



07 Ardèche has a landscape that includes rolling hills and forests, open moorland with small scale farming, and craggier landscapes with cliffs and steeper hills. There are lots of picturesque ancient villages to explore and the department also includes one

of the most scenic highlights in France - the Gorges of the Ardèche.

The Ardèche is a gourmet Department where local products such as chestnuts, lamb, Mezenc beef, Boreas purple potato, mountain charcuterie, wild mushrooms, local wines and fruit juices, among other authentic flavours predominate. Ardèche is proud of its reputation as the largest producer of chestnuts in France.

Le Cousina is a soup based on the chestnuts accompanied by a poultry broth, nutmeg and crème fraîche.

Fricassée de Dinde à l'Ardéchoise Poultry and chestnuts make wonderful companions. This typical dish is accompanied by crème fraîche and thinly sliced mushrooms.

Le Gâteau Ardéchois is a cake made up of chestnut flour, almond powder, brown sugar, cream of sweet chestnut plus some glace chestnuts.

Jambon de l'Ardèche is a dry-cured ham made from the hind leg of a pig. The older the ham, the more intense its flavour becomes, and the meat becomes firmer. The texture is supple and pleasant while the taste is strong and meaty, with hints of chestnuts, hazelnuts and a unique, rich aroma..

Clairette de Die is a small French appellation producing sparkling wines based on Muscat Blanc à Petits Grains and Clairette grapes. These light and fruity wines are usually enjoyed young, with aromas of peaches, apricots, roses, and citrus. It is recommended to serve them well-chilled, preferably in champagne glasses. The wines can pair well with canapés, foie gras, fruit salads, and fruit tarts, but they also make a great aperitif.

Le Brin is a cheese made with cow's milk and has a washed rind. Its texture is tender and creamy, the aromas are nutty, while the flavours are buttery and slightly

sweet. The cheese is easily spreadable, so it is recommended to serve it with crusty bread or crackers.

Ardèche Caillette (Pork & Chard Meatball) with Chestnuts

Makes 10

Ingredients

2kg fresh chard

500g pork belly

100g pig's liver

100g pork rind

50g pig's heart

50g pork kidney

50g pork scratching,

Salt, pepper, allspice, garlic powder and thyme

A few chestnuts au naturel

Method

Preheat the oven to 200°C (fan180C).

Put the chard in boiling water to cook.

Remove from the heat once the water returns to boiling point

Drain and press the chard.

Chop the pressed chard, meat and offal, scratchings and chestnuts together.

Season to taste and mix together.

Shape the mixture into balls.

Cook in the oven from 45 mins to 1 hour, checking every now and then.

Chestnut Tart

Preparation Time; 5 mins, Cooking Time; 25 – 30 mins

Ingredients

1 shortcrust pastry

4 eggs

1 pot (370g) of chestnut jam

20cl crème fraiche

Method

Set oven at 180C to 200°C (fan 160C to 180C)

Mix the egg yolks and chestnut jam

Add the crème fraiche.

Whisk the egg whites into stiff peaks

Incorporate them into the chestnut jam and crème fraiche mixture.

Pour this preparation onto the pastry placed in a pie dish and cook in the oven.