



## Introduction

This notebook represents a formative period in my career, spanning from my earliest experiences in professional kitchens from 1972 through to 1984, when my focus shifted towards broader management within hospitality operations.

Compiling content for *ChefsNotebooks.com* led me to rediscover these notes, which document an era when the Garde-Manger department was an essential cornerstone of large, traditional kitchens. It was responsible for a wide range of preparations—from butchery and fishmonger work to cold sauces, dressings, pâtés, terrines, galantines, and mousses. Today, much of this knowledge has been lost, with convenience replacing craftsmanship.

One aspect of “Garde-Manger” that particularly captivated me was the creation of decorative buffets.

I was fortunate to have been inspired by the artistic displays at *Hotelympia*, the renowned bi-annual international exhibition in London, and privileged to work under the mentorship of Remy Fougere at The Royal Garden.

With his guidance, I had the opportunity to develop these intricate presentations daily and compete at a professional level, ultimately representing the UK in various competitions.

Some of my early sketches of displays and garnishes can be found within these pages.

My hope is that this collection serves as a source of inspiration for today’s culinarians, encouraging them to revisit and revive some of these time-honoured techniques, as excellent tasting food never goes out of style.

The recipes and methods recorded here have been tested through years of practice and remain as relevant today as they were then.

I hope that you enjoy reading through these records. Every page certainly holds many memories for me!

Wishing you much happy cooking.

Mark J French

## Garde-Manger Photos from My Archives



Hors d'œuvre Trolley - Esso Motor Hotel '74.

Egg Mayonnaise :- slices or halves.

Cucumber Americaine :- Slices of tomato + cucumber.

Celery Bonne Femme :- celery, apple, cream + french mustard.

Salade Suzanne :- Beetroot, gherkin, Beet + sieved egg.

chicken salad :- chicken, gherkin, onion, pimento, tomato, olive, mustard + mayonnaise

Japonaise :- Pear, apple, banana, grape, cherries, orange, cream + lemon.

Tomates forcies :- Prawn cocktail mixture.

Pain à la française :- Pâté etc. on french bread.

Variantes :- artichoke bottoms, h. vats, spring onion, cauliflower, pimentos, gherkin, + vinegar.

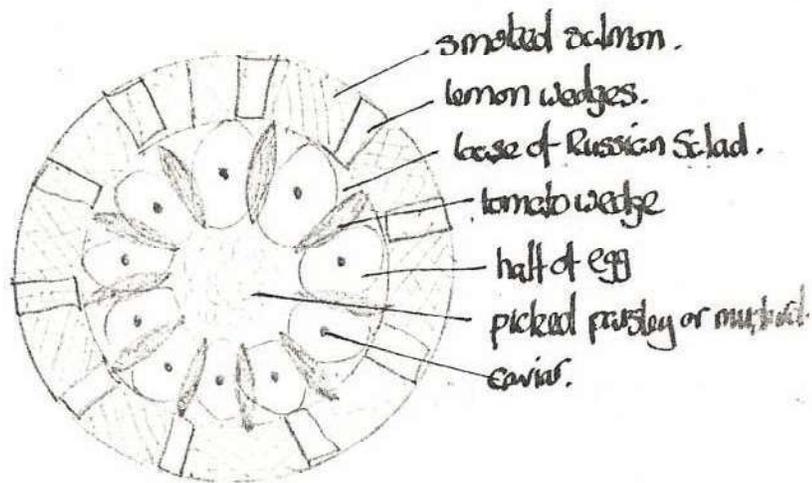
Also :- Potato Salad, Coleslaw + Waldorf.

## Pickled Red Cabbage.

finely shred some red cabbage, then blanch and refresh.

Boil some vinegar with peppercorns, bay leaves and some sliced onion. When cold the shredded cabbage with the vinegar is bottled and used after two or three days.

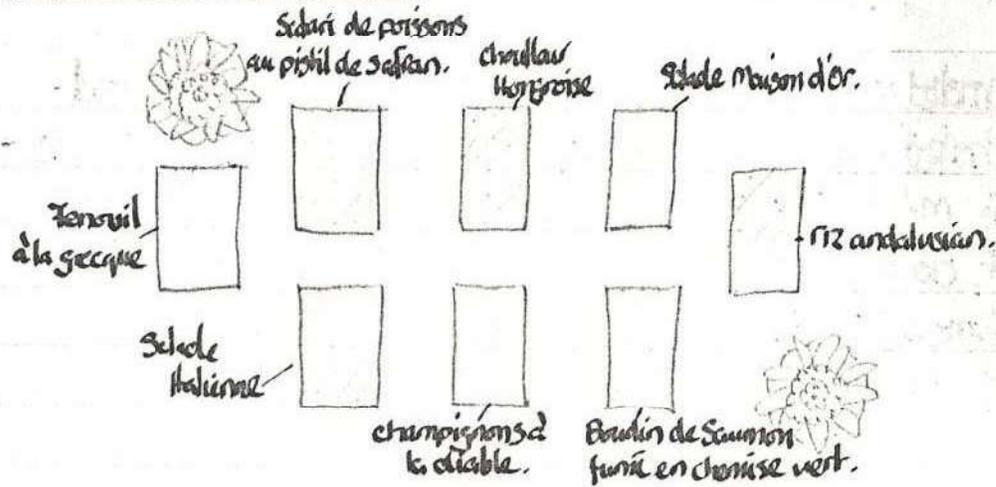
## Oeuf à la Russe au Saumon Fumé.



## Crème de Concombes <sup>à la</sup> Ciboulette.

Made as for Vichyoise, substituting most of leeks for cucumber. Serve with brunoise of cucumber, chopped chives and a sauce of cretons.

## Selection of Hors d'Oeuvres



Pâte à choux (450g) To be used in fish morsoes.

1/2 pt water.  
5oz Flour.  
4oz Margarine.  
4 eggs.  
Salt.

## Quiche Jurassienne.

As for Quicheorraine, but ladons of bacon and julienne of leek.

## Mackerel and Egg Pate

4 smoked mackerel,  
2 chopped eggs.  
 $\frac{3}{4}$  lbs. melted butter.  
 $\frac{3}{4}$  pt. cream,  
 $\frac{1}{2}$  lemon juice  
Seasoning.

Make a purée of the mackerel and butter. Add other ingredients and serve in individual moulds.

## Kipper Worcester.

1 lb kipper.  
 $\frac{1}{4}$  pt double cream  
2 oz. clarified butter  
 $\frac{1}{2}$  lemon juice.  
tobacco, worcester sauce,  
chopped parsley.

Purée the kipper and butter, stir in cream, lemon, parsley and sauce, top with clarified butter.

\* KEEPS WELL.\*

- Also serve as for Haddock Pate.

Andouille de Fruit de Mer. (Dorchester Terrace).

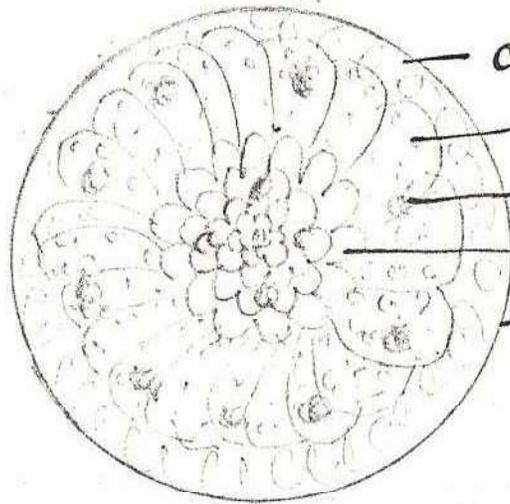
		50 cwt	100 cwt	200 cwt	400 cwt
<u>Fish Mousse.</u>	4 LB	1.75k.	3.5k.	7k.	14k.
<u>lobster meat.</u>	6.1 <sup>3</sup> / <sub>4</sub> oz	0.175k.	0.325k.	0.750k.	1.3k.
<u>Coquilles St. Jacques</u>	32 doz	0.6k.	1.1k.	2.2k.	4.4k.
<u>Monk Fish.</u>	1 1/2 LB	0.750k.	1.5k.	3k.	6k.
<u>Salmon.</u>	8 3/4 oz	0.250g.	500g	1k.	2k.
<u>Fennel.</u>	6. oz	0.175g.	0.325g	0.750g	1.5g.

Dice all fish to 1/2" square. chop the dill and mix fish etc with the mousse. Pipe into sausages 5" long.  
\* N.B. All ingredients must be very cold.

Fish Mousse. (Amount for quenelles or saufflé made in 3" diam.)

	10 cwt	50 cwt	100 cwt	200 cwt	400
<u>Fish.</u>	1 LB	5 LBS	10 LBS	20 LBS	40
<u>Egg Whites.</u>	2	10	20	40	6
<u>Cream</u>	1/2 pt	2 1/2 pts	5 pts	10 pts	20
<u>Noilly</u>	1 fl oz	5 fl oz	1/3 bot.	3/4 bot	1 1/2
<u>Seasoning.</u>					

## Presentation of Boeuf à la Mode.



- chopped aspic border.
- slices of beef.
- fresh coriander.
- carrot sliced on slant.
- whole platter glazed with aspic.

## Terrine of Scallop + King Crab. (4 terrines - 12" x 3").

10 LB Scallops,  
1 1/2 LB Crabmeat.  
2 pcs Avoset.  
1 1/4 pts Egg white.  
Red Caviar  
Maitre d'Hotel.

Make mousse with scallop, egg + cream.  
Fold in crab and red caviar as  
garnish.

Serve with Curried rice + banana salad.

## Spice Butter. (U.S.V.I.) (7 ÷ 3)

20 lbs	60 lbs.	Soft butter.	1 cup	3 cups	salt.
$\frac{2}{3}$ cup	2 cups.	Horseradish.	1 cup	3 cups	dry mustard.
$\frac{2}{3}$ cup	2 cups.	Marjoram.	1 cup	3 cups	black pepper.
$\frac{2}{3}$ cup	2 cups.	Basil.	2 cups	6 cups	lime juice.
$\frac{2}{3}$ cup	2 cups.	Thyme.	$2\frac{2}{3}$ cups	7 cups	Worcester sauce.
$\frac{2}{3}$ cup	2 cups.	Tarragon.	1 tspn.	3 tspns	Cayenne pepper.
4 cups	12 cups.	Parsley.			
1 cup	3 cups	garlic cloves.			
2 cups	6 cups	shallots.			

## Comucopia

5 lbs Bread Flour.  
2 ozs Salt.  
2 ozs Sugar.  
2 ozs Shorting.  
2 ozs Egg White  
 $\frac{1}{2}$  qt Water.

Make dough and mix on 2nd speed 12 mins.  
Cook Comucopia at 400°F.  
Pass dough through sausage funnel.  
Egg wash before cooking.  
After cooked brush with gelatin mix.  
 $\frac{1}{2}$  oz powdered gelatin & 1 pt water.

## Grawlx.

3 to 3½ lbs Salmon.  
1 tye bunch Dill.  
¼ Cup coarse salt.  
2oz Castor sugar.  
2 tbsps black peppercorns crushed.

Mix ingredients and cover the Salmon in a stainless container. Put a weight on top, cover and turn every 4 hrs for 48 hrs.

\* N.B. SALMON MUST BE V.V. FRESH!!!! \*

## Mustard Sauce (to be served with grawlx). (½ pt)

4 tbsps dark mustard.  
1 tbsps English mustard.  
½ oz Castor sugar.  
2 tbsps white wine vinegar.  
6 tbsps veg oil.  
3 tbsps dill.

Mix the mustard sugar and vinegar then slowly beat in the oil.  
Finally stir in the dill.

Persillade Sauce :- Ravigote + garlic + french mustard.

Horseradish Sauce :- Horseradish, cayenne, lemon, cream.

Beignion Sauce :- Mayonnaise, anchovy + caviar.

Anglaise Fried Sauce :- Mayonnaise + English mustard.

Tartare Sauce :- Mayonnaise, gherkin, capers, onion, egg + parsley.

Sauce Verte :- Mayonnaise, tarragon, chervil, chives, watercress (spinach).

Cocktail Sauce :- Mayonnaise, tom ketchup, ~~lemon~~ brandy, horseradish, Worcestershire, cayenne, tabasco.

Thermidor Sauce :- English + french mustard, lemon, cayenne + whipped cream.

Swedish Sauce :- Cooked sieved apple with wine + lemon, horseradish + mayonnaise.

Indese Sauce :- Mayonnaise + tomato prongal purée.

Danish Sauce :- Apple purée + orange + lemon juice + julienne + cardamom + sweet sherry.

Curry Dressing :- mayonnaise, pa... , honey, chopped scallion, celery salt, curry powder, mustard, curry powder, nutmeg.

Thousand Island Dressing - Mayonnaise, chilli, peppers, onions, gherkins, tomatoes.

Indonesian Dressing - Mayonnaise with peanut butter.

Green Goddess Dressing - Mayonnaise, herbs, lemon, anchovy.

Palm Beach Dressing - Mayonnaise, honey, sour cream, chives.

Sauce Remoulade - Mayonnaise, gherkins, capers, parsley + anchovy.

Sauce Gribiche - Tartare with egg white.

Sauce Ardouise - 3 parts Mayonnaise 1 part tomato ketchup, <sup>juice of</sup> piment.

Mint Sauce - Blanched cold mint, sugar + vinegar.

Nicoise Sauce - Vinaigrette, french mustard, capers, dices, anchovy, parsley.

Cumberland Sauce - Redcurrant, port, English mustard, shallot, cayenne <sup>+ lemon</sup> orange <sup>juice</sup> + lemon <sup>juice</sup>.

Oxford Sauce - Cumberland sauce + <sup>chopped</sup> julienne of lemon zest.

Ravigote Sauce - Vinaigrette, shallot, parsley, chervil, tarragon, capers, anchovy, <sup>egg</sup>.

Placa Dressing ♂ - Vinaigrette + chilli sauce + chutney.

Cream Dressing ♂ - Vinaigrette + half whipped cream + cayenne.

Parmesan Dressing ♂ - Vinaigrette with parmesan.

Egg Dressing ♂ - Vinaigrette with beaten raw egg.

Minted Dressing ♂ - Vinaigrette + chopped fresh mint.

Swiss Dressing ♂ - 3 parts rendered fat bacon - 1 part hot vinegar, + sugar.

Chiffonade Dressing ♂ - Vinaigrette + chopped egg, parsley + brunoise beetroots.

St Regis Dressing ♂ - Vinaigrette + Worcester sauce, Egg mustard + cayenne.

Escoffier Dressing ♂ - Mayonnaise, lemon juice, Worcester sauce, chilli, paprika + chives.

Special Dressing ♂ - Mayonnaise, chopped tarragon + chives, tarragon vinegar + cream.

Quinn Dressing ♂ - Mayonnaise, beetroots, red + green peppers, parsley + chives, caviar.

Italian Dressing ♂ - Mayonnaise, lemon juice, chopped parsley, diced brunoise.

## Salad Dressings + Cold Sauces

Mayonnaise ♂ - 60 Eggs yolks - 5 gals Oil.

Vinaigrette ♂ - 3 parts oil - 1 part vinegar - mustard.

Lemon Dressing ♂ - vinaigrette + lemon juice.

Peppercorn Dressing ♂ - sour cream, mayonnaise, lemon juice, Worcester, <sup>beef ste</sup> <sub>ref</sub>

English Mustard ♂ - vinaigrette + Eng mustard.

Green chilli Mayonnaise ♂ - Mayonnaise, lime juice, onion puree, green

French Mustard ♂ - vinaigrette + French mustard.

Red Mayonnaise ♂ - Mayonnaise, garlic, basil, pimentos, gd red pepper, be

Fine Herb Dressing ♂ - vinaigrette + chopped parsley, chervil, tarragon

Pesto Mayonnaise ♂ - Mayonnaise, garlic, basil, spinach.

Marsellaise Dressing ♂ - vinaigrette + crushed garlic.

Tomato Dressing ♂ - <sup>Malbise</sup> Tomato puree + diced tomato and vinaigrette

Paprika Dressing ♂ - Vinaigrette + finely chopped onion + paprika.

Gasconne Dressing ♂ - Marsellaise + baked garlic flavoured flour

Anchovy Dressing ♂ - Vinaigrette + sieved anchovy fillets.

Terrine (Court Garden). (1 x 12" x 2 1/2")

- 200g. Chicken Mousse.
- 100g. Spinach purée (dry).
- 150g. Carrots
- 100g. Haricots verts.
- 140g. Zucchini.
- 140g. mushroom (ie chanterelles).
- 400g. Broccoli.

VEGETARIAN

8 EGGS : 1 QT CREAM +  
2 EGGS YOLKS

All blanched and dried  
v. well.

Chicken Mousse.

(44)

- 1.8k Minced chicken.
- 5 pts Cream.
- 5 fl oz sherry.

chill ingredients in freezer, and blend.

Sauce.

- 24 tomatoes.
- 1 pt chicken stock.
- 1 pt olive oil.
- 1/3 pt ~~white~~ wine vinegar.

and tomatoes with oil and vinegar.  
Season, sugar and correct consistency with  
stock. Colour with tomato purée.

## Cold Asparagus + Watercress Soup. (4 cvs)

200g. Finely chopped onions.

200g. Roughly-chopped Asparagus stems.

50g. Watercress.

10cl. chicken stock.

Mint, thyme, chervil.

chives.

Yoghurt + cream.

Sweat onions and Asparagus.  
add stock and reduce by  $\frac{1}{2}$ .

Just before blending and fasting,  
add the watercress.

## Pâté à Pâté.

1  $\frac{3}{4}$  lbs Butter.

12 Egg yolks.

1 cup. Oil.

5 lbs. Bread Flour.

1 pt. Cold Water.

dash. Salt.

Mix butter, yolks + oil

Add flour and salt.

Knead + rest for 12 hours.

## Caesar Salad Dressing. (v.s.v.1.)

- 30 Eggs.
- 2 cups Mustard.
- 8 Tbspn Crushed peppercorns.
- 28oz Anchovy purée.
- 1 cup Salt.
- 2 Bottle Worcester Sauce.
- 1 1/2 pt lime juice.
- 1 gal. Red wine vinegar.
- 24 cloves garlic.
- 3/4 gal Good Salad oil.
- 1 lb Parmesan cheese.
- 3 lb Mashed Blue cheese.

Mix ingredients as for Mayonnaise

## Roquefort Dressing. (v.s.v.1.)

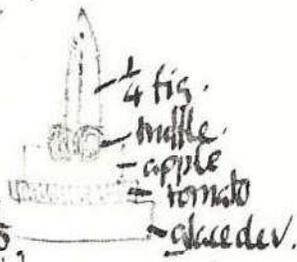
- 10 lbs Roquefort cheese
- 2 Gals Mayonnaise
- 1 Gal Milk.
- 20 pts Sour Cream.
- 1/2 cup onion salt.
- 1 tspn Cayenne.
- 1 cup lime juice + 1 cup Worcester Sauce.

Blend all ingredients on Mixer.

# Garnishes.



Cuc. Case + tomato



1/4 fig.  
- melle.  
- apple  
- tomato  
- glace dev.



spinach + carrot  
mousse



Fennel + veg / carrot  
balls.



poached pear  
in Savarin mold.



Cuc. carrot  
potato  
garnish



melon + fruit.



2 chemuried  
mounds  
together.



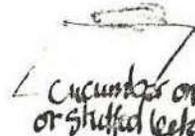
heart of palm bouquet.



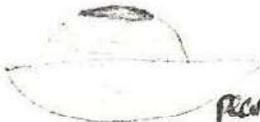
glace dev. + Egg.



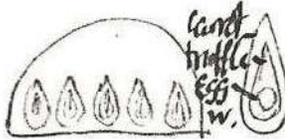
avocado tomato.



Cucumbers on tart  
or stuffed leek.



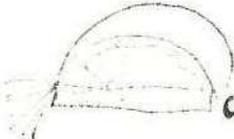
pear 1/2 + mousse  
+ mushroom.



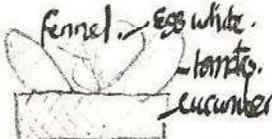
carrot  
truffle  
egg  
w.



quail egg.  
nest/sun  
of julienne.



cuc + prawn  
+ mousse.



fennel - egg white.  
- tomato.  
- cucumber



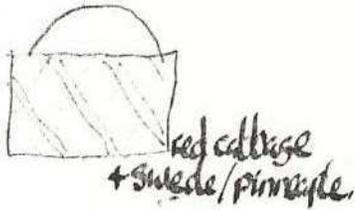
black cherry  
artich.



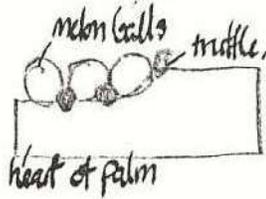
Cuc case + veg.



mussel shell  
- chaudfroid.  
- mussel.  
- fennel/dill.



red cabbage  
+ swede/pumpkin



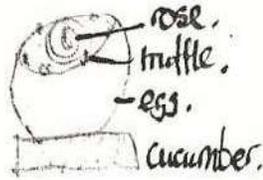
melon balls  
truffle.  
heart of palm



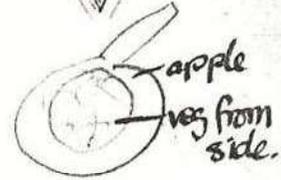
peeled fig.  
glaze ruffe.  
section out.



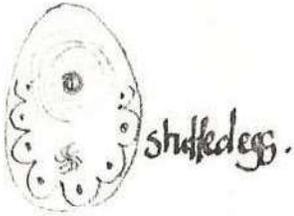
tomato 1/2 + veg.



rose.  
truffle.  
- egg.  
cucumber.



apple  
veg from  
side.



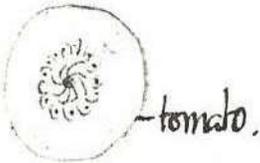
stuffed egg.



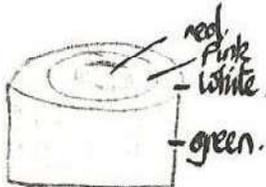
chou  
egg.  
truffle  
tomato.  
green mouse.



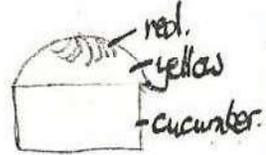
decorated  
mould  
(Colanta)



tomato.



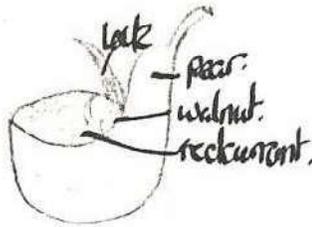
red.  
pink  
white.  
green.



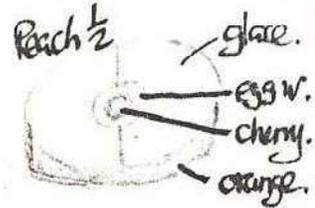
red.  
yellow  
- cucumber.



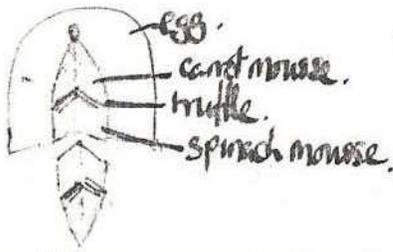
cucumber case  
+ asparagus.



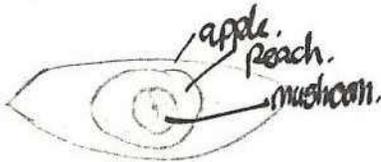
lett  
pear.  
walnut.  
rockmouset.



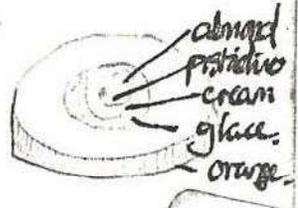
Peach 1/2  
glaze.  
egg w.  
cherry.  
orange.



egg.  
carrot mouse.  
truffle.  
spinach mouse.



apple.  
peach.  
mushroom.



almond  
pistachio  
cream  
glaze.  
orange.