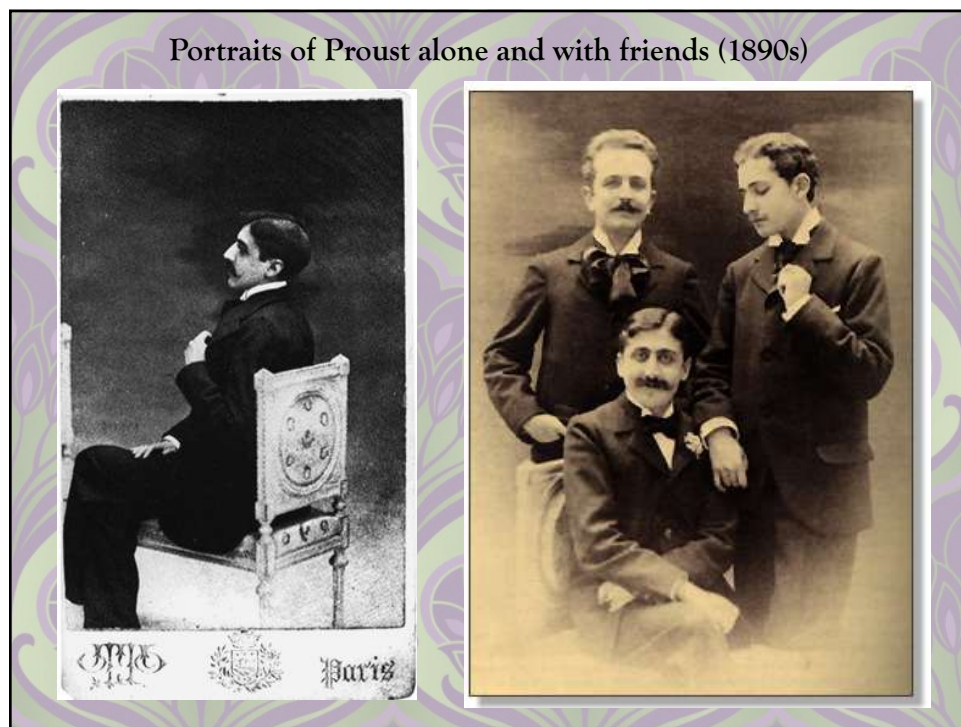
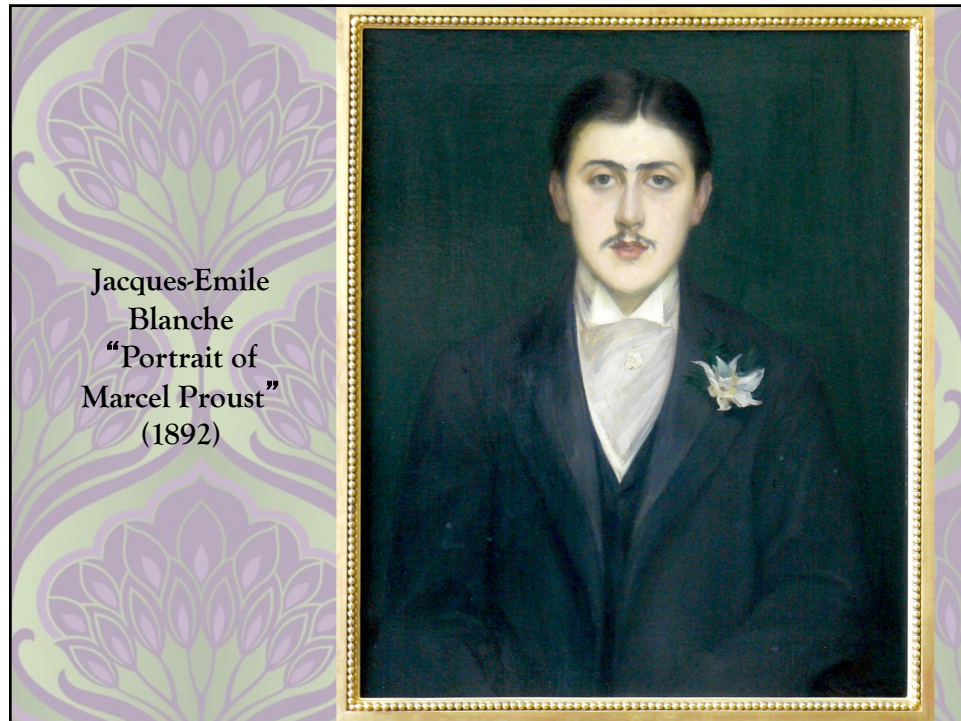


Marcel Proust



Marcel Proust
(photograph by
Paul Nadar)





Boulevard Montmartre (hand-tinted photograph c. 1900)



Camille Pissarro, "Boulevard Montmartre: Morning, Grey Weather" (1897)



Pissarro, "Boulevard Montmartre:
Afternoon, Sunshine" (1897)



Pissarro, "Boulevard Montmartre:
Afternoon, Rainy Weather" (1897)



Pissarro: "Boulevard Montmartre: Night" (1897)



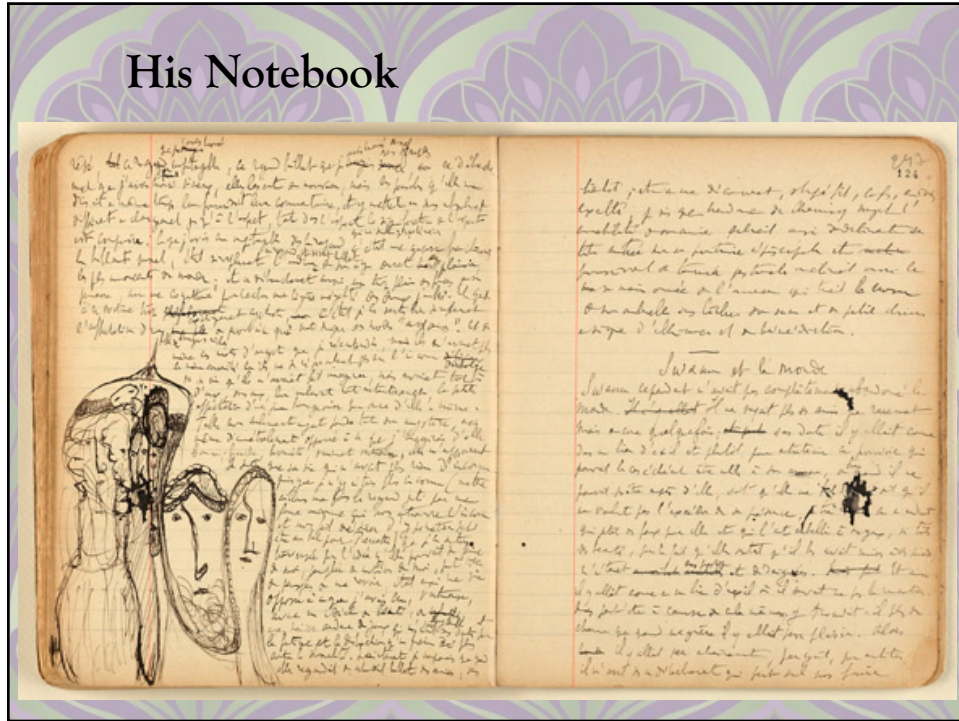
Woody Allen, *Midnight in Paris* (2011)







His Notebook



8 Boulevard Malesherbes

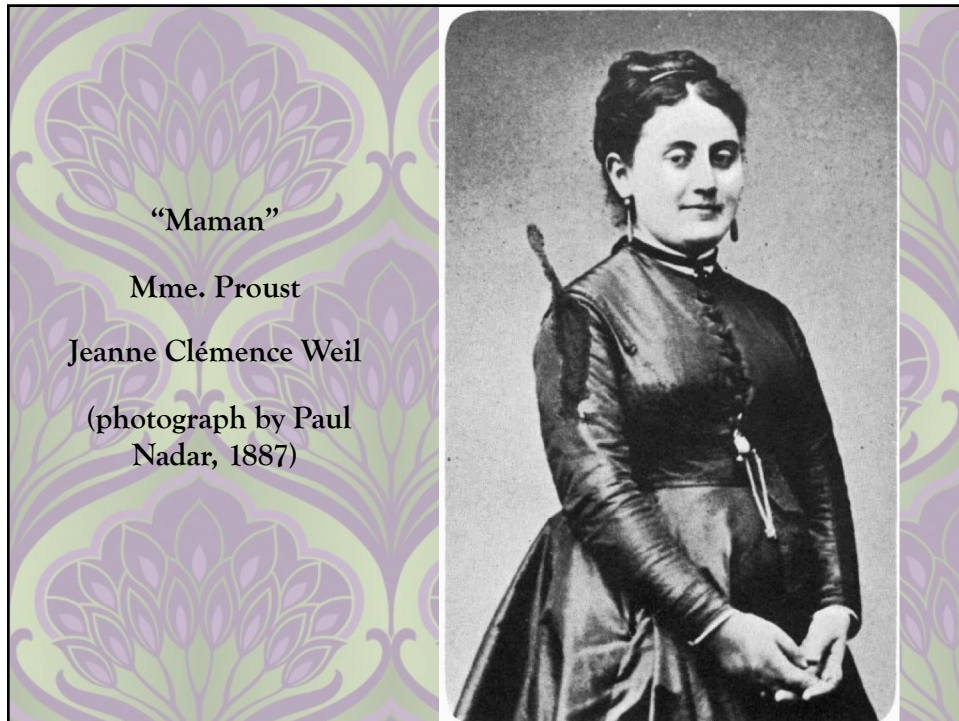


Finding the Extraordinary in the Ordinary:
Proust's Madeleine's and Jean-Baptiste-Siméon Chardin's
"The Silver Goblet" (circa 1740)



Marcel, aged 16
(Paul Nadar,
24 March, 1887)

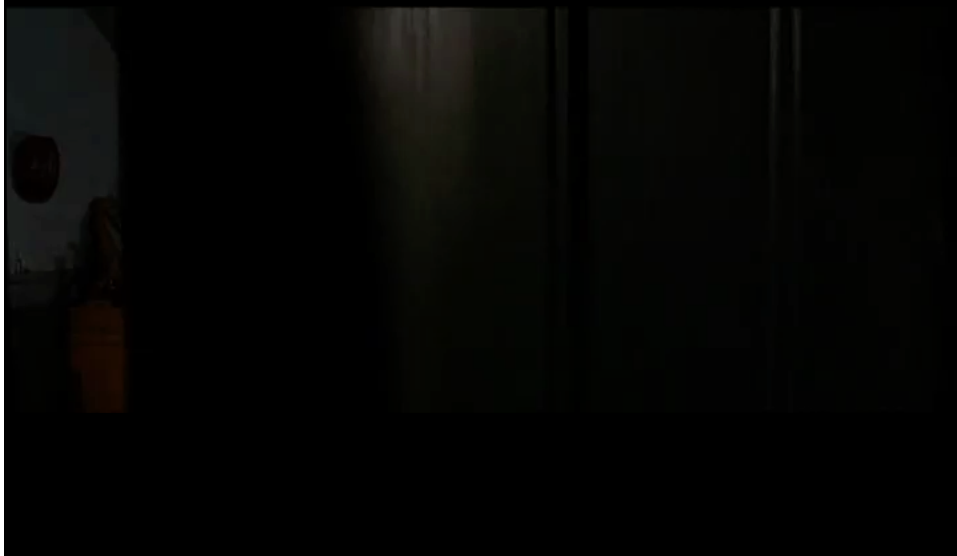




Raúl Ruiz, *Time Regained* (1998)



Alex Proyas, *Dark City* (1998)



Madeleines and Involuntary Memory



Recipe for Proust's Miniature Madeleines

- Ingredients:
- 7 tbsps butter
- 2 eggs
- 1/2 cup superfine sugar
- 3/4 cup flour
- 1/4 oz clear honey
- salt
- Melt 7 tbsps of the butter over a low heat, then leave to cool. Beat the eggs, the superfine sugar and a pinch of salt in a bowl. After 5 minutes, sprinkle in the flour. Stir with a wooden spoon. Blend in the cold melted butter and the honey. Mix well, but not too vigorously. Leave to rest in the refrigerator for an hour, then take out and leave at room temperature for half an hour.
- Preheat the oven to 425 degrees F. Melt the remaining butter and brush the madeleine moulds before filling them with the cake mixture.
- Bake in the oven for 5 minutes if using small molds and 10 minutes for large ones. Allow to cool slightly before serving
- NB You will need to purchase a special mold pan for madeleines to give them the right "shell" shape. Shops like Williams Sonoma carry these pans.

Good luck and enjoy!