

The Foodist: Exotic Quail Egg Salad

This salad is a surprising and savory delight and you can add bacon or a warm vinaigrette to warm it up!

The Foodist: Scotched Quail Eggs

Quail are the newest fowl species at Mezzacello. Here is a recipe for delightful scotched quail eggs that Rick makes!

The Foodist: Cauliflower and Roquefort Soup

This is a modification of another The Foodist recipe. The cauliflower, roquefort and walnuts pair nicely.

The Foodist: Chestnut and

Pumpkin Soup

Another delightful soup from The Soups of France. This soup is good hot, warm or cold! Perfect soup to impress!

The Foodist: Cabbage and Roguefort Soup

Another exquisite soup from the book The Soups of France. This one has fresh veggies from the garden and that cheese!

The Foodist: Wilted Dead Nettle Balsamic

This was a delight! Purple Dead Nettle wilted with spinach and topped with balsamic vinegar and a poached duck egg!

The Foodist: Catalan Roasted Eggplant and Tomato Soup

This classic french soup is influenced by spicy Catalan and arabic flavors. A very rich and tangy soup!

The Foodist: Frog Legs in Watercress Cream

This is a deceptively simple and delicious cream soup. Everyone is put off by the frogs legs, but do try it!

The Foodist: Classic Roasted Chicken

This simple and delightful recipe is super simple and made with fresh winter root vegetables and juicy chicken.

The Foodist: Butter Is Better Fresh

This is a simple way to make fresh butter from heavy whipping cream or goat or cow milk that has NOT been pasteurized.