

*French cuisine can be divided into 3 parts:
regional, widespread and extremely refined*



Snacks

- Canapes, foie gras, cheese



Soup

- Very light, part of a dinner



Main course



Cooking:

Dip legs in a batter (flour, water or milk, egg, salt and pepper) and dry it in oil. Frog's meat's very tender, so don't fry it for a long time.

Desserts

Chocolate truffle firstly was made Louis Dufour in 1895.

There're 50 parameters should be complied to make a croissant.



Vines

A monk Perignon
created champagne
300 years ago

