



### Early January 2023

Dear Friends of Switzerland,

We hope you are safe and well. Happy New Year from all of us at the Embassy of Switzerland! As we ring in 2023, we are back with more Swiss cultural content for you to enjoy: from a literary event with a Swiss-French food and travel writer, to this year's Solothurn Film Festival (*Solothurner Filmtage*, or *Journées de Soleure*), which showcases a selection of great new Swiss productions. Who knows... you might even see a few offered as part of the 2023 Swiss Film Club series! Finally, we have a seasonal Swiss recipe for a delicious Three Kings' Cake.

Please continue to check our website, social media channels, and events calendar, where we are providing regular updates, for more cultural content. Have you found something we're missing? What would you like to see more of? Let us know—we would love to hear from you.

We hope you continue to enjoy, stay safe, & stay healthy!



Source: Eventbrite

### Food and Travel

## Cassoulet Confessions with Sylvie Bigar

**January 9, 2023, 7:00 PM ET**

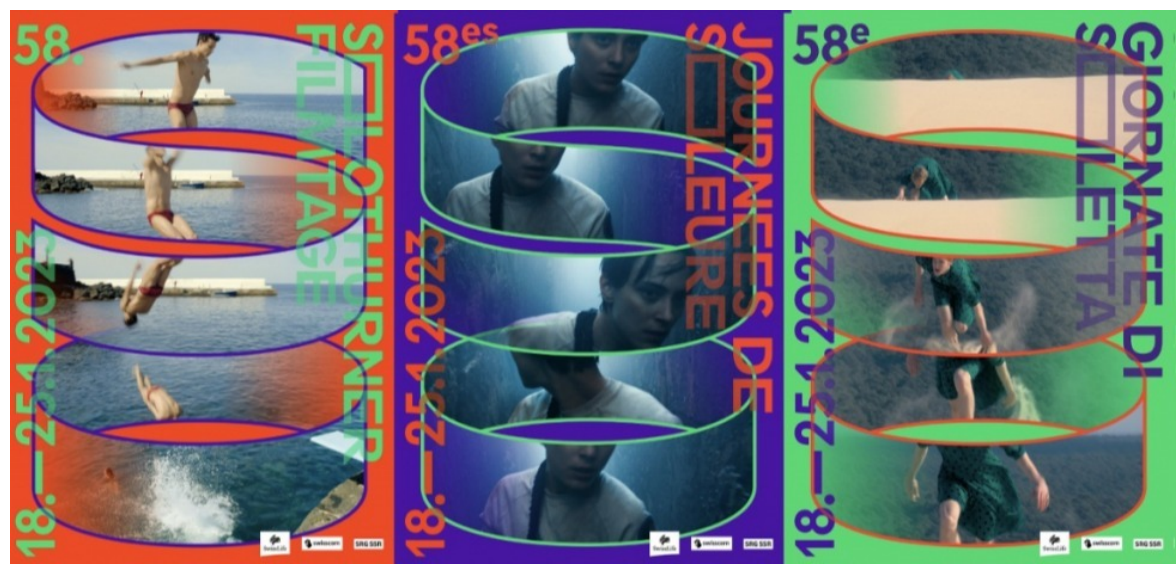
**Bold Fork Books**

**3064 Mount Pleasant St NW, Washington, DC, 20009**

**General Admission: \$5.00**

Hungry for new recipes and travel inspiration for the new year? In celebration of National Cassoulet Day, join award-winning Swiss-French food and travel writer Sylvie Bigar for a discussion of her memoir *Cassoulet Confessions*, in which she shares her immersion in all things *cassoulet*, the quintessential meat and bean stew. From the first spoonful, she is transported back to her childhood in Geneva, Switzerland, and finds herself journeying down an unexpected rabbit hole of memories. Not only does Bigar discover the deeper meaning of her ancestral French cuisine but, through facing her complex family history, she is ultimately transformed.

Get your tickets for the event [here!](#)



Source: Solothurn Film Festival

### Meanwhile in Switzerland...

## 58th Annual Solothurn Film Festival

**January 18–25, 2023**

Have you been enjoying our Swiss Film Club and learning more about the film industry in Switzerland? The annual Solothurn Film Festival marks the beginning of the cinematic year in Switzerland and highlights Swiss productions of all kinds, serving as one of the country's most important cultural events. Check out the [program](#) to see what interesting Swiss productions are coming our way. Who knows... you may have the chance to see some of these films as part of our Swiss Film Club in 2023!



Source: Helvetic Kitchen

### Cuisine

## Galette des Rois (Three Kings' Cake)

*(Adapted from Helvetic Kitchen)*

The Swiss traditionally celebrate Epiphany on January 6 with a Three Kings' Cake. Typically a small plastic figurine or a whole almond is baked into the cake and whoever finds it in their slice is crowned king or queen for the day! Last year, we shared the recipe for

*Dreikönigskuchen*, the version of Three Kings' Cake enjoyed in the German-speaking part of the country: a brioche-like treat in the shape of a wreath often studded with raisins or chocolate chips. This year, you can try its counterpart from the Romandy, the French-speaking part of Switzerland: the *galette des rois*. The cake has a puff pastry base and is traditionally stuffed with frangipane, an almond custard. This particular recipe also adds cherries for a delicious twist!

### You will need:

For the cherry mixture:

- 1 tsp. comstarch
- 1 ½ cup fresh or frozen cherries, pitted
- ¼ cup sugar

For the frangipane:

- 1/3 cup butter
- 1/3 cup sugar
- 1 egg
- 1 cup ground almonds, toasted and cooled
- 2 tbsp. flour

To assemble:

- 17 oz. puff pastry
- 1 egg, separated
- 1 whole almond or figurine

### Directions:

- Put cherries, sugar, and comstarch in a medium pot. Add a splash of cold water and bring to a boil. Cook for about 5 minutes, or until the mixture has thickened. Let cool.
- To make the frangipane, beat together the butter and sugar until fluffy. Add the egg and continue beating. Stir in the toasted and cooled ground almonds, then gently mix in the flour.
- Roll out the puff pastry and cut it into two 10-inch rounds.
- Place one round on a parchment-lined baking sheet, poke all over with a fork, then spread with the frangipane followed by the cherries. Brush the edge with egg white.
- Press the whole almond or figurine into the filling at random.
- Carefully mark out a pattern in the second round of dough, trying not to cut through the pastry. Transfer it on top of the filling, press down the edges, then brush the top all over with egg yolk.
- Preheat the oven to 420°F. Bake toward the bottom of the oven for about 20 minutes, or until golden.

Enjoy!

2022 SOIRÉE SUISSE PARTNER



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