

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) \_\_\_\_\_

GLOSSARY

**mashed potatoes**  
*purè di patate*  
**ribbons** *nastri*  
**tickle** *solletico*

## 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
- 2 Berny
- 3 Chatouillard
- 4 Croquettes
- 5 Dauphine
- 6 Duchesse
- 7 Lorette
- 8 William
- 9 Rösti
- 10 Saint Florentin
- 11 Tartelette or Galette

- a  Swiss German for crisp and golden
- b  shaped like a type of pear
- c  from the French for 'to crunch'
- d  French for 'tickle'
- e  French for 'tarts' or 'flat cakes'
- f  fit for a French princess
- g  fit for a Duchess
- h  a place in France's Picardy region
- i  a French region in Burgundy
- j  a French commune in the Loire
- k  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.



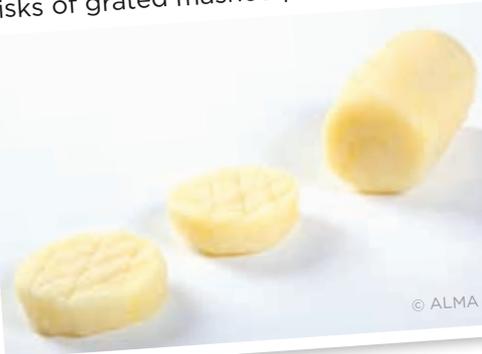
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**Rösti**, meaning crisp and golden, a Swiss speciality, is a cake of grated potato, fried.



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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...