

Big Egg List

Adapted by JL from various sources, including La Repertoire de La Cuisine

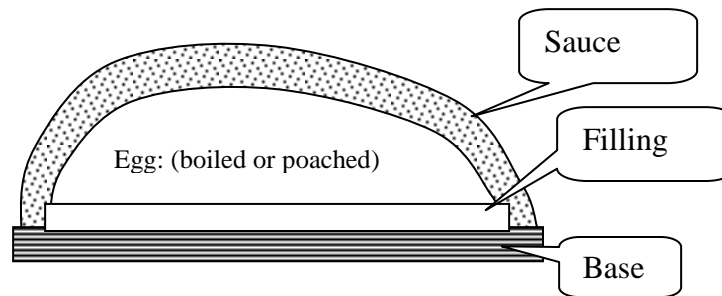
The major number of named egg dishes are four layer affairs:

A base, mainly for easy handling. Often this is a tartlet shell, or a croustarde (fried bread) but can be omitted, or for a plated service something loose, like rice or pasta.

A filling

The egg, traditionally soft boiled or poached, or hard-boiled and halved.

The sauce or covering, and possible an additional garnish. A few plated dishes have a separate contrasting sauce surrounding, or the egg half covered in two contrasting sauces. I have here translated “Sauce Supreme” to “Cream sauce”, “Soubise” to Onion Sauce “Sauce Allemande” to brown sauce. I have also converted “Thick gravy” to demi-glace.



You can make these from full size eggs, maybe one to a serving for a starter or light lunch, or in miniature with quail eggs for an amuse.

A final garnish for colour contrast on top is optional – parsley, truffle or cayenne all work, or even better a small slice of the principle ingredient.

On the one hand these can be seen as the product of the Edwardian kitchen, valiantly using up leftovers. On the other hand, the miniature version, with either a slice of egg or with a quail egg these could be equally at home in today’s multi-course tasting menu

Name	Base	Filling	Sauce/Finish
Africaine	Toast	Ham, pilau rice, tomato dice	
Alsacienne	Tartlet	Sauerkraut, ham	
Americaine	Half tomato		Americaine (lobster and tomato) Sauce
Anglaise	Toast		Grated cheese, cayenne; Grill
Anversoise	Tartlet	Hop shoots	Cream sauce
Archiduc	Croustadines (fried bread)		Archiduc (sour cream and paprika) sauce. Created by Paillard for Edward II of Hungary
	Tartlet	Chicken livers	Hongroise sauce (chopped onions, paprika, in cream sauce)
Argenteuil	Tartlet	Asparagus tips	Cream sauce with asparagus puree
Armenonville	Brioche	Asparagus tips and diced carrots	Cream sauce with sherry
Aurore	Crustodines (fried bread)		Aurore sauce (tomatoed Béchamel)
Beauregard	Tartlet	Egg plat (Aubergine) puree	Tomato demi-glace
Belle Helene	Croquettes of asparagus tips		Supreme (cream) sauce
Benedictine	Tartlet	Brandade of salt cod	Cream sauce, Truffle
	Muffin	Slice of tongue	Hollandise
Berceau	Hollowed out baked potato	Chicken mincemeat with cream	Aurore sacue (tomato Béchamel)
Begere	Lamb (minced)		Mornay, glazed
Bignon	Chicken forcemeat, poached		Tarragon veloute, tarragon leaf garnish
Bohemienne	Crouton	Ham julienne (truffle)	Mornay (cheese) sauce, glazed
Boieldieu	Tartlets	Chicken, Foie Gras	Veloute
Bombay (also Cingalese)			Curry sauce
Bonvalet	Crouton	Supreme (cream)	Tomato Bernaise
Bourgigone	Crouton	Cook egg in red wine	Red wine sauce
Bragance		Tomato confit	Bernaise sauce;

			thread of glace
Bretonne	Tartlet	Onion puree	Meat glace, parsley
Bruxelloise	Tartlet	Braised chicory	Cream sauce, glazed
Cambridge	Courgette (zucchini) or marrow, hollowed	Chicken Puree	Vientienne Sauce (White wine, tarragon vinegar, herb butter)
Cardinal	Tartlet	Dice of lobster	Cardinal sauce (bechamel with lobster butter); Garnish with lobster eggs
Cendrillopn	Scooped out baked potatoes	Cheese	Mornay sauce; slice of truffle
Chantilly	Croustarde (Fried bread)	Lentil puree	Chantilly sauce, cold (Mayo with lemon juice, whipped cream)
Chartres	Crouton		Tarragon aspic; decorate with tarragon leaves
Chabaisenne	Croustarde (Fried bread)	French bean puree	Cream sauce; dice of tomato
Chasseur	Tartlet	Chicken livers and mushrooms	Chasseur sauce: demi-glace with white wine with mushrooms and shallots
Chatelaine	Tartlet	Chestnuts	White creamed Onion sauce
Chivry	Tartlet	Herb puree	Chicken veloute with herbs
Clamart	Tartlet	Green pea puree	Cream sauce
Colbert	Tartlet	diced vegetables	Colbert sauce: Chicken glaze with tarragon and butter
Conde	Toast	Red haricot bean puree	Meat aspic, parsley
Comtesse	Tartlets	Fresh peas and asparagus tips	Cream sauce
Continental	Foie gras		Perigourd sauce (truffles)
Crecy	Brioche	Carrot puree	Cream sauce with fancy carrot shapes
Dalmont	Croutons	Foie Gras	Tomato Madeira sauce
Daumont	Mushroom	Crayfish (prawn)	Nantua sauce
Diane		Game and mushroom puree	Madeira sauce

Doriac	Slices of tongue		Cream sauce
Dino	Crouton	Julienne of chicken and mushroom	Curry sauce
Duchesse	Duchesse potato		Thickened gravy
Flamande	Tartlet	Brussels sprout puree	Cream sauce; garnish with small or shredded sprout
Fedora	Croustades	Foie Gras and truffles	Cream sauce
Flora	Croustade		Half with tomato sauce, half with cream sauce; chopped parsley on the tomato and chopped truffle on the cream side
Floreal	Croustade	Green pea puree	Cream sauce with chopped parsley
Florentine	Croustades	Spinach	Mornay (cheese) sauce, glazed
Forestiere	Duchess potato Croustade (fried)	Morels tossed in butter	Demi-glaze, morels, parsley
Georgette	Scooped baked potato	Lobster in Americaine sauce	Mornay (Cheese) sauce, glazed
Grand Duc	Croustades (fried bread)	Asparagus tips	Mornay (Cheese) sauce, glazed
Gratin	Croustades (fried bread)		Mornay (Cheese) sauce, glazed
Gribouis	Croustades (fried bread)	Mushrooms	Demi-glaze
Grilles Diable		Rolled in melted butter and bread crumbs: deep fried	Diable (hot) Sauce
Halevy	Tartlet	Half tomato puree Half chicken puree	Half tomato sauce Thread of meat glaze Half cream sauce
Heloise	Fried crouton	Tomato puree	Brown sauce with diced chicken, tongue, truffle
Henri IV	Croustades (fried bread)		Bearnaise
Hollandaise	Croustades (fried bread)	Salmon	Hollandaise
Hussard	Half roasted tomato	Chopped onions and ham with meat glaze	Cream sauce, cayenne
Indienne	Rice		Curry
Infante	Tartlet	Truffled mushroom puree	Mornay (Cheese) sauce, glazed

Italienne	Spaghetti		Tomato sauce
Laperouse		Pure of artichoke bottoms	Cream Sauce
La Valliere	Tartlet	Sorrel Puree with cream	Cream sauce, asparagus tips
Lithuanienne		Mushroom Puree	Preigueux (truffle) sauce
Lorette	Croustade of Dauphin Potatoes	Asparagus tips	Demi-glaze
Madras	Tarlet	Rice	Curry
Maintenon		Mushroom puree	Onion Sauce, glazed
Malmaison	Tartlet	Peas, French beans, asparagus tips, cream	Bearnaise, tarragon and chervil
Marivaux	Sweet corn with cream		Marivaux sauce (veal demi-glaze with Mirepoix of vegetables?)
Massena	Artichoke bottoms	Roundels of marrow Bernaise sauce	Tomato sauce Parsley
Massenet		Anna potato	Cream sauce with french bean puree
Mentonnaise		Leeks, julienne	Cream sauce
Metternich	Artichoke bottoms	Julienne of tongue cohered with Veloute	Mornay (cheese) Sauce
Mignon	Artichoke bottoms	Green peas and shrimps in butter	Shrimp sauce
Milanaise	Tartlets	Maccaroni	Cream sauce
Mireille	Saffron rice		Cream sauce with saffron Tomato dice and small croutons
Mirepoix	Crouton	Slice of ham`	Madeira sauce with Mirepoix of vegetables
Mogador	Crouton of Marquise potato	Slices of tongue and truffle	Cream sauce with as puree of Foie Gras
Monsalet	Small Croustades (fried bread)		Tomatoed Madeira sauce with julienne of artichoke
Montglas	Tartlet	Ham, foie gras and truffle	Tomato half-glaze
Montmorency	Toast		Tomato cream sauce; artichoke bottoms filled with aparagus tp in cream

Mornay	Croustades		Mornay (cheese) sauce, grilled
Montrouge	Grilled Mushroom		Cream sauce with mushroom puree
Nantua	Tartlet	Crayfish tails (prawns)	Nantua (seafood) sauce
Nicoise	Potato slices browned in butter	French beans, tomato dice	Demi-glaze
Ninon	Crouton or tartlet	Asparagus tips	Cream sauce, asparagus tips
Normande	Tartlets	Poached Oyster	Normande Sauce (fish veloute with oyster juice)
Orleans	Tartlet	Diced chicken in tomato sauce	Cream sauce blended with pistachio butter
	Tartlet	Dice of marrow and truffles with demi-glaze	Colbert sauce: chicken glaze with tarragon
Orsay	Buttered toast		Chateaubriand sauce: demi glaze with shallots, mushrooms, wine, parsley
Ostendaise	Croustades	Shrimps and diced mushrooms	Nantua (prawn and tomato) sauce
Otero	Scooped baked potato	Shrimps and diced mushrooms	Mornay (cheese) sauce, glazed
Pacha	Rice		Mornay (cheese) sauce, glazed
Paiva	Croustades	Mushroom puree	Mornay (cheese) sauce, glazed
Parisienne	Croustades		Half Mornay (cheese) sauce, half Nantua (seafood) sauce, separated by a line of small noisette potato
Patti	Tartlet	Artichoke puree	Cream sauce, sprinkled with chopped yolk of egg Created by Escoffier in honour of Adelina Patti, the opera singer and Diva, and some say his mistress
Perigourdine	Slice of truffle (!)		Perigourd (truffle)

			sauce
Petit-Duc	Large grilled mushroom		Chateaubriand sauce
Piemontaise	Minced lamb	Rice a la Piemontaise	Tomato sauce
Polonaise	Minced mutton		Polonaise sauce: breadcrumbs browned in butter with parsley
Pont-Biquet	Croustades	Turbot puree	Vientienne sauce: white wine with tarragon vinegar, and green (herb) butter
Portugaise	Roast half tomatoes		Portugaise sauce: (onions, tomato puree, meat glaze, parsley)
Princesse	Croustades	Asparagus tips with butter	Cream sauce
Rachel aka Sans-Gene	Artichok bottoms		Bordelaise (red wine) sauce; slice of poached marrow, parsley
Regina	Croustades	Diced fillet of sole, shrimps and mushrooms	Normande sauce: (fish veloute with oyster juice)
Reine	Croustades	Diced chicken	Cream sauce
Roland	Croustades	Diced chicken with cream	Cream sauce with diced chicken and truffle
Rossini	Tartlet	Foie Gras	Madeira sauce
Rougemont	Rice		Mornay (cheese) sauce, surrounded by tomato sauce
Royale	Tartlets	Dice of mushrooms, truffled	Cream sauce
Saint-Hubert	Tartlet	Game puree	Poivrade (pepper) sauce
Sarde	Tomato, skinned and scooped	Use raw egg	Egg and breadcrumb; deep fry; demi-glace with parsley
Savoyarde	Savoyarde potatoes		Mornay (cheese) sauce, glazed
Sevigne	Crouton	Puree of braised lettuce	Cream sauce
Soubise	Croustade		Soubise (onion) sauce

Souveraine	Croustade	Green asparagus	Cream sauce
Stanley	Tartlet		Curried Soubise (onion) sauce
Suzette	Scooped baked potato		Mornay (cheese) sauce, glazed
Toupinel	Scooped baked potato		Celery puree
Tourangelle	Tartlet	Puree of green beans	Cream sauce with green bean butter
Toussenel	Flat game croquette		Salmis sauce mixed with chestnut puree
Tyrolienne	Crouton	Fried onions	Tomato cream sauce
Velidoff	Croustades	Asparagus tips with cream	Shrimp Sauce, decorate with asparagus tips
Victoria	Tartlet	Lobster and truffle	Victoria sauce: lobster and truffle
Viroflay	Croustade	Spinach in butter	Cream sauce
Wyvern	Croustade		Fish veloute sprinkled with powdered Bombay Duck (dried fish). Wyvern was the pen name of Colonel Kenny Herbert, who wrote a number of Anglo-Indian cookery books and founded a cookery school.