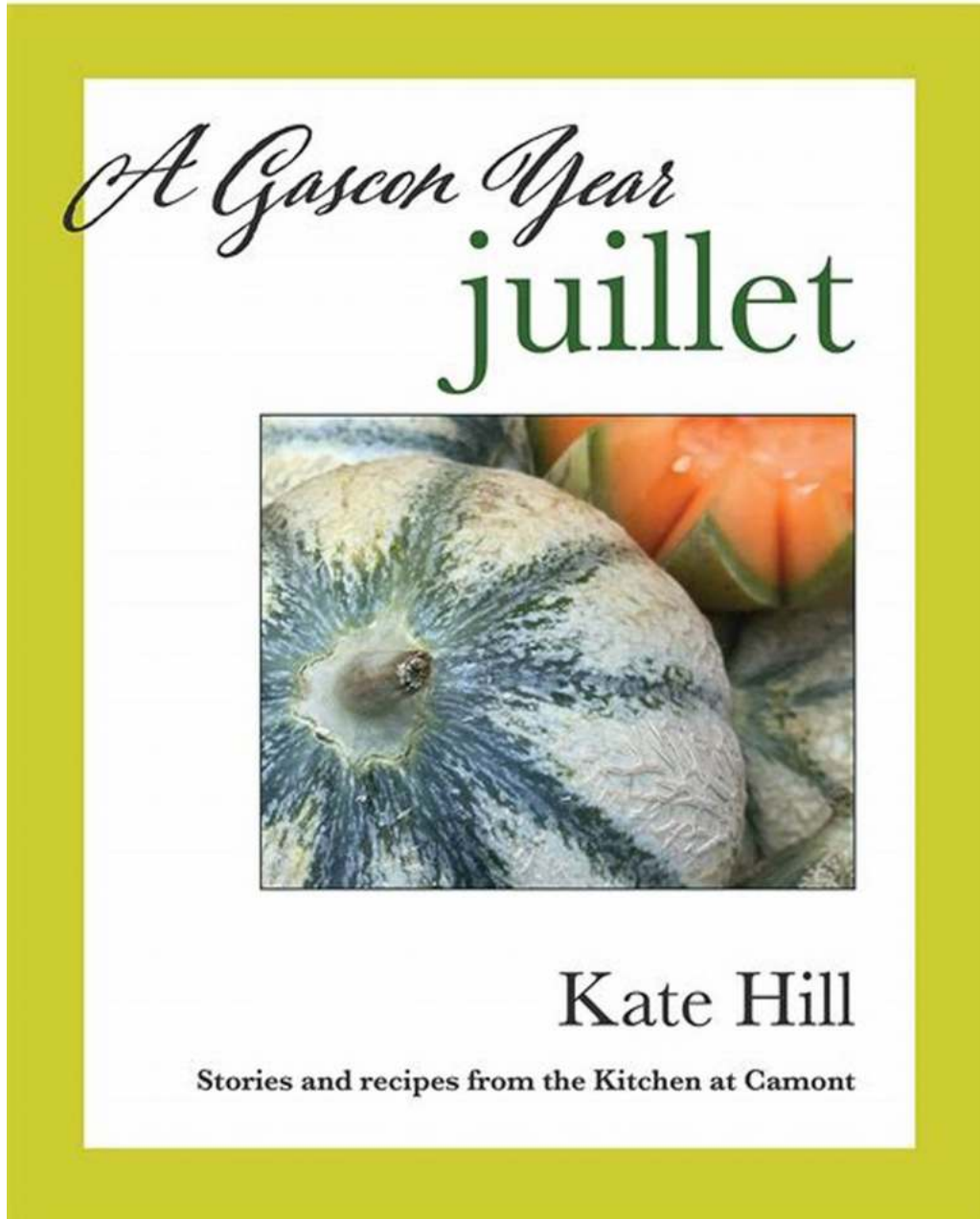


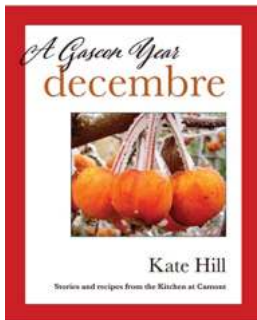
5 Mouth-Watering Gascon Recipes and the Fascinating Stories Behind Them



Camont Gascon Year has been a beacon of culinary excellence and a hub for culinary enthusiasts for decades. Nestled in the charming Gascony region of Southwest France, this quaint kitchen is not just a place where delicious dishes

are prepared; it's a treasure trove of heartwarming stories and proud traditions passed down through generations.

Here, we invite you to embark on a gastronomic journey as we unveil five mouth-watering Gascon recipes and delve into the fascinating stories that accompany them. Get ready to tantalize your taste buds and immerse yourself in the rich history of Camont Gascon Year!



A Gascon Year: Decembre: Stories and recipes from the Kitchen at Camont (A Gascon Year: Volumes 1-12 + Index) by Kate Hill (Kindle Edition)

★★★★★ 5 out of 5

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Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
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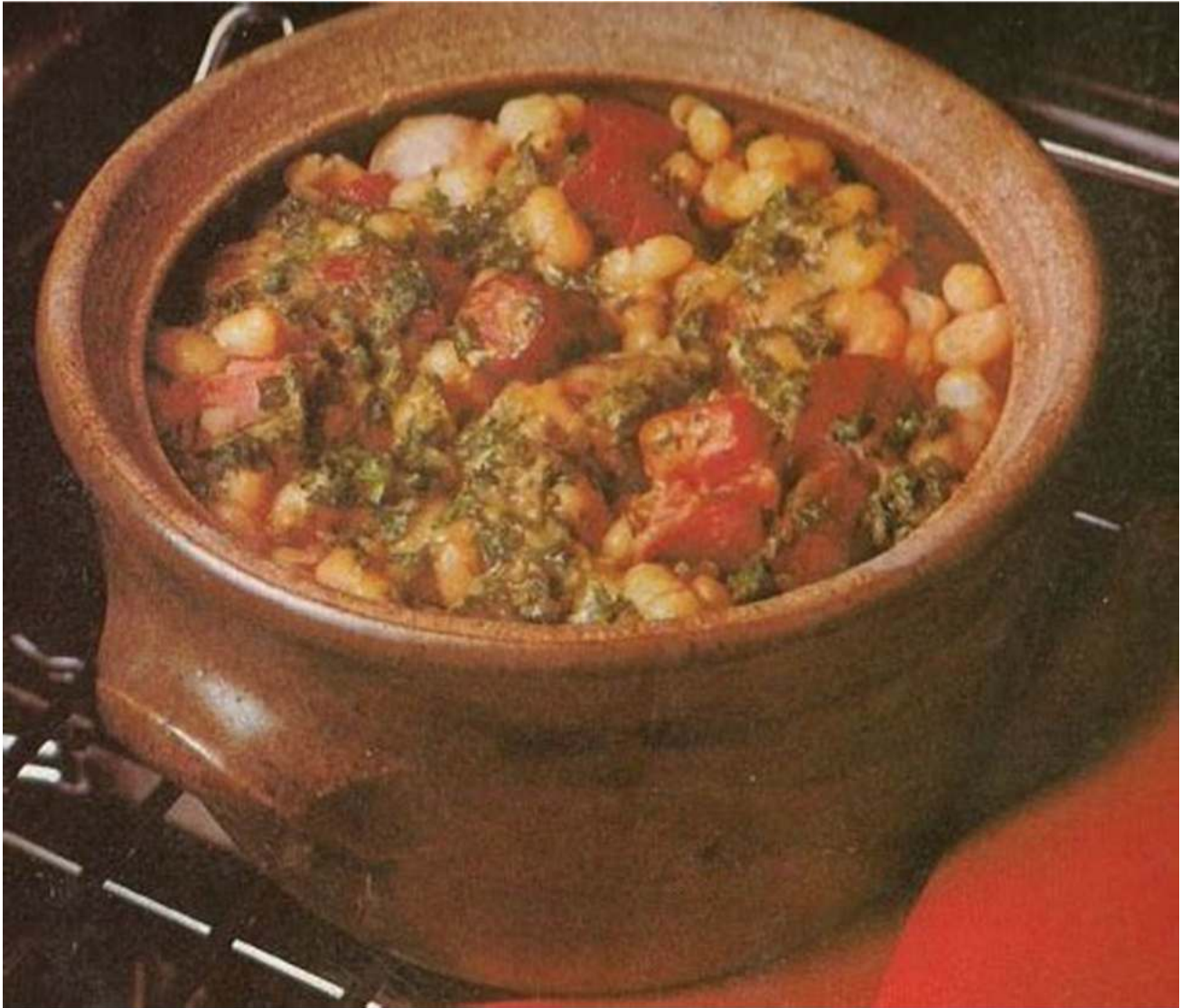


1. Poule au Pot: A Royal Dish Fit for Every Occasion



The first recipe on our list takes us back to the Renaissance era, where Camont Gascon Year's kitchen belonged to King Henry IV himself. Poule au Pot, a classic French dish, is a true representation of Gascon comfort food. The tender chicken simmered for hours with aromatic vegetables, herbs, and spices creates a heavenly broth that warms the soul. This dish was a favorite of the king, who famously wished for every Frenchman to have a poule au pot on Sundays. The remains of the broth were often used to make an exquisite consommé, ensuring no flavor went to waste.

2. Cassoulet: A Hearty Stew Steeped in Tradition



One cannot discuss Gascon cuisine without mentioning the iconic dish, Cassoulet. This rustic stew has been perfected and cherished in Camont Gascon Year's kitchen for centuries. Combining white beans, duck confit, pork sausages, and other succulent ingredients, this dish carries with it a sense of warmth, family, and tradition. Each household in Gascony has their own unique recipe, passed down through generations, offering a variety of flavors and textures that make this dish simply irresistible.

3. Armagnac-Infused Foie Gras: A Delicacy That Evokes Luxury



Indulge in the epitome of luxury with Camont Gascon Year's Armagnac-Infused Foie Gras. This delicacy is a true testament to the culinary craftsmanship of the Gascon region. The foie gras, carefully prepared and marinated in Armagnac, a local brandy, is transformed into a silky-smooth treat that melts in your mouth. When served on a crusty baguette or paired with a sweet wine, this delicacy promises a gastronomic experience like no other.

4. Gateau Basque: A Slice of Heaven with a Centuries-Old Secret

A Gascon Year juillet



Kate Hill

Stories and recipes from the Kitchen at Camont

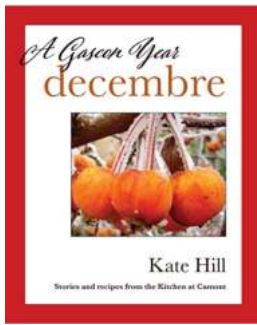
Let your taste buds revel in the delightful Gateau Basque, a dessert that embodies the heart and soul of Camont Gascon Year. This time-honored recipe has remained a closely guarded secret for centuries, passed down only to a select few who continue to preserve its authenticity. A buttery pastry envelops a luscious almond cream filling, creating a harmonious blend of flavors and textures that leaves you craving for just one more bite. Each slice tells a story of dedication, skill, and the love for creating something truly extraordinary.

5. Floc de Gascogne: A Magical Elixir Steeped in Tradition



No journey through the tantalizing world of Gascon cuisine is complete without a sip of Floc de Gascogne. This divine apéritif combines the best of both worlds - young Armagnac and freshly harvested grape must, creating a harmonious blend of flavors that is both complex and beguiling. From the rolling vineyards near Camont Gascon Year, the grapes are carefully hand-picked and promptly combined with Armagnac, making Floc de Gascogne a true representation of the region's love for innovative gastronomy and traditions.

So, next time you find yourself dreaming of indulging in the flavors and stories of Gascon cuisine, look no further than the kitchen at Camont Gascon Year. Immerse yourself in the rich history, charm, and unforgettable tastes that have been enchanting food lovers for generations. Bon appétit!



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A Gascon Year: December closes Kate Hill's series of twelve seasonal cookbooks featuring food and stories as warm and comforting as a hot supper cooked in an old French Farmhouse. Kate Hill, writer, cook and teacher, entices the reader into her life in Southwest France as she shares the regional and delicious recipes of Gascony. AGY: Decembre is a simple approach to the Winter Gascon kitchen. Within this issue, you'll find some of her favorite recipes and a few stories that paint the picture of December over the years. In her words:

"December bright days, as short as they may be, are long enough for a glance over my shoulder to the many other winter months that contribute to this last issue of A Gascon Year. I am always delightfully surprised by what editor, designer, and very good friend Elaine Tin Nyo finds buried in the blog archives that I've been writing since 2005—classic winter food like tartiflettes and pumpkins, boudin with truffles, foie gras and the highly personal and quirky like my Italian Grandmother's lard tender biscotti and chickpea and chocolate cookie filling from Abruzzo. Christmas rolls around with a craving for boiled beef, a few

more cookies, and that great Gascon pastry La Croustade Gasconne or le Pastis. A full soup pot and vin cuit cooked over the warming wood stove keep the kitchen toasty and our bellies full as a raucous Christmas past laughs in the face of this quiet continued lockdown holiday. December remains festive no matter how small the crowd is or how gentle your table.

After twelve months of sharing the seasonal bounty of this Gascon Year, I trust you have a better idea of how I approach my kitchen and all the good food that flows through it. Enjoy the holidays, the end of one year and the beginning of the next. This year Camont's Christmas supper will be shared online in a video and the small plates of good food will be savored by the fireside as we tell the stories of Christmas past—roasting chickens over an open fire in the Sahara, truffled risotto with friends from a visit to the Lalbenque marché au truffe, family pizzelles stuffed with chocolate and chickpeas, a fuzzy puppy sleeping at my feet."

Each of these monthly cahiers de cuisine or kitchen notebooks is built on seasonal inspiration and instruction with personal essays, recipes, and photographs that are timeless. Easy to follow recipes for aperitifs and soups, main courses, and desserts fill these delectable volumes. A Gascon Year: Decembre introduces the reader to Kate Hill Cooks, the online teaching courses at Kitchen-at-Camont.com and all the good food she creates within its 18th century stone walls for her students around the globe. Included in December's volume are inspirational holiday ideas and over a dozen authentic recipes including: Vin Cuit, Beef Bouillon, Terrine de Foie Gras, Pâté de Canard, Pâté de Poulet, two of her Grandmother's Christmas cookies (Chickpea & Chocolate Italian Christmas Cookie Filling, Biscotti with Lard), Kate's Duckys (Cornmeal and Lard Cookies) and her Piggy Newtons, as well as Le Pastis Gascon or La Croustade Gasconne, Petits Monets, and Tarte aux Poires et Chocolat.



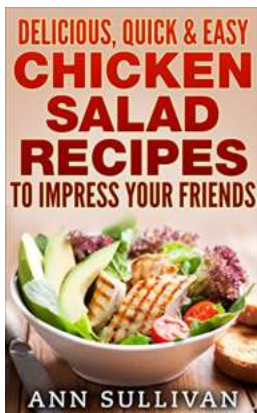
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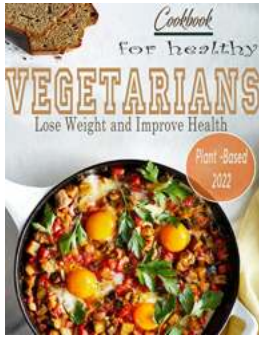
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