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Marc Stuydil



Chef Massimo Capra

Holiday party

Produced Massimo Capra
Photography Stephani Buchman

The best way to enjoy a party is to divide chores between spouses, one should tend to the food and one should be in charge of the drinks.

Better yet invest in getting a helping hand from a professional waiter. Shop around and you might find that a couple hundred dollars can go a long way to make your life easier: from greeting guests, serving, to the final cleanup, it can all be prearranged.

A must-have when guests arrive is a “welcoming drink” such as red or white wine, beer, water, and a premixed cocktail ready to be poured. Also, knowing your guests preferences is imperative as it doesn’t make sense to go crazy with cocktails if you have beer fanatics.

Now that we have taken care of beverages, we can move on to munchies. Some Parmigiano nuggets, toasted garlic bread, hummus dip, dry cured sausages and olives are always safe choices.

Next step to your dinner party planning is the meal preparation. A squash flan can be prepared ahead of time and to garnish use some wilted kale with dry cranberries as it only takes a few seconds to complete. The bulk of its flavour comes from the flan itself and it is a very popular item at *Mistura* in our Fall menu.

For the main course, you can never go wrong with a favourite Holiday serving such as a roasted turkey. It is not a very popular year round course due its size, but makes a tasty treat for gatherings. **TIP:** Have your butcher debone the turkey it completely and flatten it out while keeping the skin intact. Then, fill it with the stuffing and roast it carefully. This technique will save a third of the time baking and the meat won’t taste dry.

As dessert is also an important course, I prepared a panna cotta with roasted pears. A simple touch of good balsamic or glaze completes this dessert. Panna cotta is a relatively new invention but has become a favorite amongst diners. The name panna cotta means cooked cream and it implies a heavy creamy dessert but it is a gentle light concoction sure to please all your guests.

Happy Holidays!

Holiday Stuffed Rolled Turkey

Recipe on page 92



Planning a Holiday Party? Get Entertaining Tips from Celebrity Event Planner, Colin Cowie.
www.CanadianHomeTrends.com/colin

Massimo

Massimo Capra. Food Editor

Squash Flan with Wilted Kale, Dry Cranberries, Toasted Pumpkin Seeds and Balsamic Glaze

6/8 flans single servings 4oz size

- 2 cups buttercup squash, diced
- 1 cup leeks, white part only, diced
- 2 oz. butter
- 5 oz. sour cream
- 3 eggs
- 2 tsp. corn starch
- 3 oz. Parmigiano Reggiano, grated salt & pepper to taste
- ¼ tsp. allspice, ground
- 3 tbsp. toasted pumpkin seeds
- 1 oz. Balsamic glaze
- Parmigiano Reggiano for shaving

FOR THE WILTED KALE

- 3 cups Kale, leaves only chopped
- 1 cup dry cranberries
- 1 garlic clove, finely sliced
- 2 tbsp. butter
- Salt and Pepper to taste

Place the squash and the leeks in a baking dish and season them with salt and pepper and butter. Wrap with tin foil and bake in a preheated oven at 375°F until completely cooked. Remove cover to allow drying for a few minutes. Allow to cool before proceeding to next step.

Place the cooked squash mixture in a food processor and blend well. Add the sour cream, the cheese and the egg along with the starch and the allspice. Taste for correct seasoning and adjust accordingly.

Butter 8 ramekins and flour them well, shaking off excess. Pour the squash mixture to almost the top and tap to settle them. Place in a baking pan and cook in a preheated oven at 375°F until firm.

Remove from oven and keep warm.

Alternatively one could use a rectangular or round pie pan to bake the flan. Make sure to line the bottom well to prevent leakage.

Preheat a frying pan; add the butter to it and immediately add the finely shaved garlic. Cook gently until translucent then add the cranberries and the kale. Season with some salt and pepper and cook until wilted and tender to your liking.

To assemble the dish

Place a flan in the centre of a round dish, place a pinch of wilted kale on top of the flan and sprinkle some of the cranberries around it. Drizzle some balsamic vinegar on the plate and drop a few toasted pumpkin seeds on the plate. Shave some Parmigiano over the top of the flan.



Holiday Stuffed Rolled Turkey

Serves 10-14

- 1 whole boneless turkey (8 to 12 lb.), skin on and cut in half
- ½ lb. pancetta, thinly sliced & chopped
- 6 cups bread crumbs, fresh country loaf is best
- 2 cup grated padano
- 5 cup minced vegetables (celery, onion, carrot)
- 4 cloves garlic, finely chopped
- 1 tsp. fresh sage, finely chopped
- 1 tsp. fresh rosemary, finely chopped
- 1 tsp. fresh Marjoram, finely chopped
- ½ cup fresh parsley, chopped
- 6 eggs
- 3 tbsp. olive oil
- 3 tbsp. butter
- Salt and Pepper to taste

FOR THE ROASTING

- 4 cups. celery, onions, carrots, diced coarsely
- 5 cloves of garlic
- 3 sprigs of rosemary
- 4 bay leaves
- 2 sprigs of sage
- 3 cups chicken stock
- 2 oz. vegetable oil
- ½ L white wine
- ½ lb. butter

Cut the bread loaf into chunks and place in a food processor, pulse until finely ground then set aside.

In a preheated skillet with some butter and oil sauté the celery, onions, carrots, pancetta and garlic until soft and translucent. Add the sage, rosemary and marjoram and cook until fragrant. Add immediately to the bread crumbs and mix well.

Season the bread with the cheese, the eggs, salt and pepper and parsley, mix well until the stuffing stays together, if not add some chicken stock.

Flatten each half of the turkey out using a mallet until equal in thickness throughout and fill each half with some stuffing.

Roll the turkey into a salami shape and wrap with cheese cloth. Tie each end and place some ties every 3 inches to ensure it will not lose its shape.

Place the vegetables and the fresh herbs in a baking pan. Add the oil and toss well. Lay the rolls on it and sprinkle some chicken stock to wet the cheesecloth.

Preheat the oven to 350°F and place the baking pan in it.

Melt the butter with the wine and use for basting throughout the cooking. Do not forget to turn the rolls every twenty minutes and to baste every time.

It will take approximately one hour and a half to cook the turkey.

Once done remove from the pan and place on a tray, cover with tin foil and rest for about half hour.

Add the remaining chicken stock to the baking pan with the cooking vegetables and herbs in it and bring to boil, reduce for a few minutes and strain to remove all the debris.

Gently remove the cheese cloth from the rolls, slice and serve with a drizzle of the gravy.

Vanilla Panna Cotta, Roasted Pears, Chocolate Sauce and Salted Almond

Serves 6

- ½ L 35% cream
- 3 sheets of gelatin or 6 gr powder gelatin
- 50 gr sugar
- 2 tbsp. whole yogurt
- 1 vanilla bean or 1 tsp. extract

FOR THE PEARS

- 6 Bosc pears, halved, seeds removed
- 2 tbsp. of honey
- 2 tbsp. sugar (organic preferred)
- 1 oz. dark Rum
- 2 oz. white wine
- 1 tbsp. butter

FOR THE GARNISH

- 4 oz. chocolate sauce

Salted toasted almonds, crushed coarsely

If you are using leaf gelatin then you must soak it in cold water for a few minutes. This is best done before you start the process of the cream.

Boil half of the cream with the sugar and the scraped vanilla seeds. Put the pod in as well for extra flavour.

Once the cream boils remove from the stove and add the gelatin (drained of the water and gently squeezed to dry it up). Stir until dissolved then strain in a fine mesh strainer and set aside to cool.

While the cooked cream cools, start whipping the cool cream to a nice thick consistency.

Once the cooked cream is cooled to room temperature start folding in the yogurt and the whipped cream, be careful not to over whip the whole thing.

Pour the cream into 4 oz. molds (aluminum or tea cups will do fine) and refrigerate for at least 3 hrs.

Meanwhile, prepare the pears.

Cut each half pear in half and place in a bowl, dress with the honey, wine and the liqueur. Place the wedges on a baking sheet dotted with butter and place in a preheated oven at 450°F.

Cook for 10 to 15 minutes until the sugars caramelize. Remove and allow cooling before use.

Pour some chocolate sauce on a plate, unmold the panna cotta and place it on the chocolate, arrange a few wedges of pears beside it and shower with toasted salted crushed almonds.

