

**Dinner and A Book**  
**Episode #607**

**Menu:**

*Cuisine is French*

*Dinner segment is at Char's Cafe & French Bakery in Elkhart*

Goat cheese Salad with Baguette  
Portabello mushrooms and Tilapia with Sauce Vierge  
Salad de Fruit  
Creme Brule

**Recipes:**

**Goat Cheese Salad with Baguette**

Toast 3 slices of French Baguette  
Arrange 2 cups of bagged salad on a square white plate  
Slice Roma tomatoes  
Slice a roll of white goat cheese and arrange over the greens. Scatter sliced Roma tomatoes. Drizzle a sauce of live oil, vinegar, mustard and garlic over the salad. Place the 3 triangles of French bread to one side. Sprinkle cayenne pepper along the borders of the square dish.

**Portabello Mushrooms and Tilapia with sauce Vierge**

Chop 4 small Portabello mushrooms.  
Heat a sauce pan with olive oil and butter. Cook mushrooms and then put in a bowl. Meanwhile coat a nice slice of Tilapia in 1 whipped egg and sprinkle with flour. Cook fish in Olive oil and butter, turning once. Meanwhile chop 1 tomato, 1/2 onion, some fresh cilantro and sprinkle with lemon juice. Put in a small bowl. When fish is cooked, (about 5 minutes), plate the fish alongside the mushrooms. Spread the tomato mixture on top of the fish. Serve.

**Salad de Fruit**

Fill a martini glass with scoops of melon and watermelon balls and fresh berries. Top with fresh mint.