

WARM UP

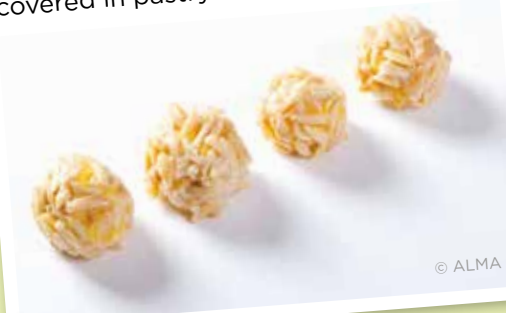
1 Read the first paragraph of the text and complete this profile for August Escoffier.

Nationality:  
 (1) \_\_\_\_\_  
 Job(s):  
 (2) \_\_\_\_\_  
 Publication(s):  
 (3) \_\_\_\_\_  
 Number of recipes:  
 (4) \_\_\_\_\_  
 Number of potato recipes:  
 (5) \_\_\_\_\_

## Potato preparation and cuts

Celebrated French chef and restaurateur August Escoffier lists more than 50 potato recipes, in particular fine-dining ones made with mashed potatoes in his *Guide Culinaire: the Complete Guide to the Art of Modern Cookery*, which in total contains 5,012 recipes.

**Pommes Saint Florentin**, possibly named after the French region in Burgundy, are small spheres of mashed potatoes with egg yolk and Parma ham, covered in pastry and fried.



**Pommes Berny**, which might refer to the Berny Riviere in France's Picardy region, are spheres of mashed potato and egg yolk, dipped in egg white and covered with almond flakes before frying.



**Pommes William**, so-called because shaped like a William's pear, involve frying mashed potato, egg yolk, breadcrumbs and almond flakes.



**Pommes Anna** supposedly originates in the 19<sup>th</sup> century, as a dish dedicated to a beautiful French courtesan; is made of thinly sliced potatoes, layered with butter and baked until soft on the inside and crispy on the outside.



ACTIVITIES

READING COMPREHENSION

2 Read the main body of the text and match these potato preparation terms with their meanings or origins.

- |                          |  |
|--------------------------|--|
| 1 Anna                   | a <input type="checkbox"/> Swiss German for crisp and golden                     |
| 2 Berny                  | b <input type="checkbox"/> shaped like a type of pear                            |
| 3 Chatouillard           | c <input type="checkbox"/> from the French for 'to crunch'                       |
| 4 Croquettes             | d <input type="checkbox"/> French for 'tickle'                                   |
| 5 Dauphine               | e <input type="checkbox"/> French for 'tarts' or 'flat cakes'                    |
| 6 Duchesse               | f <input type="checkbox"/> fit for a French princess                             |
| 7 Lorette                | g <input type="checkbox"/> fit for a Duchess                                     |
| 8 William                | h <input type="checkbox"/> a place in France's Picardy region                    |
| 9 Rösti                  | i <input type="checkbox"/> a French region in Burgundy                           |
| 10 Saint Florentin       | j <input type="checkbox"/> a French commune in the Loire                         |
| 11 Tartelette or Galette | k <input type="checkbox"/> a beautiful 19 <sup>th</sup> century French courtesan |

**Pommes Lorette**, possibly from the French commune of that name in the Loire, are half-moon shaped mashed potatoes, grated cheese and choux pastry, piped and deep fat fried or baked.



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**Pommes Duchesse**, suggesting a dish fit for a Duchess, consists of mashed potatoes and egg yolk, piped through a pastry bag and baked.



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The term **Pommes Chatouillard**, used for potatoes cut into long ribbons and deep fried, might come from the French for 'tickle', *chatouiller*.



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**Pommes Dauphine**, named after the Dauphine, a French princess, are small balls of mashed potato and choux pastry fried.



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**Pommes Croquettes**, from the French *croquer*, 'to crunch', are cylinders of mashed potato and egg yolk, covered in breadcrumbs, before frying.



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**Rösti**, meaning crisp and golden, a Swiss speciality, is a cake of grated potato, fried.



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**Pommes Tartelette** or **Galette**, meaning 'tart' or 'flat cake', are sautéed disks of grated mashed potato.



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### SPEAKING

**3** Work in pairs. Quickly read through the text again and then take it in turns to test your partner on how to prepare the different types of potato.

A How do you prepare Rösti?

B That's easy. You grate some potato, make it into a cake and fry it.

A Very good! Your turn...

B OK. So how do you prepare Pommes Anna?

A Pommes Anna... umm... you...