

2 teaspoons minced fresh tarragon leaves, or to taste, plus a tarragon sprig for garnish

In a bowl whisk together the cucumber, the sour cream, the horseradish, the vinegar, the minced tarragon, and salt and pepper to taste and chill the sauce, covered, for at least 2 hours and up to 1 day. Transfer the sauce to a serving dish and garnish it with the tarragon sprig. Makes about 1½ cups.

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### *Cold Roast Fillet of Beef*

a trimmed 3- to 3½-pound fillet of beef, tied, at room temperature  
parsley sprigs for garnish if desired  
cucumber horseradish sauce and curried yogurt sauce (recipes follow) as accompaniments

Preheat the oven to 500° F. Pat dry the fillet and season it with salt and pepper. In an oiled roasting pan roast the fillet in the middle of the oven for 20 to 25 minutes, or until a meat thermometer registers 130° F. for medium-rare meat, and let it cool to room temperature. *The fillet may be roasted 2 days in advance and kept wrapped and chilled.* Slice the fillet crosswise, arrange it on a cutting board or platter, and garnish it with the parsley. Serve the beef with the sauces. Serves 8.

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### *Cucumber Horseradish Sauce*

1 cucumber, peeled, seeded, and diced fine (about ¾ cup)  
¾ cup sour cream  
2 tablespoons drained bottled horseradish, or to taste  
1 teaspoon white-wine vinegar, or to taste

### *Curried Yogurt Sauce*

¾ cup plain yogurt  
2 tablespoons Major Grey's mango chutney  
1 teaspoon fresh lime juice, or to taste  
½ cup mayonnaise  
1 tablespoon curry powder, or to taste  
2 tablespoons minced red onion plus additional for garnish

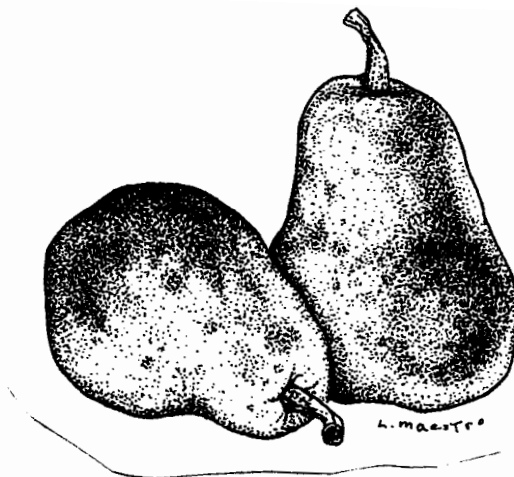
In a blender or small food processor blend together ½ cup of the yogurt, the chutney, and the lime juice until the mixture is smooth, transfer the mixture to a bowl, and whisk in the remaining ¼ cup yogurt, the mayonnaise, the curry powder, the 2 tablespoons onion, and salt and pepper to taste. Chill the sauce, covered, for at least 8 hours and up to 3 days. Transfer the sauce to a serving dish and sprinkle it with the additional onion. Makes about 1½ cups.

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*Port and Honey Poached Pears with  
Lemon Curd Mousse*

- 1 cup dry red wine
- $\frac{3}{8}$  cup Ruby Port
- 1  $\frac{1}{2}$  cups water
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup honey
- five 3-inch strips of orange zest, removed  
with a vegetable peeler
- 4 cloves
- 8 firm-ripe pears, preferably Anjou or Bartlett  
(about 3 pounds)

lemon curd mousse as an accompaniment  
(page 244)



In a large heavy saucepan simmer the wine, the Port, and the water with the sugar, the honey, the zest, and the cloves, stirring, until the sugar is dissolved and add the pears, peeled, halved, and cored. Simmer the pears, covered, turning them occasionally, for 10 to 15 minutes; or until they are tender, transfer them and the zest with a slotted spoon to a shallow bowl or serving dish, and boil the poaching liquid until it is reduced to about 1  $\frac{1}{2}$  cups. Let the poaching liquid cool, pour it over the pears, and chill the mixture, covered, until it is cold. *The poached pears may be made 2 days in advance and kept covered and chilled.* Serve the poached pears with the lemon curd mousse. Serves 8.

*Lemon Curd Mousse*

- 10 large egg yolks
- 1  $\frac{1}{4}$  cups sugar
- $\frac{3}{4}$  cup fresh lemon juice
- 1 stick ( $\frac{1}{2}$  cup) unsalted butter, cut into  
pieces and softened
- 1 tablespoon freshly grated lemon zest
- 1  $\frac{1}{4}$  cups heavy cream

In a heavy saucepan whisk together the egg yolks and the sugar, whisk in the lemon juice and the butter, and cook the mixture over moderately low heat, whisking constantly, for 5 to 7 minutes, or until it just reaches the boiling point. (Do not let the mixture boil.) Strain the curd through a fine sieve set over a bowl, stir in the zest, and let the mixture cool, its surface covered with plastic wrap. Chill the curd, covered, for at least 4 hours or overnight.

In a bowl with an electric mixer beat the cream until it holds stiff peaks, whisk one fourth of it into the curd to lighten it, and fold in the remaining cream gently but thoroughly. Transfer the mousse to a serving bowl and chill it, covered, overnight. Serve the mousse as an accompaniment to the poached pears. Serves 8.

*Orange Caraway Seed Cakes*

- 1  $\frac{1}{2}$  cups cake flour (not self-rising)
- $\frac{3}{4}$  teaspoon double-acting baking powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon baking soda
- 2 teaspoons caraway seeds, toasted lightly and  
cooled
- 1  $\frac{1}{2}$  sticks ( $\frac{3}{4}$  cup) unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 2 teaspoons freshly grated orange zest
- 1 teaspoon vanilla
- $\frac{2}{3}$  cup sour cream
- confectioners' sugar for dusting the cakes

Preheat the oven to 325° F. and butter and flour eighteen  $\frac{1}{3}$ -cup brioche or muffin tins. Into a bowl sift together the flour, the baking powder, the salt, and the baking soda and stir in the caraway seeds. In another bowl with an electric mixer cream the butter with the granulated sugar until it is light and fluffy, beat in the eggs, 1 at a time, beating well after each addition, and beat in the orange zest and the vanilla. Add the flour mixture to the egg mixture alternately with the sour cream in batches, beginning and ending with the flour mixture and beating the batter after each addition. Divide the batter among the tins, arrange the tins in a jelly-roll pan, and bake the cakes in the middle of the oven for 25 to 30 minutes, or until a tester comes out clean. Let the cakes cool in the tins for 3 minutes, turn them out onto a rack, and let them cool completely. *The cake may be made 2 days in advance and kept in an airtight container.* Dust the cakes with the confectioners' sugar just before serving.

### *Tomato, Potato, and Mustard Green Salad*

#### *For the dressing*

- ¼ cup chopped shallot
- 1½ teaspoons Dijon-style mustard
- 4 tablespoons Sherry vinegar (available at specialty foods shops and some supermarkets)
- ¾ cup olive oil

- 2 pounds boiling potatoes
- 4 large tomatoes (about 1½ pounds)
- ½ pound mustard greens, stems and center ribs cut out and discarded and the leaves washed, spun dry, and shredded coarse (about 6 cups)
- 2 tablespoons minced fresh chives, or to taste

Make the dressing: In a blender blend together the shallot, the mustard, the vinegar, and salt and pepper to taste, with the motor running add the oil in a stream, and blend the dressing until it is emulsified. *The dressing may be made 2 days in advance and kept chilled in a tightly sealed jar.*

In a large saucepan combine the potatoes with enough water to cover them by 1 inch and simmer them for 20 minutes, or until they are tender. Drain the potatoes, peel them, and let them cool. *The potatoes may be prepared up to this point 1 day in advance and kept covered and chilled.* Slice the potatoes ¼ inch thick and arrange them decoratively on a platter with the tomatoes, cut into wedges, and the mustard greens. Pour the dressing over the salad and sprinkle the salad with the chives. Serves 8.

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### *Cumin and Coriander Spiced Chick-Pea Salad*

#### *For the dressing*

- 2 tablespoons fresh lemon juice
- 2 tablespoons white-wine vinegar
- 2 garlic cloves, minced and mashed to a paste with ¼ teaspoon salt
- 1½ teaspoons grated peeled fresh gingerroot
- 1 teaspoon ground cumin, or to taste
- ¼ teaspoon cayenne or dried hot red pepper flakes, or to taste
- ½ cup olive oil

- four 19-ounce cans chick-peas, rinsed and drained well
- 2 yellow bell peppers, chopped fine
- 1 small bunch of scallions, sliced thin
- ½ cup finely chopped fresh coriander, or to taste

Make the dressing: In a bowl whisk together the lemon juice, the vinegar, the garlic paste, the gingerroot, the cumin, the cayenne, and salt and pepper to taste, add the oil in a stream, whisking, and whisk the dressing until it is emulsified.

In a large bowl stir together the chick-peas, the bell peppers, the scallions, the coriander, and the dressing and chill the salad, covered, overnight. Serves 8.

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*Gimlet*

2 ounces (¼ cup) gin  
½ ounce (1 tablespoon) Rose's lime juice,  
or to taste  
1 lime slice

In a cocktail glass filled with ice combine the gin and the lime juice, stir the drink well, and garnish it with the lime. Makes 1 drink.

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*Pimm's Cup*

1½ ounces (3 tablespoons) Pimm's No. 1 Cup  
1 cucumber slice  
1 orange slice  
a 2- to 3-inch strip of lemon zest  
chilled ginger ale or club soda  
1 mint sprig

In a tall glass filled with ice cubes combine the Pimm's, the cucumber, the orange, and the zest, pour in enough ginger ale or club soda to fill the glass, and stir the drink well. Garnish the drink with the mint. Makes 1 drink.

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*Saffron Vichyssoise*

4 cups finely chopped white and pale green  
part of leek, washed well and drained

1 cup finely chopped onion

3 ribs of celery, sliced thin (about 1 cup)

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3 carrots, sliced thin (about 1 cup)

$\frac{3}{4}$  teaspoon dried thyme,  
crumbled

1 bay leaf

$\frac{1}{2}$  stick ( $\frac{1}{4}$  cup) unsalted butter

2 large russet (baking) potatoes  
(about 1 pound)

$\frac{1}{2}$  teaspoon saffron threads,  
crumbled

$\frac{2}{3}$  cup dry white wine

4 cups chicken broth

2 cups water

$\frac{3}{4}$  cup half-and-half

In a heavy kettle cook the leek, the onion, the celery, the carrots, the thyme, the bay leaf, and salt and pepper to taste in the butter over moderate heat, stirring, until the vegetables are softened. Add the potatoes, peeled and cut into 1-inch pieces, the saffron, the wine, the broth, and the water and simmer the mixture, covered, for 20 minutes, or until the vegetables are very tender. Discard the bay leaf and in a blender purée the soup in batches, transferring the soup as it is puréed to a large bowl. Stir in the half-and-half and salt and pepper to taste, let the soup cool, and chill it for at least 8 hours or overnight. Makes about 11 cups, serving 8 to 10.

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*Stuffed Eggs with Caviar*

12 hard-boiled large eggs  
2 tablespoons mayonnaise  
2 tablespoons sour cream  
2 teaspoons fresh lemon juice,  
or to taste  
2 ounces black caviar

Cut a paper-thin slice off the ends of each egg and halve the eggs crosswise. Force the yolks through a sieve into a bowl and stir in the mayonnaise, the sour cream, the lemon juice, and salt and pepper to taste. Transfer the filling to a pastry bag fitted with a large decorative tip and pipe it into the egg whites, mounding it. *The stuffed eggs may be made 1 day in advance and kept covered and chilled.* Just before serving, top the eggs with the caviar. Makes 24 stuffed eggs.

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### *Stilton and Hazelnut Spread*

- 2 1/2 pound Stilton, crumbled (about 2 cups) and softened
- 4 ounces cream cheese, softened
- 3 tablespoons Tawny Port or medium-dry Sherry, or to taste
- 1/2 cup chopped toasted and skinned hazelnuts (procedure on page 219) plus additional for garnish if desired
- Melba toast as an accompaniment

In a food processor blend the Stilton, the cream cheese, the Port, and salt and pepper to taste until the mixture is smooth, add the 1/2 cup hazelnuts, and pulse the motor a few times, until the nuts are incorporated. Transfer the spread to a crock or ramekin and chill it, covered, until it is firm. *The spread may be made 3 days in advance and kept covered and chilled.* Garnish the spread with the additional nuts and serve it with the Melba toast. Makes about 2 cups.

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### *To Toast and Skin Hazelnuts*

Preheat the oven to 350° F. Toast the hazelnuts in one layer in a baking pan in the oven for 10 to 15 minutes, or until they are colored lightly and the skins blister. Wrap the nuts in a kitchen towel and let them steam for 1 minute. Rub the nuts in the towel to remove as much of the skins as possible and let them cool.

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*Pickled Shrimp*

$\frac{3}{4}$  cup cider vinegar  
1  $\frac{1}{2}$  teaspoons coarsely ground black pepper  
2 teaspoons salt  
 $\frac{1}{2}$  teaspoon sugar  
 $\frac{3}{4}$  teaspoon English-style dry mustard  
 $\frac{1}{4}$  teaspoon dried hot red pepper flakes,  
or to taste  
 $\frac{1}{4}$  teaspoon mustard seeds, crushed  
 $\frac{1}{4}$  teaspoon coriander seeds, crushed  
1 cup olive oil  
3 large garlic cloves, crushed  
1 bay leaf  
1  $\frac{1}{2}$  pounds (24 to 30) large shrimp, shelled  
and deveined  
1 medium onion, halved lengthwise and  
sliced thin  
1 lemon, sliced thin  
2 tablespoons minced fresh dill or parsley  
leaves, or to taste, plus a dill sprig  
for garnish

In a bowl whisk together the vinegar, the pepper, the salt, the sugar, the mustard, the red pepper flakes, the mustard seeds, and the coriander seeds and add the oil in a stream, whisking. Whisk the marinade until it is emulsified and stir in the garlic and the bay leaf. In a large saucepan of salted boiling water cook the shrimp for 1 minute, or until they are just cooked through. Drain them well, and add them to the marinade. Let the mixture cool; stir in the onion and the lemon, and let the shrimp mixture marinate, covered and chilled, stirring occasionally, for at least 12 hours and up to 1 day. Stir in the minced dill, transfer the pickled shrimp to a serving bowl, and garnish it with the dill sprig. Serves 8.

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