

Madeleine's Recipe Book

A DELICIOUS ACCOMPANIMENT TO
THE MADELEINE PROJECT



"TELLS HISTORY IN A BRILLIANT, ORIGINAL WAY FOR THE 21ST CENTURY... I LOVED THIS BOOK AND SHALL READ IT AGAIN AND AGAIN." -ANNE SEBBA, AUTHOR OF LES PARISIENNES AND THAT WOMAN



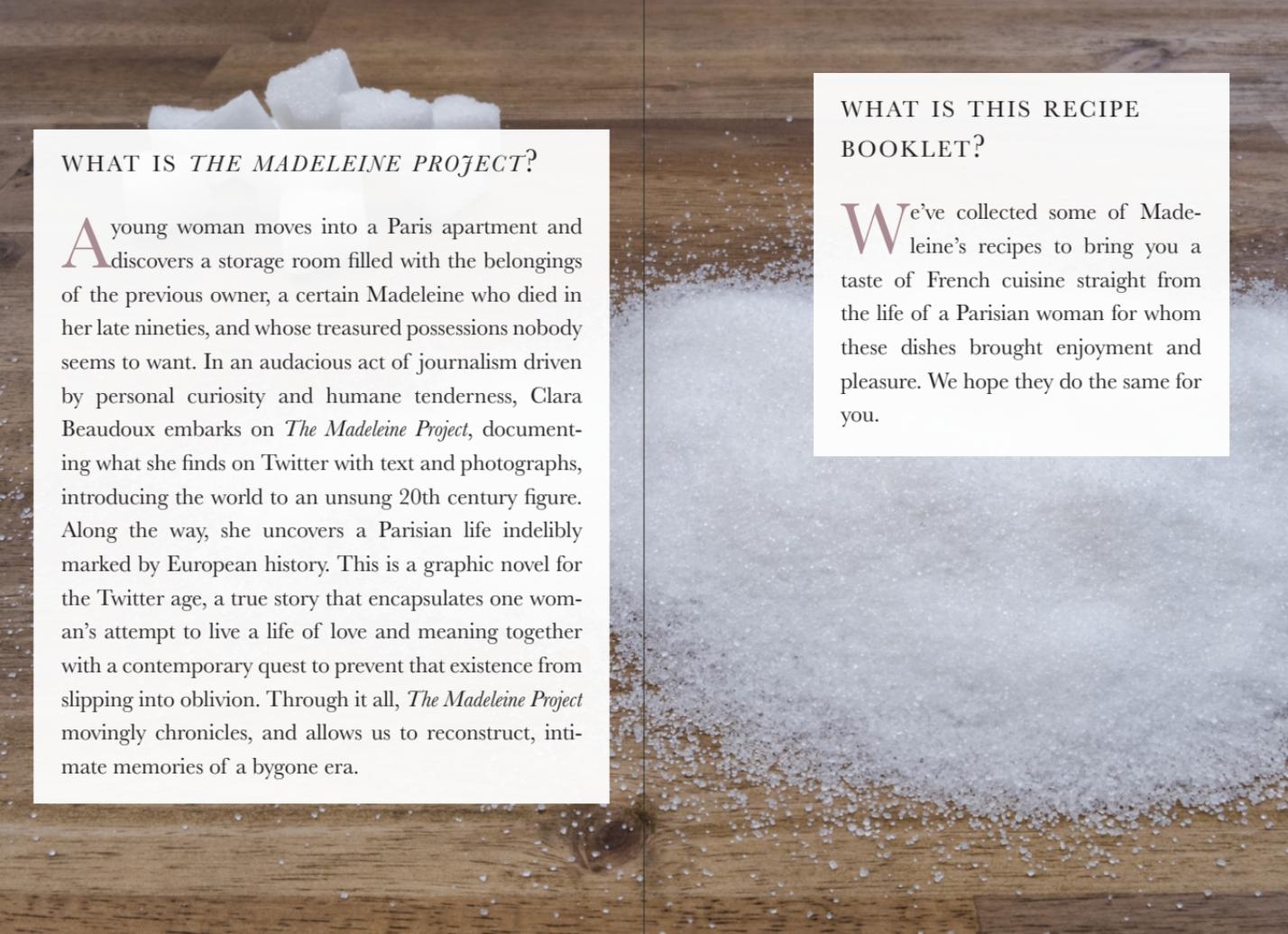
MADELEINE PROJECT



CLARA
BEAUDOUX

TRANSLATED BY ALISON ANDERSON





WHAT IS *THE MADELEINE PROJECT*?

A young woman moves into a Paris apartment and discovers a storage room filled with the belongings of the previous owner, a certain Madeleine who died in her late nineties, and whose treasured possessions nobody seems to want. In an audacious act of journalism driven by personal curiosity and humane tenderness, Clara Beaudoux embarks on *The Madeleine Project*, documenting what she finds on Twitter with text and photographs, introducing the world to an unsung 20th century figure. Along the way, she uncovers a Parisian life indelibly marked by European history. This is a graphic novel for the Twitter age, a true story that encapsulates one woman's attempt to live a life of love and meaning together with a contemporary quest to prevent that existence from slipping into oblivion. Through it all, *The Madeleine Project* movingly chronicles, and allows us to reconstruct, intimate memories of a bygone era.

WHAT IS THIS RECIPE BOOKLET?

We've collected some of Madeleine's recipes to bring you a taste of French cuisine straight from the life of a Parisian woman for whom these dishes brought enjoyment and pleasure. We hope they do the same for you.

Crème au chocolat

Coût 8 pers: 8 petits pots.

1/2 l de lait

1 gousse vanille

125 ch. à cuire râpé

" sucre poudre

5 cl

8 j

1 e.

Boue

5 cl

faire

Ca

balle

Ajouter

verser le lait sur le chocolat et mélanger

Ajouter les jaunes - remuer, fasser -

Placer les pots dans un plat

~~oupli~~ contenant de l'eau tiède &

cuire au bain-marie, 45 mn à 150°

Tout préchauffé

à 150°

Cuire au bain mar
45 mn.



Crème au chocolat

(from page 31)

Makes eight servings

Use eight small individual baking dishes or ramekins

Preheat oven to 325 degrees

2 cups of milk

1 tsp vanilla extract

6 oz. baking chocolate

4.4 oz. powdered sugar

1/4 cup water

8 egg yolks

1 tablespoon coffee extract (can use instant or freeze-dried coffee)

Boil milk with the vanilla, then in a separate pan bring 1/4 cup of water to boil, mix in the sugar, let the milk cool. Separate the egg yolks, don't beat them, just break them in a bowl. Add the coffee extract to the cooled milk. Melt the baking chocolate in a pan on low heat, pour the milk over it and mix together with the sugared water.

Add the yolks, stir. Pour mixture into the ramekins. Place them in a baking pan filled with warm water and cover with foil. Bake for 45 minutes at 325 degrees. Cool before serving.

jeudi 24 novembre

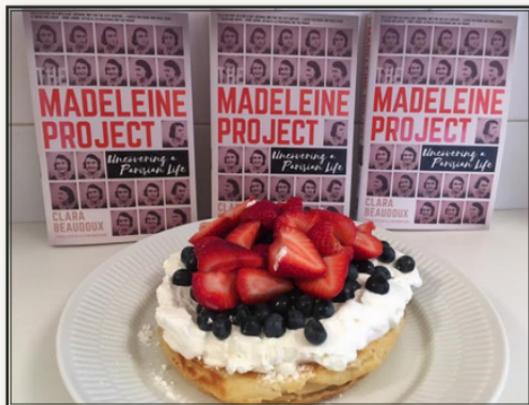
Sainte Flor

Tarte minute à la poêle
Mélangez 125 gr de farine avec
une pincée de sel, 1 œuf entier, 30
gr de beurre fondu et un peu de
lait. La pâte doit avoir la consistance
d'une pâte à crêpes épaisse.
Versez-la dans une poêle dans
une poêle profonde abondamment
beurrée et étalez-la tout le long
du bord de façon à obtenir une
bordure d'un demi centimètre
d'épaisseur. Piquez le fond et
laissez dorer doucement.
Faites refroidir dans la poêle.
Puis démoulez et garnissez de
fruits. Parsemez de sucre et
décorez éventuellement de crème
fourchée.

Tarte minute à la Poêle

(Skillet tart, from p. 199)

Mix 125 grams (1 cup) of flour with a pinch of salt, one beaten egg, 30 grams (1/8 of a cup) of melted butter and a little milk. The dough should have the consistency of a thick dough for crepes. Put it in a well buttered, deep frying pan and spread it out so that it has a border of a half centimeter thickness. Prick the bottom and let it slowly turn golden. Let it cool in the pan and then remove and garnish with fruits. Sprinkle with sugar and decorate with whipped cream.



1^o) Merveilles
 500 gr farine
 3 ou 4 Oeufs
 100 gr beurre
 au
 crème fraîche
 1 Cuillerée eau de vie
 ou Rhum - liqueur
 ou Écorce d'orange râpée

un peu de sel
 200 gr de sucre
 Pétrir le tout pour que la pâte soit bien
 ferme - Le lendemain au 99 feu
 après, abaisser au rouleau (1 millimètre
 et spacer)
 faits des bandes et des ronds au choix
 à cuire vite dans graisse, beurre ou
 huile très chauds, sans poudre de
 sucre -
 2^o) Se conserve une semaine d'un
 bout en fin

Merveilles

(Fried Cookies)

500 grams of flour
 3 or 4 eggs
 100 grams of butter or crème fraîche (try sour cream or
 yoghurt)
 1 spoonful of brandy (or rum or orange peel)
 a bit of salt
 200 grams of sugar

Knead the mixture so that the dough is very firm. The
 next day or a few hours later, spread it out with a rolling
 pin to a thickness of 1 millimeter. Cut into strips or des-
 igns of your choice.

Fry in fat, butter or very hot oil. Sprinkle with sugar.

Can store up to a week in a tin container.



MAISON SAINT ANDRÉ
Biscuit maison (Yveline)

Mélanger 1 verre de crème de lait
(ou équivalent en beurre et crème)

1 1/2 verre de sucre en poudre

2 œufs entiers

2 verres de farine

un peu de sel

1/3 paquet de levure
zeste d'orange ou citron

Cuire à four moyen dans un
moule à cake ou des petits moules

Mélanger sucre et crème, battre
jusqu'à consistance crémeuse;
ajouter les œufs, verser la farine;
bien mélanger et travailler la pâte
sans grumeaux; ajouter le parfum,
on peut chemiser le moule.
Cuire 45 minutes.

Variante: commencer par mélanger
farine et sucre; ajouter à la fin les
œufs en neige.

MAISON VENDANT LE MEILLEUR MARCHÉ DE TOUT PARIS

Biscuit maison

(Tea Cake)

Mix one cup of cream with 1/2 cups of powdered sugar, two whole eggs, two cups of flour, a bit of salt, one American-sized stick of butter, orange or lemon zest.

Set the oven to bake at medium heat.

Mix sugar and cream and beat until the consistency is creamy, add the eggs, pour in the flour, mix well and work the dough until there are no lumps, then add the zest. Pour mixture into baking pan and cook for 45 minutes.

Variant: start by mixing the egg yolks with sugar, add meringue at the end.



PRAISE FOR
The Madeleine Project

“In a time when platforms like Twitter seem more dangerous than hopeful, Clara Beaudoux’s magnificent *The Madeleine Project* offers a respite ... a sweet, respectful ode to an ordinary life. It stands as an antidote to pessimism around the social media age—which does not, as it turns out, prevent us from forming bonds, but in fact may enable us to build them across time and space.”

—*Foreword Reviews* (Starred Review)

“This magical book tells history in a brilliant, original way for the 21st century and is a deeply moving reconstruction of an ordinary life. Thanks to Clara Beaudoux, Madeleine becomes an unforgettable heroine. I loved this book and shall read it again and again.”

—**Anne Sebba**, author of *Les Parisiennes: How the Women of Paris Lived, Loved, and Died Under Nazi Occupation*

“I opened the book out of curiosity and could not stop reading until the end. *The Madeleine Project* is a wonderfully original and, for the author, a clearly obsessive project which resuscitates an ordinary life in an extraordinary way. It’s as if Clara met Madeleine’s ghost in the cellar and embarked on a long and illuminating conversation with her.”

—**Alan Riding**, former correspondent for *The New York Times* and author of *And The Show Went On: Cultural Life in Nazi-Occupied Paris*

“Having stumbled upon a time capsule in a Paris storage room, Clara Beaudoux tweeted the contents to the world. Her texts and intriguing photos of artifacts were then melded to create a unique and engaging biography.”

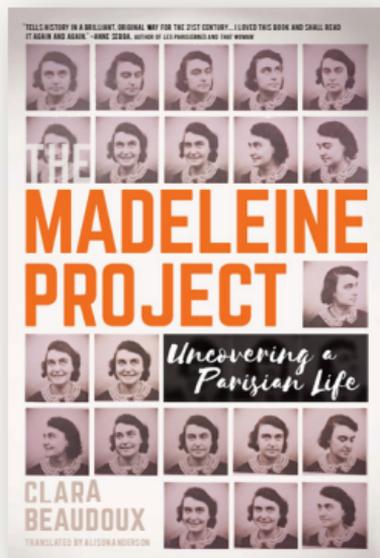
—**Charles Kaiser**, author of *The Cost of Courage and 1968 in America*

“This book first delights the brain, then takes over the heart. Tweets turn into literature right before our eyes. As the posts and meticulous photos unfold, the writer deepens her own identity, even as the dead Madeleine emerges in all her eccentric humanity.”

—**Elizabeth Kendall**, author of *Autobiography of a Wardrobe and American Daughter*

“Brings the past into the present in a wildly creative and imaginative way. This story is truly special and will stay with you long after you put the book down.”

—**Samantha Vérant**, author of *Seven Letters from Paris* and *How to Make A French Family*



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A reading group guide is available for download at
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