

INHERITED SALT & SAVING DINNER PRESENT:

# AN INTIMATE HOLIDAY FEAST PT. II



DECEMBER 2020



# THE MENU

- SHERRY VINEGAR & HERB CROWN ROAST OF LAMB  
WITH POMEGRANATE PISTACHIO SAFFRON RICE PILAF
- PEARL ONION AU GRATIN
- BRUSSELS SPROUTS WITH SHALLOTS & PINE NUTS
- MAPLE HARISSA GLAZED CARROTS
- PEAR & POMEGRANATE SALAD
- ROSEMARY SEA SALT SCONES
- BOOZY WINTER TRIFLE







# SHERRY VINEGAR & HERB CROWN ROAST OF LAMB WITH POMEGRANATE PISTACHIO SAFFRON RICE PILAF

**SERVES 6 (PLUS LEFTOVERS)**

## INGREDIENTS:

*Sherry Vinegar & Herb Crown Roast of Lamb:*

2 racks of lamb (8 chops each) about 3 to 4 pounds

Kosher salt

8 cloves garlic, minced

4 sprigs thyme, chopped fine

3 sprigs rosemary, chopped fine

1 teaspoon freshly ground black pepper

½ teaspoon white pepper

½ teaspoon cumin

½ teaspoon coriander

¼ cup sherry vinegar, divided

2 tablespoons olive oil

1 ½ cups chicken or beef broth, divided

1 ½ teaspoons dijon mustard

*Pomegranate Pistachio Saffron Rice Pilaf:*

2 ½ cups broth

Pinch of saffron

4 tablespoons butter

¾ cup whole wheat (or regular) orzo

2 large shallots, halved and sliced

4 cloves garlic, minced

Kosher salt

Freshly ground black pepper

1 cup basmati, rinsed

¼ cup roasted pistachios, chopped

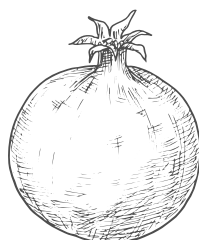
¼ cup pomegranate seeds

## INSTRUCTIONS:

First, score the fat on each rack, then season both racks evenly and all over with kosher salt. Then set aside and prepare the marinade.

In a small bowl, combine garlic, thyme, rosemary, black pepper (to taste), white pepper, cumin, coriander, salt (to taste, at least a couple teaspoons), 2 tablespoons vinegar, and olive oil. Whisk together until fully combined.

Now, place racks of lamb, fat-side down, on a work surface. If the racks are really stiff and reluctant to bend to make the crown shape, you can cut a third of the way through flesh between each rib bone.





Stand racks upright, with fat sides touching and, using kitchen twine, tie the last rib on each rack firmly together on both ends. Form a half-circle by pulling ends of twine together as tightly as possible and tie to secure. Using more kitchen twine, tightly wrap around the base of the crown and pull together until the final crown shape forms, tie to secure. Though this sounds difficult, it's really quite easy, and if you're visual (like me) just jump into YouTube and watch someone truss a crown roast - it can help if the written instructions seem intimidating. Or, if you have a reliable butcher, you can ask them to prepare the crown for you.

Pour ½ cup of broth into the bottom of a bundt cake pan, and place lamb on top. Evenly saturate the exterior and interior of the crown with the marinade mixture. Allow the crown to sit for at least an hour to soak in marinade and get to room temperature. The crown can be made up to two days in advance, just keep covered and stored in the refrigerator. If made in advance, pull the crown out of the refrigerator an hour before roasting.

When you're about ready to roast, preheat the oven to 425 degrees.

Roast for 30 to 35 minutes or until a meat thermometer inserted in the thickest part of the lamb (close to bone, but not quite), reads 135-140 (for medium rare).

Once done, remove from the oven and let lamb rest for at least 10 to 15 minutes before serving.

While it rests, you can make a quick reduction sauce. Pour drippings from bundt pan into a medium skillet on high heat, add remaining cup of broth and 2 tablespoons of sherry vinegar and dijon mustard. Bring to a boil and cook until sauce reduces by nearly half and thickens. Adjust salt and pepper if necessary.

For the full effect, present crown roast on top of a bed of the Pomegranate Pistachio Saffron Rice Pilaf, stuff the center with a mountain of pilaf, and serve with sauce on the side.

## POMEGRANATE PISTACHIO SAFFRON RICE PILAF

### SERVES 4 TO 6



#### INGREDIENTS:

2 ½ cups broth  
Pinch of saffron  
4 tablespoons butter  
¾ cup whole wheat (or regular) orzo  
2 large shallots, halved and sliced  
4 cloves garlic, minced  
Kosher salt  
Freshly ground black pepper  
1 cup basmati, rinsed  
¼ cup roasted pistachios, chopped  
¼ cup pomegranate seeds

#### INSTRUCTIONS:

You can start making this recipe right after you pop lamb in the oven. By the time the lamb is out and finished resting, the pilaf should be nearly done.

In a small pot over medium high heat, bring broth to a soft boil. Once it begins to boil, turn off heat and add saffron to pot. Stir in and allow saffron to infuse broth for 15 to 20 minutes.

Once broth is infused, add butter to a large saucepan over medium high heat. Once melted, add orzo to the pan and cook until orzo becomes a golden brown color. Add in shallots and garlic and cook until shallots are soft and translucent - season with salt and pepper as you go.

Add basmati and broth, and bring to a boil. Then reduce heat to medium low, cover and cook for about 20 minutes or until all the broth is absorbed. Remove from heat, gently fluff with a fork, and stir in pistachios and pomegranate seeds, and serve.





# PEARL ONION AU GRATIN

**SERVES 4**

.INGREDIENTS:

20 ounces (1 ¼ lb) white or red pearl onions  
6 strips bacon, chopped  
1 tablespoon unsalted butter  
1 large leek, trimmed, halved lengthwise and sliced  
2 cloves garlic, minced  
Kosher salt  
Freshly ground black pepper  
1 ½ cups heavy cream¾ cup panko bread crumbs  
¼ cup freshly shredded parmesan cheese, divided

INSTRUCTIONS:

Bring a large pot of seasoned water to a boil. Once boiling, add onions and cook for 5 minutes.

After 5 minutes, drain and rinse in cold water. Trim off the roots of each onion, and pinch them out of their skins. Set aside.

In a large skillet over medium high heat, cook bacon.

Cook until desired doneness - I like mine crispy, but if you prefer chewy bacon, make it chewy! Once bacon is done, remove with a slotted spoon, and set aside. Pour most of the rendered fat into a small bowl, and leave about a tablespoon in the pan.

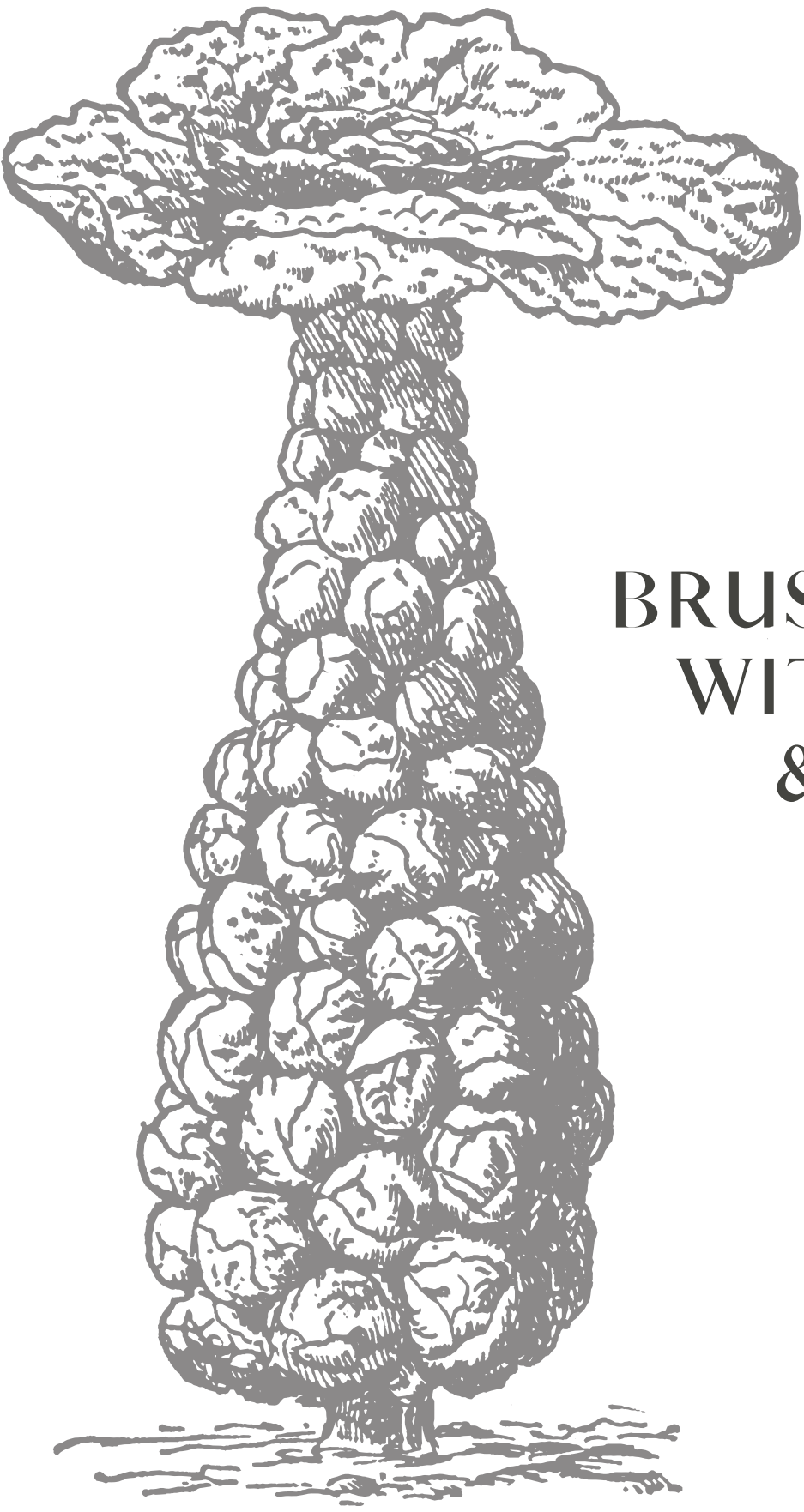
Add butter to the skillet and then add in leeks and garlic. Season with salt and pepper to taste and cook until the leek becomes tender and translucent.

Add in heavy cream and once it boils, reduce heat to medium low, and simmer for 5 to 10 minutes or until it thickens and reduces slightly.

In one casserole dish, or multiple ramekins, begin to assemble the gratin. Place prepared pearl onions on the bottom, top with bacon and half of the parmesan cheese, and pour the cream and leek mixture over the top.

In a small bowl, combine the panko bread crumbs with 2 teaspoons of bacon fat, the remaining parmesan, and a few grinds of pepper. Once completely mixed, sprinkle on top of the gratin, move it onto a rimmed baking sheet (in case of spillage) and bake for 30 to 35 minutes or until it's golden brown and bubbling.





# BRUSSELS SPROUTS WITH SHALLOTS & PINE NUTS

**SERVES 4**

## INSTRUCTIONS:

Preheat the oven to 400 degrees.

In a large cast iron skillet, heat olive oil over medium high heat.

Once oil is hot and shimmering, add sliced shallot to the pan. Fry for about 5 minutes or until the shallot becomes a dark golden color, then remove from skillet with a slotted spoon and set aside.

Take skillet off heat, and add brussels sprouts. Season with salt, pepper, white pepper, and nutmeg. Toss to evenly saturate with oil in pan, then place in oven to roast.

Roast for 25 to 30 minutes or until fork tender. Serve with fried shallots and toasted pine nuts on top.

## INGREDIENTS:

1/4 cup olive oil  
1 large shallot (or two medium), sliced  
1 lb brussels sprouts, trimmed and halved  
Kosher salt  
Freshly ground black pepper  
1/4 teaspoon white pepper  
1/4 teaspoon nutmeg  
1/4 cup pine nuts, toasted







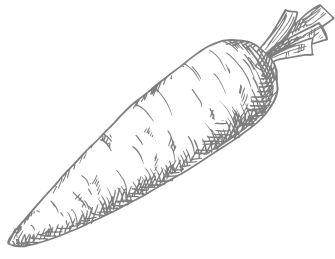
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COOKING IS  
LIKE LOVE. IT  
SHOULD BE  
ENTERED INTO  
WITH ABANDON  
OR NOT AT ALL.

-HARRIET VAN  
HORNE

“





# MAPLE HARISSA GLAZED CARROTS

**SERVES 4**

## INGREDIENTS:

2 lbs carrots, peeled and trimmed  
4 tablespoons unsalted butter  
Kosher salt  
Freshly ground black pepper  
¼ cup maple syrup  
1 ½ tablespoons harissa paste  
¼ cup pistachios, shelled and chopped

## INSTRUCTIONS:

In a large saucepan, melt butter over medium high heat. Add carrots and season with salt and pepper to taste.

Cook, stirring occasionally, for about 10 minutes or until carrots are fork tender, but still a little firm.

Add in maple syrup and harissa paste. Cook for another 3 to 5 minutes or until syrup thickens and glazes the carrots.

Serve with pistachios on top.





# PEAR & POMEGRANATE SALAD

**SERVES 4**



## INGREDIENTS:

5 cups leafy greens (we used arugula and pea sprouts)  
1 large pear, cored and sliced  
1 medium shallot, halved lengthwise and sliced  
 $\frac{1}{3}$  cup pomegranate seeds  
 $\frac{1}{4}$  cup candied pecans, chopped  
 $\frac{1}{4}$  cup gorgonzolla cheese, crumbled

### *Vinaigrette:*

2 teaspoons pomegranate molasses (or honey and a squeeze of lemon juice)  
 $\frac{1}{3}$  cup balsamic vinegar  
 $\frac{1}{3}$  cup extra virgin olive oil  
Kosher salt

## INSTRUCTIONS:

In a large bowl, toss together all ingredients for the salad (greens through cheese).

In a small bowl, whisk together ingredients for vinaigrette dressing and adjust salt to taste.

Serve with dressing over the salad.





# ROSEMARY SEA SALT SCONES

**SERVES 4**

INGREDIENTS:

3 cups flour  
2 tablespoons sugar  
1 tablespoon baking powder  
1 teaspoon baking soda  
1 ½ teaspoons kosher salt  
2 tablespoons rosemary, minced  
1 ½ sticks cold unsalted butter  
1 cup heavy cream, plus more for brushing  
Flaky sea salt

INSTRUCTIONS:

Preheat the oven to 425 degrees.

In a large bowl, combine flour, sugar, baking powder, baking soda, salt, and rosemary.

Using a cheese grater, shred the cold butter - try to go quickly (and carefully) so the butter stays as cold as possible.

If your hands are really warm and the butter gets a bit too warm, you can always pop the shredded butter in the refrigerator for a few minutes before the next step.

Add butter to the bowl with the dry ingredients. Toss in flour so the small pieces of butter get evenly coated, then, using your hands, quickly combine butter into the flour mixture until it looks mealy.

Pour in cream, mix with your hands until dough forms, it'll probably look a little shaggy, and that's fine. Form into two disks, and cut like pie. Or, form a disk, gently roll on a floured surface until dough is 1 ½ inches thick, and use a biscuit cutter to form scones.

Brush the tops of the scones with heavy cream, and sprinkle with flaky sea salt. If you have a few spare rosemary leaves, you could arrange those on top too.

Arrange on a parchment lined baking sheet and bake for 10 to 12 minutes or until golden on top.







# BOOZY WINTER TRIFLE WITH CRÈME ANGLAISE

SERVES 6 (WITH LEFTOVERS)

## INGREDIENTS:

### *Crème Anglaise:*

1 cup heavy cream

1 cup whole milk

1 teaspoon vanilla bean paste (or pure vanilla extract)

4 egg yolks

½ cup sugar

### *Trifle:*

1 cup dry curaçao (or other orange liqueur)

12 ounces fresh berries (we used raspberries and blackberries)

1 cup fruit jam or preserves of your choice

16 ounces of pound cake, sliced

5 cups whipped cream



## INSTRUCTIONS:

In a large mixing bowl, make an ice bath (just ice and water) and set aside.

Combine cream, milk, and vanilla in a small pot over medium high heat. Bring to a gentle boil. Just before the cream mixture is about to boil, whisk together the egg yolks and sugar until it becomes a pale yellow color. After cream boils, remove from heat and slowly temper into yolk mixture while whisking constantly.

Once fully combined, pour back into the pot and keep over low heat. Cook, gently stirring continuously, until the custard thickens and you can draw a clear line down the back of a coated spoon with your finger.

Using a fine mesh strainer, strain custard into a separate container. Gently place the container in the ice bath and stir the custard until it cools down considerably. Remove from ice bath, and cover with plastic wrap, pressing the plastic against the top of the custard so it doesn't form a skin. Chill for at least 2 to 3 hours or overnight.

At least an hour before assembling the trifle, booze up your berries. Combine the berries and liqueur in a medium bowl or container so they can steep and infuse. Soak for at least an hour, or you can do this step several hours beforehand or a day before.

Assembling the trifle: in the bottom of a trifle bowl, place a layer of whipped cream. Then generously slather each piece of pound cake with the jam or preserves and place them, jam-side down, on top of the whipped cream. Gently spoon the boozy berries over the top of the cake, letting the cake soak in the liqueur. And repeat this process for two more layers and end with whipped cream on top.

Optional garnish: crushed freeze-dried berries and/or fresh berries.

Serve with chilled crème anglaise poured over the top.



# WE HOPE YOUR HOLIDAY IS MERRY & BRIGHT



We had so much fun creating our first "Intimate Holiday Feast Menu" we thought this whirlwind of a year deserved a sequel to that delicious feast! Even though the end seems to be in sight, we know most of us are still having to spend the holidays away from our family and loved ones due to the not-so-convenient-unless-you-need-an-excuse-to-get-away-from-your-family pandemic. Each of the recipes in this menu were carefully chosen and tested. We think they're remarkably special and we are thrilled to share them you!

Cheers and happy holidays,  
Leanne and Caroline

