole Grain Mustard

##### DIRECTIONS

1. Make the "Basic Vinaigrette" dressing as described above
2. Whisk in 8 teaspoon of honey and 4 teaspoon of Pommery Grain Mustard

