

Holiday wish list

Traou Mad Thick Butter Cookies



Amazing buttery cookies from Brittany.

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| TMP-sq | Traou Mad · Traou Mad (palets), square tin · 400g (14 oz) · \$25.95 |
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Traou Mad Galettes



Delicious thin butter cookies

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| TMG-sq | Traou Mad · Galettes, square tin · 400g (14 oz) · \$25.95 |
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Ker Cadélaç Galettes



Made with pure butter according to a traditional Breton recipes.

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| KCG-rec | Ker Cadélaç · galettes tin couple · 325g (11.5 oz) · \$13.75 |
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Sarments du Médoc Chocolate Twigs

Inspired by the vineyards of Médoc, these elegant twig-shaped candies blend fine French dark chocolate with one of three special flavors: dark chocolate with cocoa, milk chocolate with nougatine, and dark chocolate with raspberry.



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| SMD | Réveillon · Sarments chocolate twigs dark cocoa · 125g (4.4 oz) · \$ 6.95 |
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| SMM | Réveillon · Sarments chocolate twigs milk nougatine · 125g (4.4 oz) · \$6.95 |
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| SMR | Réveillon · Sarments chocolate twigs dark raspberry · 125g (4.4 oz) · \$6.95 |
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Papillotes



Come in a shiny fringed wrapper and contain a little paper bearing a famous quotation, riddle, or cartoon.

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| PAPI | Jacquot Papillotes dark & milk chocolate pralinés · 425g (15 oz) \$11.95 |
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Candied Chestnuts / *Marrons Glacés*

A labor of love. The chestnuts are first sorted to eliminate those that are not perfectly round or smooth. They are then boiled, peeled by hand, and sorted once again. Finally, the chestnuts are cooked for two days in a rich vanilla syrup until the flavor seeps into the very heart of the chestnut.

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| CC-BX | Clément Faugier · Candied chestnuts, 11, vacuum-packed tin · 220g (7.8 oz) · \$48.95 |
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Calissons These diamond-shaped candies from Aix en Provence have been a favorite for centuries. Manufactured according to time-honored tradition by Confiserie du Roy René, these calissons contain nothing but the highest-quality almonds and crystallized melon and orange peel ground together, spread atop a rice-paper base, and covered with a white royal icing. The diamond-shaped boxes, in the distinctive form of the calisson d'Aix, make a perfect gift. The 260g box contains 20 calissons.



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| CALI | Confiserie du Roy René · Calissons, diamond-shaped box · 260g (9.2 oz) · \$26.95 |
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A gold-medal winner at the 2002 SIAL in Paris, this spread makes it possible to enjoy the taste of calissons atop your morning toast. You can also try this spread as filling for crêpes or cakes.

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| CALI-C | Confiserie du Roy René · Crème de calissons · 200g (7 oz) · \$14.95 |
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Bergamot Candies from Nancy /*Bergamotes de Nancy*

The bergamot, a small yellow citrus fruit, is inedible raw, but its rind yields an essential oil much used in perfumery and confectionery. The fruit was first popularized in France by King Stanislas in the 18th century. In 1850, at the suggestion of a perfumer, a candy-maker in Nancy succeeded in marrying the essence of bergamot with sugar, and the bergamot of Nancy was born. To make the candy, sugar is heated over an open flame. Once the sugar is cooked, the essence of bergamot is added; the preparation is then poured on marble table to cool and cut by hand. The translucent amber candy was awarded an AOP (Appellation d'Origine Protégé) in recognition of its special place in French confectionery.

The lid of the tin features a picture of Nancy's beautiful Place Stanislas.



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| BERG-T | Confiserie Stanislas · Bergamotes de Nancy, tin · 150g (5.3 oz) · \$19.75 |
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| BERG-B | Confiserie Stanislas · Bergamotes de Nancy, sachet · 200g (7 oz) · \$12.25 |
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Pâtes de Fruits



Originally a specialty of the Auvergne, pâtes de fruits are now made throughout the whole South of France. The fruits are chosen with enormous care, and cooked with just the right amount of sugar so that the flavor of the fruit is enhanced, not hidden. The package contains four orchard-fresh flavors: plum, blackcurrant, apricot and raspberry.

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| PF | Voisin · Pâtes de fruits · 200g (7 oz) · \$25.00 |
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Anis de Flavigny Three-packs



FLAV-amv Abbaye de Flavigny · Set of 3 tins anis mint violet · 150g (5.3 oz) · \$ 15.00



FLAV-lor Abbaye de Flavigny · Set of 3 tins licorice orange rose · 150g (5.3 oz) · \$15.00

Coussins de Lyon

With an outside made of almond paste rolled in sugar and an inside of chocolate ganache lightly flavored with curacao, these exquisite candies are sure to please. A specialty of Lyons, coussins are a reminder of the city's once bustling silk industry: each candy is shaped like a miniature silk cushion. Voisin, a chocolatier-confiseur in Lyons since 1897, invented the coussin and is the exclusive manufacturer. (Because of FDA restrictions on colorings, our coussins are white and not green.)



COUS Voisin · Coussins, ballotin · 350g (12.4 oz) · \$36.95

Mon Chéri Chocolate-Covered Cherries



What can you say to these delectable chocolate-covered cherries but "Oui, mon chéri!." The box contains 30 pieces.

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| MC | Mon Chéri · chocolate covered cherries, box of 30 · 315g (11.1 oz) · \$22.00 |
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Candied Orange Peel in Chocolate

This special treat combines the rich sweetness of chocolate and the tart sweetness of candied orange peels



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| COP | Voisin · Candied orange peel in chocolate · 250g (8.8 oz) · \$38.00 |
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Chocolate Salted Butter Caramels



Individually wrapped in a Caramels de France collector tin. They get their rich sweet and savory flavor from the Guerande salted butter that is added to traditional ingredients like whole milk and cream. Each tin contains about 20 candies.

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| CSC-T | Maison d'Armorine . Chocolate salted caramels in Eiffel tower tin – 150g (5.29oz) |
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Candied Chestnuts in Cognac / *Marrons Confits au Cognac*



These candied chestnuts in cognac are the ultimate in luxurious holiday desserts.

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| CCC-J | Clément Faugier · Candied chestnuts in cognac, glass jar · 460g/310g (16/11 oz) · \$52.00 |
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Fruits in Liquor: Gorgeous to look at, but even better to eat, these six fruits in liquor include reine claudes (a plum of Lorraine), cherries, prunes, mixed fruit, raspberries, and guinettes, a semi-confit cherry.



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| DP-pl | Dist. du Perigord · Reine Claude plums in liqueur · 48cl (16.2 fl oz) · \$26.25 |
| DP-pr | Dist. du Perigord · Prunes in Armagnac · 48cl (16.2 fl oz) · \$26.25 |
| DP-mx | Dist. du Perigord · Mixed fruits in liqueur · 48cl (16.2 fl oz) · \$26.25 |
| DP-ch | Dist. du Perigord · Guinettes (cherries in Kirsch) 48cl (16.2 fl oz) · \$26.25 |
| DP-ra | Dist. du Perigord · Raspberries in liqueur · 48cl (16.2 fl oz) · \$27.00 |

Duck Liver Mousse / *Mousse de Foie de Canard*



Made with duck foie gras, these mousses provide an elegant yet economical alternative to pure foie gras. Serve chilled.

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| MFG | Rougié · Duck foie gras mousse (50% foie gras) · 320g (11.2 oz) · \$28.95 |
| MFGTR | Rougié · Duck foie gras mousse (50% foie gras) with 2% truffles · (11.2oz) · \$32.50 |

Duck Confit / *Confit de Canard*



A specialty of Gascony, confit is a time-honored method of preserving meat by salting it and cooking it slowly in its own fat. The cooked meat is then packed into a crock or pot and covered with its cooking fat, which acts as a seal and preservative. The beauty of this duck confit from Rougié is that all the hard work is done for you. All you have to do is to heat it and enjoy! You can also use this tender confit to prepare a cassoulet, or roast it with cep mushrooms for *confit à la basquaise*, with fried potatoes for *confit à la béarnaise*, or with sorrel for *confit à la périgourdine*. This confit is produced by Rougie in Canada.

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| DUCK | Rougié · Duck confit, 4 legs · 1.5kg (53 oz) · \$44.50 |
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Cassoulet: What bouillabaisse is to Marseille, cassoulet is to the Southwest of France: the subject of endless and spirited debate. Everyone agrees about the foundation, white beans cooked with fat, garlic, and herbs; this base gives the beloved dish its smooth texture and rich, creamy flavor. But the meats used to garnish the dish vary by region. In Toulouse, preserved goose or duck (*confit d'oie ou de canard*), mutton, and Toulouse sausage are essential ingredients; in Castelnaudary, pork and goose are the meats of choice; and in Carcassonne, mutton and partridge are *de rigueur*. Whatever the ingredients (these and other variations work equally well, to our mind), a homemade cassoulet is a labor of love, and many hours (Julia Child recommends two to three days!). If you are pressed for time, you will be pleased to discover this ready-made version from Elevages Périgord. Produced in Canada, this cassoulet contains two pieces of duck confit and two sausages per jar. Just warm it in the oven or stovetop and enjoy.



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| CASS | Elevages Périgord · Cassoulet · 850g (30 oz) · \$44.00 |
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