

Yule Feast Recipe Document

First Course.

Per four people

Mini loaf of bread, ½ stick butter, ½ cup honey

½ cup each dried raisins, apricots, apple slices

Royal Pastry on Sticks (serves 24)

- 1 cup water
- ¾ stick butter (6 tablespoons)
- 1 teaspoon salt (for [savory](#))
- 5 ¾ ounces flour (one cup)
- 1 cup eggs, about 4 large [eggs](#) and 2 whites
- Sugar and cinnamon powder
- 1 gallon canola oil

Boil water, [butter](#), and salt. Add flour and remove from heat. Work mixture together and return to heat. Continue working the mixture until all flour is incorporated and [dough](#) forms a ball. Transfer mixture into bowl and let cool for 3 or 4 minutes. Stir and add eggs, 1 at a time, making sure the first egg is completely incorporated before continuing. Once all eggs have been added and the mixture is smooth put dough into piping bag fitted with a round tip.

Heat oil to 350. Pipe dough around skewer, and deep fry until golden brown. Sprinkle with sugar/cinnamon mixture

Equipment for course:

Serrated knife, cutting board, bowls for fruit butter, honey, skewers, deep frying pot, thermometer

Second Course:

Fowl in Treason sauce (per four diners)

Two chicken breasts, removed from bird, skinned, and sliced 1/4" thick

Treason sauce (½ onion, minced, short stick cinnamon, 1 slice bread, toasted and broken into crumbs, 1.5 cups red wine—saute onion until translucent, then simmer in wine with cinnamon. Remove cinnamon stick, add in bread crumbs, simmer then blend. Serve hot over cold chicken.

Garlic soup (per four diners):

1 quart chicken broth (make with chicken carcasses, Better Than Boullion, 1 onion, 1 carrot, pressure cooker, bay leaves, 1 stalk celery

Simmer broth, ½ cup halved garlic cloves. When garlic is al dente, add 2/3 cup arborio rice, allow to cook until rice is done. Beat 2 large eggs and ½ cup lemon juice together. Temper into hot broth, stirring continuously. Salt and pepper to taste, serve hot.

Frumenty:

3 cups wheat berries

1 quart milk

3 egg yolks

pinch saffron

sugar to taste

Simmer the wheat berries in milk (start with 3 cups), add in saffron, and sugar, use tempered beaten egg yolks to thicken. Serve hot.

Equipment for Course:

cutting board and knives, pressure cooker, stock pot and strainer, large stock pots (2), ladles, whisk, oven to toast bread

Fourth course:

Capirotada: (per 8 people)

1 full loaf wheat bread, sliced ¼ inch thick
3-4 cups beef broth, made with better than beef bouillon, with 6 garlic cloves boiled in it
shredded jack cheese
chopped fresh parsley
shredded chicken from 2 chickens (legs, body, thighs, wings)

Layer in foil pan, bread, chicken, parsley, cheese, bread, cheese, parsley. Ladle broth evenly over top, cook at 350 until bread is soft and cheese is melted.

Mushrooms in September (for all):

10 pounds, wiped, quartered
Duke's Powder (salt, powdered ginger, powdered cloves
canola oil

Roast in oven at 400, drizzled with oil, when done, sprinkle with Duke's Powder and serve.

Coffers of Coins (for 4 people)

1 pound each carrots and parsnips, peeled and coined
Simmer in water with ginger knob until al dente, then pour out water, add knob butter, honey, and powdered ginger, finish and serve hot

Spinach and Leeks: (for 4 people)

saute 3 leeks,, cut into half circles and cleaned. When soft, add in 1 pound spinach to wilt, serve hot with small splash of cider vinegar

Equipment for Course:

cutting board, foil pans, knives, sheet pans, ladle, peelers, skillets (or 2 braisers)

Third Course:

Boar Venison Larded (per 8 people)

Pork loin (6 inch section)

4 strips bacon

Brine of 1 cup salt, ice, water, peppercorns, bay leaves, sage, white wine

Egg, flour, water, salt—batter

Brine pork loin the day before. Rinse. Lard with narrow strips bacon. Brush on batter and roast at 325 until meat thermometer reads 155 (brush on second coat when temp gets to 100 internal). Allow to rest 15 minutes before slicing. Slice ½ inch thick.

Roasted turnips (per 8 people)

8 medium turnips, peeled, sliced

½ bottle beer

Sage leaves

4 tablespoons butter, melted, divided

Parcook turnips using beer and water for 8-10 minutes until turnips almost tender. Allow to steam dry, then drizzle 1 tbsp melted butter over them, roast on sheet pan at 400 until done (cooked through, a touch brown at edges). Melt remaining butter in skillet, fry sage leaves and crumble them when crisp. Serve poured over turnips with salt

Chard and Artichoke Pie (per 8 people)

1 savory crust from Gerstan

1 bunch chard, stems removed, chopped small

1 cup artichoke hearts, rinsed, drained, chopped

1.5 cups cottage cheese, drained

2 egg whites, beaten

Mix above and pour into pie crust. Bake at 400 degrees until set, serve.

Pears in their Jelly (for 8 people)

3 pears, quartered, cored

1 bottle white wine

Sugar

Ground clove, nutmeg, and cinnamon

1/2 pkt gelatin

Simmer prepared pears in wine and spices. When tender, remove from heat, add gelatin, and allow to set. Serve with broken up jelly over pears.

Equipment needed for course; Knives, spoon, cutting board, oven probe thermometer, sheetpans, mixing bowls, pastry brush, skillet, bottle opener, roasting pans, larding needle

Fifth Course

Red Apple Tart (for 8 people)

1 sweet pie crust from Gerstan
4 granny smith apples, peeled, cored, diced $\frac{3}{4}$ " chunks
2/3 bottle red wine
2 sticks cinnamon
4 tbsp butter

Ahead of time, simmer prepared apples in red wine with cinnamon, butter until apples are tender. Drain and remove cinnamon (may reuse wine). For service, place apple chunks in pie crust, bake 15 minutes until crust is golden brown.

A Cake of Wafers (1 cake for 4 people)—recipe may be modified

- 1 dozen eggs, beaten
- 3 cups flour
- 1/3 cup sugar
- 1 tbs. ginger
- 1/2 cup apple cider
- 1/2 tsp. salt

Cream cheese, whipped and sweetened with sugar
Chervil

Make wafers using pizzelle iron and allow to cool. Store in zip-top bags.
Prior to service, spread cream cheese mixture on 3 wafers, sprinkling each lightly with chervil. Top with 4th wafer. Cut resulting cake into four pieces, serve.

Equipment for course: Knives, cutting board, spreader, mixing bowls, pie pans, scoop