

Cooking: video A

3 chefs are invited to have lunch by another chef, Yves Rivoiron.

On the menu: Specialities from Lyons.

Pig's trotters

Oxtail

And 'gras-double', which is ox tripe

And a praline tart.

Nathalie: "Hmm...that looks delicious, what is it?"

Jean-Louis: "Well, what I'm making for you is oxtail simmered in tomatoes and shallots."

Nathalie: "So what do you have to do first?"

Jean-Louis: "First you cook the oxtail. So you stew the oxtail for three hours, three and a half hours. Because this takes time. You just simmer it gently. Until you hear the bubble bubble of the broth."

Nathalie: "Hmm that looks really delicious. What is it..?"

Eric: This is called a praline tart. That's a nice reduction of cream and pralines (sugared almonds)...which is...pralines are... a very typical sweet from Lyon."

Nathalie: "Does it take long to make?"

Eric: "You'll need...you'll need a good half to three quarters of an hour."
Come on [a toast] to your health! To us! To friendship...good health to you all!"