

**From:** Dr Maxwell <[REDACTED]>

**To:** Ghislaine Maxwell <[REDACTED]>

**Subject:** Here are the recipees you wanted. I went through it all with a tooth pick and it could be OK

**Date:** Sat, 04 Jan 2003 11:48:18 +0000

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My darling,

I paste it below, but am sending it as an attachment as it is neater if you can open it.

Much love

Maman

Marion's Nice biscuits Chocolate Cake

1lb of Nice biscuits . (These are actually called Nice if you cannot find them then it must be a dry light pain biscuit)

1lb of dark sugared cooking chocolate. Best is French plaques of chocolat Meunier or Nestlé  
Chocolat Noir (at 52% cocoa)

1 lb of Margarine. Originally we used one called ECO which does not exist in England anymore. It is important that you buy the right margarine. It must be one that solidifies when cold and not the modern type that spreads easily right out of the fridge or your cake will turn out in a kind of cream and not in the crisp type that you love!!

2 eggs

2 table spoons of Castor sugar

2 drops of vanilla essence

Melt down the chocolate and margarine together (best in the microwave or in a slow gas or electric top). Then add the beaten up egg quickly into the warm chocolate and margarine until it's well mixed. Then add the biscuits, cut into small pieces, the sugar and the vanilla.

Mix the whole ingredients and put in a round or square 7 to 8" wide by 3" deep metal or pyrex mould which you have first lined with grease proof paper or foil paper. Then put in the fridge until it's hard. (It's best overnight).

Cheese puffs or P's de Nonne (Nun's farts)

200 gr of water

50 gr of butter

125 gr of plain flour

50 gr of grated cheese (the best is French gruyère or Swiss Ementhal 4 eggs  
nutmeg, salt and pepper (just a pinch of each)

Mix the flour pepper, salt and nutmeg together

Heat the water and butter together until it boils then, pour in one-go the flour and spices and taking the pan off the heat, briskly mix the whole paste until it comes off clean from the side of the pan and from your spoon.

Add the grated cheese then the eggs one by one. Then you get a soft dough.

By then you have heated the frying pan of oil (either ground nut or sunflower oil) and you drop in the puffs from the spoon, as big as a walnut size, in the hot oil. You know the oil is hot enough when it starts just smoking) and cook until golden brown.

Serve on a folded linen napkin with the fold covering the puffs and eat when hot and just out of the pan! The trick to success is to be very quick with the paste, you must not labour the dough but do it very quickly.

Latkes (Grated Potato pancakes). Czech recipee and your father's favourite dish

6 medium size potatoes (approximately 750gr peeled)

3 eggs,

40 gr flour or 3 tablespoon full

salt and pepper

frying vegetable oil

peal and grate potatoes into mixing bowl (fine grated by hand is best!)

Squeeze out liquid, add eggs, flour, salt and pepper and mix into a smooth batter that will drop heavily from the spoon. Drop the batter from a table-spoon into sufficient hot vegetable oil to cook the potatoes until the small pancakes are golden brown then turn them over until cooked. They should puff slightly and be light and crisp! Serve hot!

[-- Detached Attachment: "Cooking recipees for Ghislaine" --]