



### Going to the South of France with the Car Sleep Train

From the third of June 2011 until the 9<sup>th</sup> of September 2011 the most famous car Slaap Train takes of every week on Friday night to Avignon, South of France. From Avignon it is a 200 kilometres drive to Les Issambres. The train departs directly from 's-Hertogenbosch, Netherlands. Your estimated travel time will be 13 hours by train. The transportation of your motor, car or bicycle are all for free. For more information please go to [www.autoslaaptrein.nl](http://www.autoslaaptrein.nl)

### By train to Nice

From Brussels, Belgium to Nice, France trains are daily going with the Dutch company called "NS Hispeed". This train will travel for 7,5 hours to arrive in Nice. You can take a look at [www.nshispeed.nl](http://www.nshispeed.nl) for more information.

**We wish you all a Happ New Year!**  
**Juliette Maltha &**  
**Claire Maltha**

### Wine lover? Château Sainte Roseline

Seven centuries of vine cultivation have demonstrated that the Chateau Sainte Roseline soil is one of the most exceptional in Provence.

Chateau Sainte Roseline today consists of 108 hectares of land on which 11 grape varieties are grown. The main varieties are:

- **For the red wines:**  
Syrah, Mourvedre and Cabernet Sauvignon.
- **For the rosé wines:**  
Syrah, Mourvedre, Cinsault and Tibouren.
- **For the white wines:**  
Rolle and Sémillon.

The Château is open every day including the weekend for the wine-tasting cellar.

Please visit [www.sainte-roseline.com](http://www.sainte-roseline.com) for more information.

them well, then pour the melted butter on the apple segments and then add the other half of the sugar. Put the mould on the electric hob (not in the oven yet) not too much hot. Cut a raw pastry circle slightly larger than the mould and stick a fork in several places of the pastry. Take the mould off the hob ( a pleasant fragrance should start to come out). Place the pastry disc on top of the apple segments and using a rolling pin (larger than the mould), cut the part of the pastry exceeding the diameter of the mould. Put the mould into the heated oven during 35 minutes. Take the mould out of the oven and let it rest during 10 minutes then use a small sharp knife along the vertical internal side of the mould. Place your serving dish up side down on the pastry then turn upside down the tart and the mould together and if you have been successful, the apples will appear well coated with caramel. Serve the 'tarte Tatin' warm with a large bowl of cider and put a double cream pot on the table Bon appetit!



### Last Minute

**15% Discount for all apartments from 1 January 2011 until 29 January 2011**

**Do you want to have a beautiful vacation... book now one of these splendid apartments.**

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### Delicious recipe Tarte Tatin!

For 8 people  
You need a tarte tatin cooking pot or a frying pan

400 g of shortcrust  
1 kilogram (approx. 2 pounds) of apples (variety 'golden apple')  
200 g of caster sugar  
100 g of butter

Pre-heat your oven at 450° F. Peel the apples, open them into 2 parts, take away the core and the seeds with a spoon and cut each half into 3 segments. Into a Teflon round mould of a 20 centimeters (8 inches) diameter and 10 centimeters (4 inches) high, pour half of the sugar. Place the apple segments standing up making circles starting from the external part of the mould and finishing by its center and tight

### Events calendar Côte d'Azur:

19 until 21 January 2011

**Car rally of Monte Carlo, the 78th edition**  
[www.rallyemontecarlo.fr](http://www.rallyemontecarlo.fr)

20 until 30 January 2011

**Circus festival of Monte Carlo**  
[www.montecarlofestival.mc](http://www.montecarlofestival.mc) - [www.montecarlofestivals.com](http://www.montecarlofestivals.com)

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