Can't make it to Paris this year? We'll bring it to you. This box includes everything you need to recreate a romantic Parisian Bistro on your balcony with home furnishing accessories, recipes, music, movies and even some activities to give you a little taste of French culture. It's everything you need to set the scene, just add a little imagination.
5 SONGS TO SET THE MOOD

French music is diverse. As the fifth largest music market in the world, it’s produced internationally-renowned artists and is most influential in the nouvelle chanson and electronic genres. This list features iconic romantic songs that are with typical Parisian sounds along with the innovative modern day artists.

<table>
<thead>
<tr>
<th>Song Title</th>
<th>Artist</th>
<th>Release Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dernière Danse</td>
<td>Indila</td>
<td>2013</td>
</tr>
<tr>
<td>Les Champs-Élysees</td>
<td>Joe Dassin</td>
<td>1970</td>
</tr>
<tr>
<td>Mon Petit Pays</td>
<td>Frero Delavega</td>
<td>2014</td>
</tr>
<tr>
<td>Tous Les Garçons et Les Filles</td>
<td>Françoise Hardy</td>
<td>1962</td>
</tr>
<tr>
<td>La Mer</td>
<td>Charles Trenet</td>
<td>1946</td>
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5 MOVIES THAT LET YOU SEE PARIS

Paris is romantic, picturesque and the backdrop for thousands of movies ranging from small independent arthouse films to big budget musicals and everything in between. This list includes the best movies set in Paris including classic French cinema, modern masterpieces, and iconic blockbusters.

1. Les Intouchables (2011)  
4. An American in Paris (1951)  
5. Alphaville (1965)

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RECIPES THAT GIVE YOU A TASTE OF FRANCE

French food is iconic. Its delicious cheeses, fresh baguettes and flavourful sauces have set the standard for fine dining worldwide. Some of France's most iconic dishes date back centuries and continue to be enjoyed around the world today.

QUICHE

*This traditional French dish can be filled with whatever you like and served hot or cold.*

**INGREDIENTS:**

1 frozen pie crust  
4 large eggs  
½ cup whole milk  
½ cup heavy cream  
salt & pepper  
1 cup of cheese of your choice  
up to 2 cups of mix-ins of your choice (try beef bacon and leek, spinach and feta or tomato and caramelized onion)

**INSTRUCTIONS:**

1) Thaw pie crust and preheat oven to 200°C. Lay pie crust in tin and crimp edges.

2) In a large mixing bowl, beat eggs, milk, cream and dash of salt and pepper together until combined. Whisk in mix-ins.

3) Pour into pie crust and bake for 45-55 minutes, until egg is set.
BAKED CAMEMBERT

Grab a fresh baguette and dig into a warm melty version of this soft cheese made in northern France.

INGREDIENTS:

½ cup mayonnaise
Camembert wheel
(preferably in wooden box)
honey
olive oil

herbs of your choice
(rosemary and thyme recommended)
fresh baguette*

INSTRUCTIONS:

1) Preheat oven to 180°C.

2) Remove plastic or foil from camembert and place back in wooden box or baking dish.

3) Score crosshatch pattern on top of cheese. Drizzle with honey and olive oil. Tuck herbs into the crosshatches in the cheese. Season with salt & pepper.

4) Place on baking sheet and put into oven for 12-15 minutes. Slice up baguette* and enjoy while hot and gooey.

*Available in the bakery at IKEA Jebel Ali in Festival Plaza Mall.
Ratatouille

This iconic French food has evolved from a thick vegetable stew to a more modern baked dish.

INGREDIENTS:
- 2 eggplants
- 6 roma tomatoes
- 2 yellow squashes
- 2 zucchinis

HERB SEASONING:
- 2 tablespoons chopped fresh basil, from 8-10 leaves
- 1 teaspoon garlic, minced
- 2 tablespoons chopped fresh coriander
- 2 teaspoons fresh thyme
- 4 tablespoons olive oil
- salt & pepper to taste

INGREDIENTS FOR SAUCE:
- 2 tbsp. olive oil
- 1 onion, diced
- 4 cloves garlic, minced
- 1 red bell pepper, diced
- 1 yellow bell pepper, diced
- salt & pepper
- 1 large can crushed tomatoes
- 2 tbsp. chopped fresh basil, from 8-10 leaves

INSTRUCTIONS:
1) Preheat the oven to 190°C.

2) Slice the eggplant, tomatoes, squash, and zucchini into thin rounds and set aside.

3) Make the sauce: Heat the olive oil in a 12-inch (30-cm) oven-safe pan over medium-high heat. Sauté the onion, garlic, and bell peppers until soft, about 10 minutes. Season with salt and pepper, then add the crushed tomatoes. Stir until the ingredients are fully incorporated. Remove from heat, then add the basil. Stir once more, then smooth the surface of the sauce with a spatula.
4) Arrange the sliced veggies in an alternating pattern (for example, eggplant, tomato, squash, zucchini) on top of the sauce from the outer edge to the middle of the pan. Season with salt and pepper.

5) Make the herb seasoning: In a small bowl, mix together the basil, garlic, coriander, thyme, salt, pepper, and olive oil. Spoon the herb seasoning over the vegetables.

6) Cover the pan with foil and bake for 40 minutes. Uncover, then bake for another 20 minutes, until the vegetables are softened.

7) Enjoy hot or cold.
BEEF BOURGUIGNON

This rich stew originates from the Burgundy region of Eastern France and it started as a farmer's recipe as a way to slow cook tough cuts of meat for a long time with onions and potatoes. It was then refined into the staple haute cuisine dish it's generally regarded today.

INGREDIENTS:

1 tbsp. olive oil  4 cloves of garlic, minced
8 slices thick cut beef bacon, chopped  2 tbsp. all-purpose flour
1 ½ kg stewing beef cut into cubes  1 ½ cups unsweetened grape
or cherry juice
1 large onion chopped
1 large carrot roughly chopped  3 ½ cups beef broth
½ kg pearl onions, peeled  1 tbsp. tomato paste
salt & pepper to taste  1 bay leaf
1 tbsp. fresh thyme

INSTRUCTIONS:

1) Heat olive oil in large oven-safe pot. Add beef bacon and cook until crispy. Set aside beef bacon on paper towel.

2) Brown stewing beef in pot. Set aside on plate once cooked.

3) Add chopped onion, carrot, pearl onions, salt and pepper to pot. Stir in garlic and cook for 3-5 minutes until onions are translucent.

4) Stir in mushrooms then sprinkle flour over. Let it cook for 2 minutes then add beef and beef bacon back to pot.

5) Add juice, beef broth, tomato paste, bay leaf, thyme and bring to boil, stirring occasionally.

6) Put the whole pot in the oven set to 175°C. Cook for 2 ½ hours, stirring every hour.

Serve over mashed potatoes*.

*Available at IKEA Swedish Food Market.
This savory soup dates back to the Roman empire. The traditional crouton baked on the top is reminiscent of ancient soups.

**INGREDIENTS:**

- 4 tbsp. butter
- 3 large white onions, thinly sliced into half moons
- 2 tbsp. all-purpose flour
- salt & pepper
- 2 cups low-sodium chicken stock
- 4 ½ cups low-sodium beef stock
- 8 sprigs fresh thyme, plus more for garnish
- 8 baguette slices*
- 1 cup grated gruyere

**INSTRUCTIONS:**

1) In a large pot over medium-high heat, melt butter. Add onions and and stir occasionally, until deeply golden and cooked through, about 25 minutes. Add flour and cook until no longer raw, about one minute. Season with salt and pepper, then add ½ cup of beef stock and let simmer until evaporated, about 3 minutes.

2) Add chicken stock and remaining beef stock and thyme and bring to a boil. Reduce heat to medium and simmer for 15 minutes. Season with salt and pepper and remove thyme.

3) Preheat broiler to high. Place 2 baguette slices on a large baking sheet and top each slice with 2 tablespoons of gruyere cheese. Place under broiler until cheese is bubbling and golden brown.

4) Serve soup in bowls or large mugs with baguette* slice on top. Garnish with a sprig of thyme.

*Available in the bakery at IKEA Jebel Ali in Festival Plaza Mall.
LA DANSE DE SALON

This traditional waltz dates back to the 1500s. Put on Voices of Spring Waltz by Johann Strauss II and start dancing!

1. Bring feet together.
2. Step forward with your left foot.
3. Step to the right with your right foot.
4. Bring feet together.
5. Step back with right foot.
6. Step to the left with your left foot.
7. Bring feet together and repeat.
L’amour in Paris

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