



**52 Haute-Marne** In the south of the region lies the Langres Plateau. This and other limestone highlands in Haute-Marne are among the most heavily forested areas of France. Farther west, the dry chalk platform is traversed (southeast-northwest) by

the converging Aube and Seine river valleys, which cut through Côte des Bars, a region of scarped limestone hills. The rugged Argonne Massif lies in the northern part of the region and is drained by the Aisne River. Other important rivers include the Meuse and the Marne.

Farms in this rich agricultural region (particularly on the chalk plains) are large, capital-intensive, and highly mechanized. Cereals (especially wheat and barley) are widely cultivated, and other major crops include alfalfa, sugar beets, legumes, and rapeseed. Large quantities of champagne and table wine are produced annually. The champagne industry is of great importance around Reims and Épernay, where it is a major employer. Dom Pierre Pérignon was born just east of Épernay in Sainte-Menehould.

**Tuber Uncinatum** (also known as the grey Burgundy truffle) is gathered in the forests that surround Chaumont and adds flavour to the most refined dishes.

**Caprice des Dieux** is a soft-ripened cheese made with pasteurized cow's milk with a creamy and smooth texture underneath its bloomy oval rind. The aroma is fresh, while the flavours are nutty and buttery.

**Vignotte** is a cheese made from pasteurized cow's milk and extra cream with a smooth, creamy, buttery, and almost spreadable texture. The aromas are intense, while the flavours are lemony, with bitter and mushroomy undertones. Good grilled, added to soups and burgers, or served with crackers and biscuits. Pair it with champagne or Sauvignon Blanc.

**Volailles du Plateau de Langres** meat is firm but tender and flavourful, and the skin is fine and delicate, with no excess fat.

**Potée Champenoise** made with white beans, beef short ribs, pork belly, pork shoulder, beef tongue, onions, carrots, turnips, leeks, celery, cabbage, potatoes, bouquet garni, peppercorns, vermicelli noodles, and smoked sausages such as

kielbasa. It is simmered for a long time, the broth is served separately vermicelli noodles or a baguette. The meats and vegetables are served separately with mustard or horseradish.

## **Potée Champenoise**

A traditional dish of simmered pork, beans, and vegetables celebrates the end of the Champagne harvest at a Cochelet feast.

Preparation Time; 1hr 30mins, Cooking Time;3hr 20mins, Serves 8

### **Ingredients**

1 small head green cabbage, quartered

2kg bone-in pork shoulder

500g unsliced fresh or smoked slab bacon

500g pork shank

1 medium-size yellow onion

6 carrots, cut into 4-inch segments, divided

10 black peppercorns

5 whole cloves

125ml dried large white beans (such as haricots de Soissons), soaked overnight and drained

4 medium turnips, quartered

3 garlic cloves

1kg medium new potatoes, peeled and halved

4 leeks, halved lengthwise and cut into 50mm long segments

1 large smoked pork sausage (such as Morteau or smoked kielbasa) (400g)

1 bouquet garni (thyme sprigs, parsley sprigs, fresh bay leaf, and celery stalk tied in a bundle)

Crusty bread

Dijon mustard (such as Maille),

Prepared horseradish, for serving

## Method

Fill a stockpot with water, and bring to a boil over high heat.

Add cabbage, and cook until tender and bright green, about 15 minutes.

Transfer cabbage to a bowl filled with ice water, and let cool.

Drain and set aside.

Add 5.5l water to an 11l stockpot, and bring to a boil over medium-high heat.

Add pork shoulder, bacon, and pork shank.

Return to a boil over high heat.

Add onion, 2 carrot pieces, peppercorns, and cloves, reduce heat to medium-low to maintain a gentle simmer. Cook, skimming carefully, until water is clear, about 30 minutes.

Add beans, turnips, garlic, and remaining carrots.

Reduce heat to low, simmer until meat and beans are tender, 2 hrs 30 mins to 3 hrs.

Remove meat to a platter, and cover with aluminium foil while it rests.

Add cabbage, potatoes, leeks, sausage, and bouquet garni to bean mixture; add water as needed to cover.

Bring to a boil over medium-high heat.

Reduce heat to medium-low, and simmer until potatoes are fork-tender, about 20 minutes.

Remove and discard bones from meat.

Slice meat, and arrange on a large platter over the vegetables and beans.

Strain the broth, and serve in individual cups.

Serve with crusty bread, mustard, and horseradish.

**Suggested Pairing** Crisp, classic champagne or a full bodied red