

Claude Monet: Normandy Apple Tart (*Tarte aux Pommes*)

Source: Monet's handwritten cooking journals at Giverny.

- **Ingredients:**

- 1 sheet puff pastry or pâte brisée
- 4–5 firm, tart apples (such as Calville Blanc or Granny Smith), peeled, cored, and thinly sliced
- 4 tbsp (55 g) unsalted butter, cubed
- ⅓ cup (65 g) granulated sugar
- 3 tbsp apricot jam + 1 tbsp Calvados (for glazing)

- **Method:**

1. Preheat oven to 400°F. Roll the pastry into a 10-inch round and transfer to a parchment-lined baking sheet or tart pan.
2. Arrange apple slices in tight, concentric rosettes directly onto the pastry.
3. Scatter sugar evenly over the apples and dot with butter cubes.
4. Bake for 30–35 minutes until the pastry is crisp and apples turn golden-amber with slightly caramelized edges.
5. Warm the apricot jam with Calvados, strain, and brush generously over the warm tart.

Frida Kahlo: Red Snapper Veracruz (*Huachinango a la Veracruzana*)

Source: Guadalupe Rivera Marín's records of Frida's Casa Azul kitchen notebooks.

- **Ingredients:**

- 4 red snapper fillets (approx. 6 oz each)
- 3 tbsp olive oil
- 1 medium white onion, thinly sliced
- 4 cloves garlic, minced
- 1½ lbs (700 g) ripe Roma tomatoes, peeled, seeded, and chopped
- ⅓ cup pitted green Manzanilla olives, halved
- 2 tbsp capers, rinsed
- 3 canned pickled jalapeños or chiles güeros, sliced into strips
- 2 dried bay leaves and 1 tsp dried Mexican oregano
- Salt and freshly ground black pepper to taste

- **Method:**

1. Heat olive oil in a wide skillet over medium heat. Sauté onion until translucent, then add garlic for 1 minute.
2. Stir in chopped tomatoes, oregano, bay leaves, salt, and pepper. Simmer over low heat for 12–15 minutes until thick.
3. Fold in olives, capers, and chile strips; simmer 3 minutes more.
4. Season snapper fillets with salt and lime juice, nestle them into the bubbling sauce, cover, and gently poach over low heat for 8–10 minutes until flaky. Serve immediately with warm corn tortillas.

Salvador Dalí: Soft Boiled Eggs with Smoked Salmon (*Les Œufs de Gala*) Source: *Dalí's surrealist gastronomic cookbook, "Les Dîners de Gala" (1973).*

- **Ingredients:**

- 4 large fresh eggs
- 4 oz (115 g) high-quality smoked salmon, finely minced
- 3 tbsp crème fraîche or double cream
- 1 tsp freshly grated horseradish (or Dijon mustard)
- 1 tbsp finely snipped chives
- 2 tbsp paddlefish caviar or lumpfish roe (for garnish)
- Freshly cracked white pepper

- **Method:**

1. Soft-boil eggs in gently simmering water for exactly 6 minutes. Plunge immediately into ice water.
2. Carefully slice the top third off each egg with an egg scissors/topper and scoop the warm soft yolks and partial whites into a small bowl, preserving shells in egg cups.
3. Whisk yolks with crème fraîche, horseradish, chives, and white pepper until velvety.
4. Layer finely diced smoked salmon inside each empty egg shell, pipe or spoon the enriched yolk mixture back on top, and crown with a spoonful of black caviar.

Georgia O'Keeffe: Roasted Corn & Green Chile Chowder *Source:*
Margaret Wood's "A Painter's Kitchen: Recipes from the Kitchen of Georgia O'Keeffe" (Abiquiú, NM).

- **Ingredients:**

- 4 cups fresh sweet corn kernels (cut from ~5 cobs)
- 4–5 roasted Hatch green chiles (peeled, seeded, and chopped)
- 1 medium onion, diced
- 2 medium Yukon Gold potatoes, peeled and cubed small
- 3 tbsp unsalted butter
- 3 cups light vegetable or chicken stock
- 1 cup whole milk or light cream
- Salt and ground cumin to taste

- **Method:**

1. Melt butter in a large soup pot over medium heat. Add diced onion and cook until sweet and translucent.
2. Stir in cubed potatoes, half of the corn kernels, and the stock. Bring to a boil, then reduce heat, cover, and simmer for 15 minutes until potatoes are tender.
3. Transfer 2 cups of the soup mixture to a blender and puree until completely smooth; pour back into the pot to create natural body.
4. Add the remaining whole corn kernels, chopped roasted green chiles, and milk. Simmer gently for 8–10 minutes. Season with salt and a pinch of cumin.

Paul Cézanne: Provençal Tapenade & Garlic Croutons *Source: Culinary records from Aix-en-Provence documenting Cézanne's studio larder.*

- **Ingredients:**

- 2 cups oil-cured black olives (such as Nyons or Kalamata), pitted
- 3 tbsp salted capers, soaked and drained
- 4 anchovy fillets packed in oil, drained
- 1 clove garlic, minced
- ⅓ cup extra-virgin olive oil (preferably Provençal)
- 1 tbsp freshly squeezed lemon juice
- 1 tsp fresh thyme leaves, finely chopped
- Fresh crusty baguette, sliced and toasted with olive oil

Method:

1. Place pitted olives, capers, anchovies, and garlic in a stone mortar (or pulse briefly in a food processor—keep it rustic, not pureed).
2. Grind firmly into a coarse paste.
3. Drizzle in extra-virgin olive oil in a steady stream while working the pestle to emulsify lightly.
4. Stir in lemon juice, fresh thyme, and freshly cracked black pepper. Spread across warm, garlic-rubbed toasted baguette croutons.