

BISTRO BRIEFS

FROM M.A.D. FOODS

[quick inspirations for the intuitive cook]

BREAKFAST RAMEN

When you need a restorative and substantial morning meal, this is your go-to!

2 cups chicken broth
2 oz. dry ramen noodles
1 egg, beaten
Crumbled, cooked bacon
2 scallions, finely chopped
2 Tbs. **Aux Délices des Bois Red Wine Shallot Butter**

Slip noodles into boiling broth. Stir and simmer until have absorbed most of the broth. Remove from heat and whisk in eggs. Garnish with cooked bacon and chopped scallions. Stir in Red Wine Shallot Butter.

QUICK & ELEGANT BUTTER TOFU

A shortcut for this silky, comfort food standard. Optional add-ins are peas and sauteed onions.

2 packages extra firm tofu, cubed
Salt and pepper
2 Tbs. cornstarch
Jar of Tikka Masala or Makhani Sauce (12-16 oz)
½ cup heavy cream
2 Tbs. **Aux Délices des Bois White Truffle Butter**, more for serving
Chopped cilantro

Preheat oven to 400F. Toss the tofu with salt, pepper and cornstarch. Lay out on a parchment-lined baking sheet. Bake until slightly browned, tossing occasionally. Meanwhile, simmer sauce, cream, and butter. Pour over tofu, top with cilantro and an extra knob of Truffle Butter.

WILD MUSHROOM RAGOUT

As a side, superlative. As a main, magnificent! Optional go-withs: polenta, pureed potatoes, or egg custard.

1 ½ lbs. fresh, wild or cultivated mushrooms
Olive oil as needed
2 cloves garlic, minced
½ cup chicken, mushroom or vegetable stock
3 Tbs. **Aux Délices des Bois Black Truffle Butter**
3 Tbs. chopped fresh herbs
Salt and pepper

Clean and trim the mushrooms to approximately 1/2-inch. Separate into firm and delicate varieties. Heat 1 Tbs. oil to sizzling in a skillet. Sauté the firm mushrooms first, turning them when browned on one side. You may need to cook a few batches, because you don't want the mushrooms touching each other. Remove and continue until all are cooked. Return them to the pan, add the garlic for about 1 minute, then pour in the stock. Reduce over a low flame. As the sauce thickens, turn off heat and toss with knobs of Black Truffle Butter and herbs. Season to taste

GREEN BEANS FRENCH STYLE

When crunch time comes, adding one special touch is all you need for a healthy, uncomplicated vegetable.

½ lb. haricots verts or green beans
2 Tbs. unsalted butter
1 tsp. lemon juice
2 Tbs. **Aux Délices des Bois Roasted Garlic Butter**
Salt and pepper to taste

Cook green beans in salted boiling water, drain. In a skillet, melt the butter to bubbling. Add the beans, toss to gloss for 2 minutes. Stir in the lemon juice, Roasted Garlic Butter, and salt and pepper to taste.



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