

Galette de Pommes au Calvados, con't.

1 1/2 tablespoons apple jelly

- While galette is baking, melt apple jelly in a very small saucepan over moderately low heat, stirring. Slide baked galette on parchment onto a rack, then brush with melted jelly and cool galette until warm or room temperature.

1 cup chilled heavy cream

1 tablespoon confectioners sugar

1 1/2 tablespoons Calvados

- Beat together cream and confectioners sugar in a bowl with an electric mixer until cream just holds soft peaks, then beat in Calvados. Serve galette topped with dollops of Calvados cream.

Pumpkin Praline Pie

Crust:

1 1/2 cups all-purpose flour
1/4 teaspoon salt
1/2 cup butter (1 stick)
3 to 4 tablespoons cold water

- Combine the flour and salt in a mixing bowl. Add the butter and incorporate with your fingertips until the mixture resembles very coarse cornmeal. Sprinkle the water over the flour mixture in tablespoon increments, stirring continuously with a fork. Form the dough into a ball and chill in the refrigerator for 1 hour.

Pumpkin filling:

1 cup cooked pumpkin purée
1/4 cup firmly packed light brown sugar
2 tablespoons sugar
1 large egg, beaten until frothy
1 tablespoon heavy cream
1 tablespoon unsalted butter, softened
1 tablespoon vanilla extract
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
Pinch of ground allspice
Pinch of ground nutmeg

Pecan Syrup:

3/4 cup sugar
3/4 cup dark corn syrup
2 small eggs
1 1/2 tablespoons unsalted butter, melted
2 teaspoons vanilla extract
1 pinch salt
1 pinch ground cinnamon
3/4 cup pecan pieces

- Preheat the oven to 325°F. Grease an 8-inch springform cake pan.
- Roll out the dough on a lightly floured work surface to 3/16 inch. Very lightly flour the top of the dough and fold it into quarters. Carefully place the dough in the greased cake pan. Press firmly in place and trim the edges. Chill for 15 minutes.
- Mix the fillings together in separate bowls. Spoon the Pumpkin Filling into the pan, spreading evenly to distribute. Gently pour the Pecan Syrup on top. Bake until a knife inserted in the center comes out clean, about 1 hour and 45 minutes.

Q "Julia" Thanksgiving

2009

Paris

Polage Parmentier

Assorted Palmiers

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Pate de Canard en Croule

Turkey aux Herbes de Provence

Brioche and Wild Mushroom Dressing

Petits Pois

Puree de Pommes de Terre a L'ail

Galette de Pommes au Calvados

Pumpkin Praline Pie

Potage Parmentier (Leek and Potato Soup) x2

3-4 c (or 1 lb) potatoes; peeled, sliced or diced

3 c (or 1 lb) thinly sliced leeks including the tender green (or onion)

2 qt water, 1 T salt

- Simmer the vegetables with the water and salt, partially covered for 40-50 minutes, or until tender.
- Mash the vegetables in the soup with a fork, hand blender, or press through a food mill. (set aside uncovered until just before serving, then re-heat to a simmer)

4-6 T whipping cream

2-3 T minced parsley or chives

- Off heat, and just before serving, stir in the cream by spoonfuls. Serve decorated with the herbs.

Palmiers (Puff-pastry savory appetizers) with 2 fillings

2 sheets of puff pastry (1-17.5 oz package), thawed

1 egg, beaten to blend with 1 T water

- Spinach Filling—combine 1/2 c shredded Muenster or Jack cheese, 1/4 c grated Parmesan cheese, 1 green onion (finely chopped), 1/4 t garlic powder & 1-10-oz pkg frozen chopped spinach (thawed and all water squeezed from it)
- Nicoise Filling—heat 3 T olive oil in large skillet; add 4 c thinly sliced onions, 1/4 t thyme, 1/4 t parsley, 1/2 bay leaf, 2 unpeeled garlic cloves and 1/4 t salt. Saute over medium heat about 30 minutes. Reduce to medium-low heat and cook about 30 minutes longer, until tender and golden brown. Discard garlic and bay leaf, add dash of black pepper and pinch of cloves. (alternatively, purchased caramelized onions may be substituted). When assembling, you will also need 4-6 anchovy fillets and 10 kalamata olives, pitted and sliced.

Heat oven to 400 degrees. For each pastry sheet, divide in half to form 2 rectangles. Brush each with egg wash. Divide fillings in half, using each portion to cover the rectangles. For the Nicoise, once the onions are spread on the pastry, arrange the anchovies and olives evenly. Roll each pastry rectangle up from the long side, ensuring you seal the edge with egg wash. (you should have 2 rolls of each flavor) The rolls can be wrapped in plastic and chilled (preferably from 3 hours, up to 2 days—or frozen).

Cut the rolls into 1/2" slices and place on parchment-lined baking sheets. Bake for about 15-16 minutes. Serve warm.

Galette de Pommes au Calvados

Pastry dough (purchased or home made)

1 3/4 pound Gala apples

2 teaspoons fresh lemon juice

1/3 cup plus 1/2 tablespoon granulated sugar

Calvados applesauce

1 lb Gala apples

1/2 cup water

1/2 cup sugar

1/2 teaspoon finely grated fresh lemon zest

1/8 teaspoon cinnamon

2 tablespoons Calvados

- Peel and core apples, then cut into 1-inch pieces. Bring apples, water, sugar, zest, and cinnamon to a boil in a 2-quart heavy saucepan, stirring occasionally, then reduce heat and simmer, covered, 15 minutes.
- Remove lid and simmer until most of liquid is evaporated, 5 to 10 minutes. Add Calvados and simmer, stirring occasionally, 1 minute. Mash apples with a potato masher or a fork to a coarse sauce, then cool.

3 tablespoons unsalted butter, cut into 1/2-inch pieces

- Roll out pastry on a lightly floured surface with a floured rolling pin into a rough 16-inch round (1/8 inch thick), then transfer carefully to parchment-lined large baking sheet. Loosely fold in edge of pastry where necessary to fit on baking sheet, then chill, covered loosely with plastic wrap, 30 minutes.
- Preheat oven to 425°F.
- While pastry is chilling, peel and core apples, then cut into 1/8-inch-thick slices. Toss slices with lemon juice and 1/3 cup granulated sugar.
- Put baking sheet with pastry on a work surface and unfold any edges so pastry is flat. Spread applesauce over pastry, leaving a 2-inch border, and top sauce with sliced apples, mounding slightly. Fold edges of dough over filling, partially covering apples (center will not be covered) and pleating dough as necessary. Dot apples with butter, then brush pastry edge lightly with water and sprinkle with remaining 1/2 tablespoon granulated sugar. Bake galette in middle of oven until pastry is golden and apples are tender, 40 to 45 minutes.

Puree de Pommes de Terre a L'Ail (Garlic Mashed Potatoes) (x2)

2 heads garlic (about 30 cloves)

4 T butter

- Separate the garlic cloves. Drop into boiling water, and boil 2 minutes. Drain. Peel
- Cook the garlic slowly with the butter in the covered saucepan for about 20 minutes, or until very tender, but not browned.

2 T flour

1 c boiling milk

1/4 t salt, pinch pepper

- Blend in the flour and stir over low heat until it froths with the butter for 2 minutes without browning. Off the heat, beat in the boiling milk and seasonings. Boil, stirring, for 1 minute. Puree. Simmer for 2 minutes more. (dot top of sauce with butter if made ahead of time, reheat when needed)

2-1/2 lbs baking potatoes (russet)

4 T softened butter

- Peel and quarter potatoes. Drop in boiling salted water to cover, and boil until tender. Drain immediately and put through ricer, or mash with potato masher. Place back in saucepan if removed, and beat with spatula for several minutes over moderate heat to evaporate mixture. As soon as the puree begins to form a film in the bottom of the pan, remove from heat and beat in butter 1 T at a time. Beat in salt and pepper to taste. (if not used immediately, set aside uncovered. To reheat, cover and set over boiling water, beating frequently)

3-4 T whipping cream

4 T minced parsley

- Shortly before serving, beat the hot garlic sauce vigorously into the hot potatoes. Beat in the cream by spoonfuls but do not thin out the puree too much. Beat in the parsley. Correct seasoning. Turn into hot vegetable dish.

Quiche Lorraine Filling

6-8 slices of bacon, sliced 1/4" wide

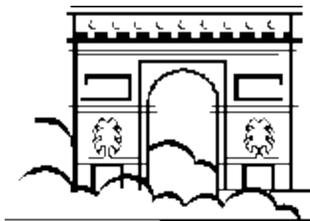
3 eggs

1-1/2 c whipping cream (or half & half)

1/2 t salt

Pinch pepper (white or black)

Pinch nutmeg



- Cook bacon until crisp, drain
- Beat remaining ingredients together
- Put bacon into pastry shell(s), and add filling. Bake at 375 degrees.

Brioche and Wild Mushroom Dressing x2

1/4 c butter

3 small shallots, finely chopped

2 celery stalks, finely chopped

1-1/2 lbs assorted wild mushrooms, sliced

1 t salt

3 T Pernod

1-15 oz brioche loaf, cut into 1/2" cubes

1 T fresh parsley, minced

1 T chopped fresh Tarragon

1-1/2 c chicken broth

- Heat oven to 350 degrees. Butter 9x13" baking dish.
- Melt 2 T butter in large, wide pan over med-high heat. Add the shallots and celery and cook until soft, about 3 minutes. Add the mushrooms and salt, and brown them, about 8 minutes. Add the Pernod and cook until liquid evaporates, about 2 minutes.
- Remove from heat and toss with remaining ingredients.
- Transfer to prepared dish, dot with remaining butter, and bake until heated through and top is golden, 30-40 minutes.

Pate de Canard en Croute (Boned Stuffed Duck Baked in Pastry Crust) x2

5 lb ready-to-cook roaster duckling

1/2 t salt (truffle salt, if available)

1/8 t pepper

Pinch allspice

2 T Cognac

2 T Port



- Bone the duck, lay the boned bird skin-down on a board. Slice off the thickest layers of the breast and thigh meat, and cut into cubes about 3/8" across. Place cubes back on the duck, season, and sprinkle with cognac and port. Roll up the duck, place it in a bowl and refrigerate.

4 c pork and veal stuffing (follows)

Trussing needle and white string

- Place the duck, skin side down, on a board. Heap the stuffing in the center and shape it into a loaf. Bring the duck skin up and over the loaf, enclosing it completely. Sew it in place with a trussing needle and string. Make 3-4 ties around the circumference of the duck to give it a cylindrical shape.

3 T oil, a large skillet

- Heat the oil in a skillet until almost smoking. Brown the duck slowly on all sides. Remove and allow it to cool. The trussing strings remain on to hold its shape.

Chilled pastry dough (either pie crust dough, or puff pastry)

- Preheat oven to 400 degrees.
- Roll 2/3 of the dough into an oval about 1/8" thick. Lay it on the baking sheet. Place the duck on the oval, breast side up. Bring pastry up around the duck, patting it into place. Roll out the rest of the dough 1/8" thick and cut it into an oval to fit over the top of the duck. Paint the edges of the bottom pastry oval with egg wash, and press the top oval in place. Flute or pinch the edges together to seal them.
- Make circles or ovals with a 1-1/2" cookie cutter in the remaining pastry, and press fan-shaped lines into them with the back of a knife.
- Paint the top pastry oval with beaten egg and press the pastry croutons over in a decorative design, and brush with egg.
- Make a 1/8" hole in center of pastry to allow steam to escape, insert a paper or foil cone, and meat thermometer into center of roll through cone.

Baking the pate (Duck)

- Place the duck in the middle position of the pre-heated oven, and turn the heat down to 350 degrees. Bake for about 2 hours, or until a thermometer reading of 180 degrees.
- Remove from the oven and allow to sit a few minutes.
- Carefully cut just below seam for top of pastry. Remove and set aside. Carefully remove the duck and set on carving board. Remove trussing strings.
- Replace duck back into pastry shell and replace the cover.
- To carve, either make cross-wise slices through pastry and duck, OR cut lengthwise first and then cut angled slices toward the center of the duck.

Farce Pour Pates, Terrines, et Galantines (Pork and Veal Stuffing) x2

For about 4 cups:

1/2 c finely minced onions

2 T butter

- Cook onions slowly with the butter in a small skillet for 8-10 minutes until they are tender, but not browned. Scrape into a large mixing bowl.

1/2 c port, Madeira, or cognac

- Pour wine into skillet and boil down until reduced by half. Scrape into bowl.

3/4 lb each, lean pork and lean veal, and 1/2 lb pork fat, all finely ground together.

2 lightly beaten eggs

1-1/2 t salt (truffle salt?)

1/8 t pepper

Big pinch allspice

1/2 t thyme

Optional: 1 clove mashed garlic

- Add all remaining ingredients, and beat vigorously with a wooden spoon until the mixture has lightened in texture and is thoroughly blended. Taste a small spoonful to taste. Then beat in whatever additions you feel are necessary. It should be perfectly flavored. If not to be used immediately, cover and refrigerate.