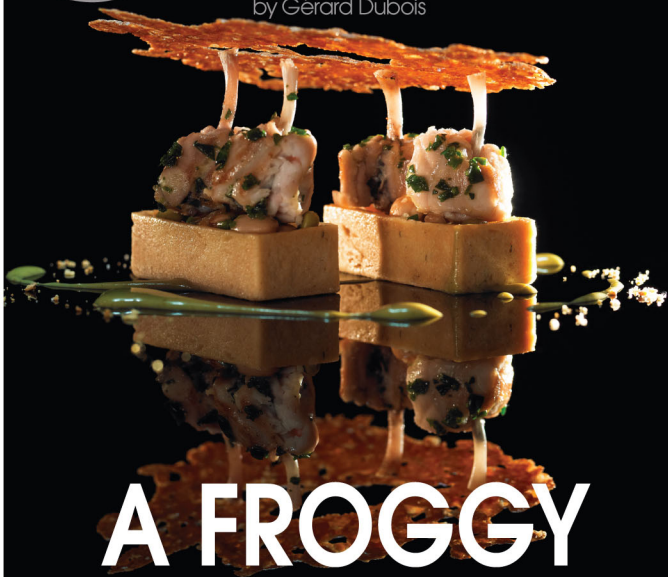


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by Gérard Dubois



# A FROGGY DAI PAI DONG

## Recipes

### Parmesan Sable Dough

300 g soft butter  
60 g icing sugar  
200 g bread flour  
370 g cake flour  
2 g herbs  
10 g salt  
15 g egg white  
60 g whole eggs  
40 g parmesan cheese

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

### Pesto Frog Legs

16 frog legs trimmed and cleaned  
50 g pesto  
salt and pepper taste  
olive oil

Season and sauté the frog legs in olive oil until almost cooked. Add the pesto and toss to coat frog legs. Season and allow to rest for a few minutes.

### Soisson Bean Stew

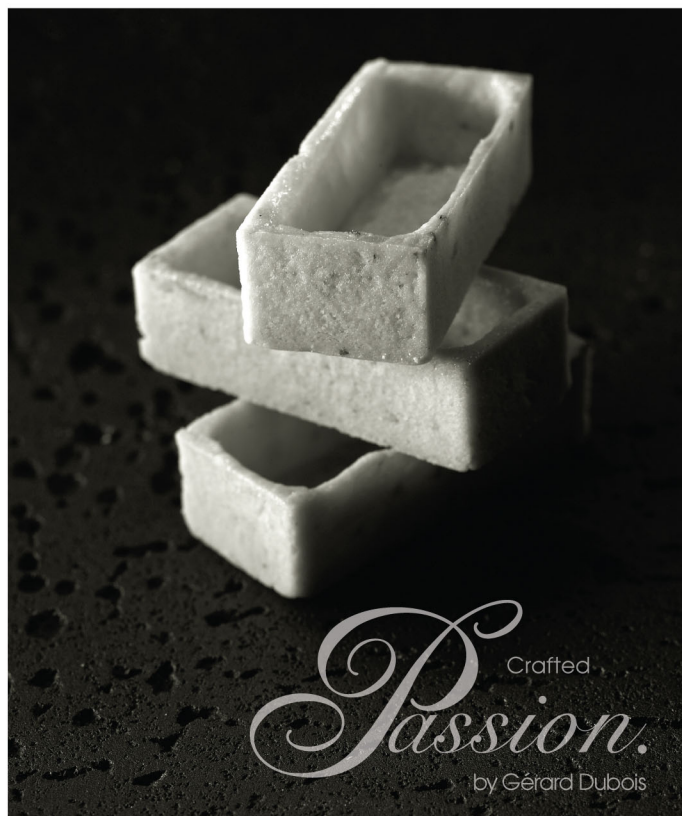
200 g soisson beans soaked in water over night  
250 g chopped tomato pulps  
50 g onion  
10 g garlic  
3 bay leaves  
1 rosemary sprig  
40 g chopped bacon  
40 g olive oil  
salt, pepper to taste

Sauté the bacon, onion and garlic in olive oil for 5 minutes. Add the remaining ingredients and simmer for 45 minutes. Adjust seasoning.

### Pesto Cream

30 g pesto  
100 g whipping cream  
20 g butter  
salt, pepper to taste

Bring the cream to a boil and reduce for 5 minutes. Add the pesto and reduce 3 minutes. Add the butter, blend and season.



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