



Bistro Maison

729 East Third Street, OR 97128 Phone 503-474-1888 Fax
503-435-2228

Mushroom, Swiss cheese, and Fresh Herb Quiche
Serves 8

For Crust:

1 ½ cup flour, pinch of nutmeg, pinch of salt
¾ cup butter
¼ cup water
½ egg
1 tablespoon of fresh diced rosemary

For Filling:

6 eggs
2 yolks
½ quart of half and half
Salt
1 cup of cleaned mushrooms
2 cups of grated Swiss cheese
1 tablespoon each of the following fresh herbs; rosemary, parsley and thyme

To make crust:

In bowl add flour, nutmeg, salt, and butter. Add eggs and water.
Knead into dough
Let it sit for 30 minutes.
Roll out dough
Lay into an 8in pie pan.

To make filling:

In Cusinart add eggs, salt, ½ cup of mushrooms, 1 cup of Swiss cheese, herbs, salt, and half and half. Blend together for 20 seconds.

In crust put the remaining cheese and mushrooms in quiche and follow with the blended mixture from the cusinart.

Cook for 45 minutes at 300°F. Take out of oven and cool for 30 minutes.
Serve with salad or pomme frites.



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Pan Roasted Salmon with Fresh Sorrel Sauce
Sautéed vegetables with French Thyme
Serves 8

6 8oz pieces of Salmon Filet
Salt and pepper to taste
1 large shallot diced
Vermouth
2 cups of sliced sorrel
1/2 quart of heavy cream
2 cups each of sliced zucchini, carrots, cauliflower, and cherry tomatoes
French Thyme

Sauté each salmon filet on the rare side.
After sautéing salmon, remove and put in a warm place.
Using the same pan, sauté the diced shallot. Add sliced sorrel and mix.
Deglaze with the vermouth. Reduce and then add cream. Reduce once again.
Salt and Pepper to taste.
Pour into Cuisinart for 1 minute.
Pass through the cheese cloth and once again.

Blanch all sliced vegetables.
Sauté until soft in olive oil
Add French Thyme.

For plate presentation: place vegetables in center. Place salmon over vegetables and top with sorrel sauce.



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Saumon Marine (Cured Salmon)

1 Boned Salmon Fillet (about 3 lbs.)
1/3 Lb Granulated Sugar
1Lb Kosher Salt
1 1/2 tablespoons Crushed Black Peppercorns
1/3 cup of liquid smoke
1/3 cup juniper berries
1/4 lb Fresh Dill cleaned and chopped

- In a large bowl mix well sugar, juniper berries, liquid smoke, salt and pepper
- Lay fish, skin side down on a flat glass or stainless steel pan
- Lay fresh dill on top
- Pour sugar mixture over fish and lightly rub mixture all over dill covered fish.
- Cover entire fish and pan tightly with plastic wrap and refrigerate for 24 hours.
- Place minimum weight of 5 lbs over entire fillet
- After 24 hours take fish out of refrigerator, remove plastic, sugar mix, wash with cold water and pat dry.
- To serve, place skin side down on cutting board and garnish with lemon and mustard dill sauce. Slice paper-thin slanting slices and place on crackers or baguette

Mustard Dill Sauce

Mix together:
1/2 cup Grainy Dijon mustard
1 cup of honey
1/4 tsp salt
1/8 tsp white pepper
1 tbsp vinegar
1/4 cup fresh dill chopped

Pour in slowly: 1/4 cup vegetable oil

Stir rapidly



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Bavette (Hanger Steak with Herbs de Provence)

1 lb Hanger Steak Triangle or Flap
Olive Oil
1 tablespoon Oregano
1 teaspoon of lavender
1 tablespoon of thyme
1 tablespoon of marjoram
French Salt "fine"
Cracked Black Pepper
¼ lb butter

- Clean Steak by removing fat and cut in sheets/strips by cutting towards the grain
- Place inside 2 pieces of plastic wrap and beat with a mallet. This will tenderize the beef.
- Chop all herbs and mix together. In a separate bowl, take 2/3 of herb mixture and mix with olive oil to create a rub for the meat. Place the remaining 1/3 in another bowl and mix with butter to place on top of steak later.
- Place steak in herb oil and cover all sides. Place on hot grill and cook to desired temperature. Rare-1 minute, Medium-2 minutes, Well done-3 minutes
- Remove quickly from grill and top with herb butter before serving.

Roasted Potatoes and shallots with Rosemary

1 lb of small red bliss potatoes
½ lb of shallots
Olive oil
French Salt "fine"
Cracked Black Pepper
Fresh chopped Rosemary

Clean Potatoes and peel shallots

In a sauté pan, heat olive oil and add potatoes, shallots, rosemary, and salt and pepper.
Cover the sauté pan and cook on low flame for 10 minutes.
Turn over potato and shallots and cook for another 10 minutes.
Remove from heat, pat gently with paper towel and serve.