

# Holiday Handbook

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## Recipes

All the sips, bites, and sweets from our current issue.

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# Holiday Handbook

## GOOD THINGS

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### Spiced Orange-Cranberry Fudge

Do not use white-chocolate chips in place of chopped white chocolate; added stabilizers in the chips will affect the fudge's creamy texture.

**Unsalted butter, room temperature, for brushing**

**3 cups chopped white chocolate (14 ounces)**

**1 can (14 ounces) sweetened condensed milk**

**¼ teaspoon kosher salt**

**¾ cup dried cranberries**

**½ cup finely chopped candied citrus peel, such as orange or lemon**

**¼ teaspoon ground cardamom**

Lightly brush a standard 9-by-5-inch loaf pan with butter, then line in both directions with parchment. In a medium saucepan over medium heat, cook chocolate, sweetened condensed milk, and salt, stirring until chocolate melts and mixture is smooth. Remove from heat; stir in cranberries, citrus peel, and cardamom. Pour mixture into prepared loaf pan. Refrigerate until firm, at least 4 hours. Slice crosswise into 8 pieces. Fudge can be refrigerated, covered, up to 2 weeks.

**ACTIVE TIME:** 20 MIN. | **TOTAL TIME:** 4 HR. 20 MIN.

**MAKES:** 8 SLICES



### Chocolate-Hazelnut Fudge

If you can't find blanched hazelnuts, toast them with the skins on, then rub them with a kitchen towel while still warm to remove as much skin as possible.

**1½ cups blanched hazelnuts**

**Unsalted butter, room temperature, for brushing**

**3 cups chopped dark chocolate (14 ounces)**

**1½ cups chopped milk chocolate (7 ounces)**

**1 cup chocolate-hazelnut spread, such as Nutella**

**1.** Preheat oven to 350°. Place hazelnuts in a single layer on a rimmed baking sheet; toast until golden and fragrant, about 14 minutes.

**2.** Lightly brush a standard 9-by-5-inch loaf pan with butter; line in both directions with parchment. Melt 1½ cups dark chocolate in a medium bowl set over a saucepan of simmering water. Brush loaf pan all over with half of melted chocolate; freeze 5 minutes. Brush again with remaining melted chocolate and freeze 5 minutes more.

**3.** In a medium bowl set over a saucepan of simmering water, melt remaining 1½ cups dark chocolate with milk chocolate, stirring together until smooth. Remove from heat; stir in hazelnut spread and hazelnuts. Pour into chilled chocolate shell and refrigerate until firm, at least 4 hours. Trim chocolate around top of loaf pan with a paring knife. Let temper 30 minutes before slicing crosswise into 8 pieces. Torrone can be refrigerated, covered, up to 2 weeks.

**ACTIVE TIME:** 25 MIN. | **TOTAL TIME:** 5 HR. 20 MIN.

**MAKES:** 8 SLICES

**THE DETAILS:** Restaurantware Taipei Collection rectangular poplar containers, 6.3", \$58 for 100; and FittSmile handmade juniper-wood condiment knife, \$12, amazon.com.



### Peppermint-Bark Cookies

**1 cup unbleached all-purpose flour**

**½ cup Dutch-process cocoa powder**

**¼ teaspoon baking soda**

**¼ teaspoon kosher salt**

**1 stick plus 2 tablespoons unsalted butter, room temperature**

**⅔ cup granulated sugar**

**⅓ cup packed dark-brown sugar**

**1 large egg**

**¼ teaspoon pure peppermint extract**

**2 ounces bittersweet chocolate, finely chopped (about ⅓ cup)**

**50 starlight mints, such as Brach's**

**Vegetable-oil cooking spray**

**3 ounces white chocolate, melted**

**1.** Whisk together flour, cocoa, baking soda, and salt. In another bowl, beat butter with both sugars on medium speed until fluffy, about 2 minutes. Add egg and peppermint extract; beat until well combined. Add flour mixture; beat just until combined. Mix in bittersweet chocolate. Transfer dough to plastic wrap, form into a disk, wrap tightly, and refrigerate until firm, at least 2 hours and up to 3 days; or freeze up to 1 month.

**2.** Preheat oven to 350°. Scoop scant tablespoons of dough, roll into balls, and place 1 inch apart on parchment-lined baking sheets. Bake, rotating rack positions halfway through, until cookies are puffed and just set at edges, 10 to 12 minutes. Let cool on sheets 5 minutes, then transfer to a wire rack and let cool completely.

**3.** Reduce oven temperature to 300°. Place starlight mints 1 inch apart on another parchment-lined baking sheet. Bake until soft to the touch and just beginning to melt, 8 to 10 minutes. Remove from oven; immediately top with another sheet of parchment that's been lightly sprayed with cooking spray. Press firmly with another baking sheet or a large, heavy skillet to flatten mints into thin disks slightly smaller than cookies. Let cool completely on tray. Remove parchment. (Mints can be stored in an airtight container at room temperature until ready to use.)

**4.** Spoon ¼ teaspoon white chocolate onto center of each cookie. Top with a flattened mint, pressing slightly to adhere. Let stand until chocolate sets, about 1 hour; or refrigerate 5 minutes. Store in an airtight container at room temperature up to 1 week.

**ACTIVE TIME:** 40 MIN. | **TOTAL TIME:** 3 HR. 40 MIN.

**MAKES:** ABOUT 30



## Merry Mints

- 1 stick cold unsalted butter, cut into small pieces
- 4 cups confectioners' sugar, plus more for dusting
- ¼ teaspoon pure peppermint extract
- 1 tablespoon whole milk
- Pinch of kosher salt
- Gel food coloring, such as AmeriColor in Soft Pink, Avocado, Super Red, and Fuchsia (optional)

1. Combine butter and 2 cups sugar in the bowl of a stand mixer fitted with the paddle attachment. Mix on low speed until sugar is moistened, then increase speed to medium-high and beat until well combined. Return mixer to low speed, add remaining 2 cups sugar, and mix until well combined, 1 minute. Increase speed to medium-high; beat until light and fluffy, 6 minutes more. Add peppermint extract, milk, and salt; beat until smooth.

2. Lightly dust a clean work surface with confectioners' sugar and turn out "dough" onto it. Divide into 5 pieces; tint as desired with food coloring, leaving one piece white. (Keep covered with plastic wrap while working to prevent drying.)

3. Roll "dough" into ½-inch-thick ropes, then cut into pieces slightly over ½ inch long with a paring knife or bench scraper. Transfer to a parchment-lined rimmed baking sheet. Let dry, uncovered, at least 12 hours. Mints can be refrigerated in an airtight container up to 2 weeks.

**ACTIVE TIME:** 35 MIN. | **TOTAL TIME:** 12 HR. 35 MIN.  
**MAKES:** 10 DOZEN

**THE DETAILS:** Cornucopia Brands square metal hinged tin, 3.5", \$13 for 12, [amazon.com](http://amazon.com).



## Anisette

For the label template for the bottles, go to [marthastewart.com/anisettelabel](http://marthastewart.com/anisettelabel).

- 2½ cups star-anise pods
- 2 tablespoons fennel seeds

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2½ teaspoons coriander seeds

1 bottle (1.75 liters) neutral vodka, such as Tito's

1¼ cups sugar

1. In a mortar and pestle, or a resealable bag and rolling pin, crush anise pods and fennel and coriander seeds. Toast together in a skillet over medium-high until fragrant, about 1 minute. Divide between 2 quart-size glass jars, then divide vodka evenly between jars. Let cool completely. Screw lids onto jars, shake gently, and let stand in a cool, dark place 5 days.

2. Strain vodka mixture through a fine-mesh sieve lined with cheesecloth; discard solids. In a small pot, boil sugar and 1¼ cups water just until sugar dissolves; add to strained vodka. Let cool completely, then refrigerate until cold, 1 hour. Divide among eight 8-ounce gift bottles. Bottles will keep in refrigerator up to 6 months. To serve, pour 1.5 ounces directly over ice, or add 1 part anisette and 3 parts cold water to a glass filled with ice.

**ACTIVE TIME:** 15 MIN. | **TOTAL TIME:** 2 HR. 40 MIN.  
**MAKES:** EIGHT 8-OUNCE BOTTLES

**THE DETAILS:** Restaurantware Grolsch-style swing-top glass bottles, 8.5 oz., \$42 for 10, [amazon.com](http://amazon.com).



## Pumpkin Dog Biscuits

Be sure to use unsalted peanuts to avoid adding harmful sodium to your dog's diet. If your pup is sensitive to wheat, use rice flour instead of all-purpose.

- ½ cup unsalted roasted peanuts
- ½ cup pumpkin purée
- 1 cup old-fashioned rolled oats
- 2 tablespoons unbleached all-purpose flour or rice flour

Preheat oven to 350°. Process nuts in a food processor until a paste forms, about 1 minute. Add remaining ingredients; pulse to combine. Press scant tablespoons of mixture into dog-treat pan molds. Bake until golden and dry, 24 to 28 minutes. Let cool completely in pan on a wire rack. Repeat with remaining dough. Store in an airtight container in a cool, dry place up to 2 weeks.

**ACTIVE TIME:** 15 MIN. | **TOTAL TIME:** 1 HR. | **MAKES:** ABOUT 20

**THE DETAILS:** Nordic Ware Puppy Love treat pan, \$22.50, [nordicware.com](http://nordicware.com).

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## Rosemary Gimlet

This and the following cocktails are scalable for a crowd: Place the ingredients in a large pitcher. Fill halfway with ice; stir with a long spoon until outside of pitcher is frosty. Strain into glasses; serve with garnishes.

- 2 ounces gin, such as Hendrick's
- ¾ ounce fresh lemon juice
- ¾ ounce Rosemary Simple Syrup (recipe follows)

Small rosemary sprig, for serving

Combine gin, lemon juice, and syrup in a cocktail shaker. Fill halfway with ice. Shake until outside of shaker is frosty, about 30 seconds. Strain and serve, garnished with rosemary.

**ACTIVE/TOTAL TIME:** 5 MIN. | **SERVES:** 1

## Rosemary Simple Syrup

- ½ cup sugar
- 4 teaspoons fresh rosemary leaves

In a small saucepan, bring ½ cup water, sugar, and rosemary to a boil, stirring until sugar dissolves. Let stand 30 minutes, then strain; discard solids. Refrigerate in an airtight container up to 1 week.

**ACTIVE TIME:** 5 MIN. | **TOTAL TIME:** 35 MIN. | **MAKES:** ½ CUP

## Bitter Bee

Tart grapefruit is called for here; if using a sweeter variety, swap half the grapefruit juice for lime juice.

- 2 ounces tequila blanco, such as Espolòn
- ¾ ounce fresh grapefruit juice, plus a wedge for serving
- ¾ ounce Honey-Cardamom Syrup (recipe follows)

3 to 4 dashes Angostura bitters

Combine tequila, grapefruit juice, syrup, and bitters in a cocktail shaker. Fill halfway with ice. Shake until outside of shaker is frosty, about 30 seconds. Strain and serve on ice, garnished with grapefruit wedge.

**ACTIVE/TOTAL TIME:** 5 MIN. | **SERVES:** 1

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## Honey-Cardamom Syrup

- 8 cardamom pods, crushed
- ¼ cup honey

In a small saucepan, toast cardamom over medium-high heat until fragrant, 1 minute. Stir in ½ cup water and honey. Bring to a boil, then reduce heat; simmer 5 minutes. Let cool completely. Strain; discard solids. Refrigerate in an airtight container up to 1 week.

**ACTIVE TIME:** 5 MIN. | **TOTAL TIME:** 40 MIN. | **MAKES:** ½ CUP

## Cinnamon Sour

- 2 ounces bourbon, such as Bulleit
- ¾ ounce fresh lime juice
- ¾ ounce Cinnamon Simple Syrup (recipe follows)
- 1 tablespoon dry red wine, such as Merlot (optional)

**Candied ginger and a best-quality maraschino cherry, such as Luxardo, for serving**

Combine bourbon, lime juice, and syrup in a cocktail shaker. Fill halfway with ice. Shake until outside of shaker is frosty, about 30 seconds. Strain over a large ice cube. Hold a spoon upside-down over cocktail and pour wine over top. Serve, garnished with ginger and cherry.

**ACTIVE/TOTAL TIME:** 5 MIN. | **SERVES:** 1

## Cinnamon Simple Syrup

- 2 cinnamon sticks
- ½ cup sugar

In a small saucepan, bring ¾ cup water and cinnamon to a simmer; cook 10 minutes. Add sugar; stir until dissolved. Let cool completely, then refrigerate (with cinnamon) in an airtight container up to 1 week.

**ACTIVE TIME:** 5 MIN. | **TOTAL TIME:** 45 MIN. | **MAKES:** ½ CUP

## Feta-Stuffed Shishitos in Phyllo

To heat these from frozen, arrange them on a parchment-lined baking sheet and bake at 375° until golden brown and crisp, 30 to 35 minutes.

- 8 ounces shishito peppers (16 to 20)
- 1 tablespoon extra-virgin olive oil, plus more for brushing
- Kosher salt
- 2 ounces feta, crumbled, room temperature
- 2 ounces cream cheese, room temperature
- 6 to 7 sheets frozen phyllo dough, thawed
- 2 tablespoons sesame seeds

1. Toss peppers with oil; season with salt. Heat a cast-iron skillet over medium-high; add peppers and cook, stirring, until

blistered, about 2 minutes. Transfer to a plate; let cool completely.

2. Stir together feta and cream cheese in a small bowl until smooth. Make a small slit along long side of each pepper; stuff peppers with cheese mixture.

3. Preheat oven to 375°. Lay 1 phyllo sheet on a work surface; brush with oil. (Keep rest of phyllo covered with a damp towel as you work.) Cut lengthwise into 3- to 4-inch-wide strips (slightly smaller than peppers). Place a pepper at bottom of each strip; tightly roll. Transfer, seam-side down, to a parchment-lined baking sheet. Brush top with oil; sprinkle with sesame seeds. Repeat with remaining peppers and phyllo. (Rolled peppers can be frozen, covered tightly, up to 2 weeks.) Bake until phyllo is golden brown, about 30 minutes. Let cool slightly before serving.

**ACTIVE TIME:** 40 MIN. | **TOTAL TIME:** 1 HR. 25 MIN. | **MAKES:** 16 TO 20

## Tomato-Jam Pinwheels

If you want to bake smaller batches, start checking for doneness a few minutes earlier than called for below.

- 1½ pounds cherry tomatoes, halved (4 cups)
- ¼ cup packed light-brown sugar
- 3 tablespoons apple-cider vinegar
- 3 cloves garlic, smashed and peeled
- 1 teaspoon fresh thyme leaves
- Kosher salt
- ½ cup finely grated Parmigiano-Reggiano
- 10 ounces frozen all-butter puff pastry, such as Dufour, thawed

1. Combine tomatoes, sugar, vinegar, garlic, thyme, and 1½ teaspoons salt in a medium saucepan. Bring to a boil, stirring, then reduce heat to low and simmer, stirring occasionally, until mixture has thickened and little moisture remains, 45 to 50 minutes. Season with salt; let cool completely. (Filling can be refrigerated, covered, up to 1 week.)

2. Sprinkle cheese over a work surface in a 10-by-12-inch rectangle. Roll out pastry dough directly over cheese to same dimensions, pressing to adhere. Spread 1 cup filling over dough. Starting with a long side, roll into a tight log. Wrap in plastic and freeze until firm, at least 4 hours and up to 1 month.

3. Preheat oven to 375°. Let dough stand at room temperature until sliceable, 20 minutes. Slice into ¼-inch-thick rounds and arrange on a parchment-lined baking sheet. Bake, rotating pan once, until golden, 28 to 30 minutes. Flip pinwheels and bake 5 to 7 minutes more. Loosen

with a metal spatula while still warm. Serve warm or room temperature.

**ACTIVE TIME:** 30 MIN. | **TOTAL TIME:** 6 HR. 10 MIN. | **MAKES:** 2 DOZEN

## Pimiento-Cornmeal Croquettes

To reheat from frozen, arrange croquettes on a parchment-lined baking sheet; bake at 400° until heated through, about 15 minutes.

**Kosher salt and freshly ground pepper**

- ¾ cup medium- or coarse-ground cornmeal (not instant polenta)
- 8 ounces store-bought pimiento cheese spread (1 cup)
- ½ cup chopped cilantro
- 1 cup unbleached all-purpose flour
- 4 large eggs, whisked
- 2 cups panko breadcrumbs
- Safflower oil, for frying
- Scallion Mayonnaise (recipe follows) and radish microgreens or small cilantro leaves, for serving

1. In a heavy pot, bring 4 cups water to a boil; add 1 teaspoon salt. Slowly stir in cornmeal in a thin stream, whisking constantly. Reduce heat to low and cook, stirring occasionally, until cornmeal is tender and has thickened, 25 to 30 minutes. Remove from heat; stir in cheese spread and chopped cilantro. Season with salt and pepper. Pour mixture into an 8-by-8-inch straight-sided baking dish. Let cool completely, then refrigerate, covered, until firm, at least 2 hours and up to 2 days.

2. Turn cornmeal mixture out onto a cutting board. Slice into thirty-six 1¼-inch squares. Place flour, eggs, and panko in separate shallow dishes. A few at a time, coat squares in flour, shaking off excess; then dip in egg, letting excess drip off. Dredge all sides in breadcrumbs, patting to adhere.

3. In a large cast-iron skillet, heat ½ inch of oil over medium-high until a few panko crumbs dropped in sizzle immediately. Working in batches, add squares to skillet and cook, turning occasionally, until all sides are golden and crisp, 4 to 5 minutes. (If browning too quickly, reduce heat.) Transfer squares to paper towels; season with salt. Serve with a dollop of scallion mayonnaise and garnished with greens; or let cool completely and freeze in a single layer on a parchment-lined baking sheet, covered tightly with plastic wrap, up to 2 weeks.

**ACTIVE TIME:** 40 MIN. | **TOTAL TIME:** 4 HR. 10 MIN. | **MAKES:** 36

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## Scallion Mayonnaise

**½ cup mayonnaise**

**4 scallions, minced (⅓ cup)**

**Kosher salt and freshly ground pepper**

Stir together mayonnaise and scallions. Season with salt and pepper. Refrigerate in an airtight container up to 3 days.

**ACTIVE/TOTAL TIME:** 5 MIN. | **MAKES:** ½ CUP

## Warm Olives With Cracked Coriander

**2 teaspoons extra-virgin olive oil**

**1 tablespoon coriander seeds, lightly cracked**

**2 cups Castelvetrano olives, drained**

**2 small bay leaves**

Heat oil in a skillet over medium. Add coriander; cook, stirring occasionally, until fragrant, 3 minutes. Add olives, bay leaves, and ¼ cup water. Cook, stirring occasionally, until heated through, about 3 minutes. Serve warm.

**ACTIVE/TOTAL TIME:** 15 MIN. | **MAKES:** ABOUT 2 CUPS

## Apple-Membrillo Tart

For a savory spin on the pâte brisée used here, pulse ½ teaspoon chopped fresh rosemary into the flour mixture before adding the butter.

**½ recipe Test Kitchen's Favorite Pate Brisée (for recipe, go to [marthastewart.com/patebrisee](http://marthastewart.com/patebrisee))**

**4 ounces membrillo (quince paste), such as Mitica (available at Whole Foods Market), room temperature**

**2 small Granny Smith apples, cored, peeled, and cut into ⅛-inch slices**

**2 tablespoons unsalted butter, melted**

**2 tablespoons sugar**

**Marcona almonds, grapes, and blue cheese, such as Bayley Hazen, for serving**

**1.** Preheat oven to 400°. Roll out dough into a ¼-inch-thick rectangle; fit into a tart pan. Trim edges flush with pan. Prick dough lightly with a fork and freeze until firm, 15 minutes.

**2.** Reserve 1 tablespoon membrillo; mash remainder with 1 teaspoon water until spreadable. Using an offset spatula, spread evenly over dough in pan. Shingle apples over top. Brush with 1 tablespoon butter; sprinkle with sugar. Bake until pastry is golden and apples are browned and tender, about 1 hour. Meanwhile, in a small saucepan over medium, heat reserved membrillo with 1 tablespoon water and remaining 1 tablespoon butter, stirring often, until smooth.

**3.** Remove tart from oven; brush apples with glaze. Return to oven; bake until apples just darken in spots and caramelize, about 10 minutes more. Let cool completely

before slicing. (Tart can be stored, loosely covered, at room temperature up to 1 day.) Serve with almonds, grapes, and cheese.

**ACTIVE TIME:** 30 MIN. | **TOTAL TIME:** 2 HR. | **SERVES:** 8 TO 10

## Winter Grand Aioli

**3 pounds crudités, such as carrots, celery, radishes, endives, and Little Gem lettuces**

**Kosher salt and freshly ground pepper**

**1 small head cauliflower or 1 bunch Broccolini, or a combination, cut into florets**

**2 bunches assorted baby beets, preferably gold and Chioggia, trimmed and peeled**

**8 ounces small new potatoes, scrubbed**

**6 hard-cooked eggs, peeled and halved**

**Extra-virgin olive oil, for drizzling**

**2 pounds cooked large shrimp (for recipe, go to [marthastewart.com/poachedshrimp](http://marthastewart.com/poachedshrimp))**

**Tonnato Mayonnaise, Vegan Green-Goddess Dip (recipes follow), and lemon wedges, for serving**

**1.** Prepare an ice-water bath. Peel carrots and trim tops; slice in half lengthwise. Clean celery and slice into sticks. Trim radishes. Slice endives and Little Gems into wedges. Place crudités in ice-water bath until crisp and beginning to curl, 10 minutes. Drain well; wrap in paper towels. Refrigerate in resealable plastic bags up to 1 day.

**2.** Bring a large pot of water to a boil; season generously with salt. Add cauliflower and cook until crisp-tender, 2 to 4 minutes. Transfer to ice-water bath. Return pot of water to a boil, add beets, and cook until fork-tender, about 22 minutes. Drain, let cool slightly, and cut into wedges. Store in an airtight container up to 1 day.

**3.** Meanwhile, bring potatoes to a boil in another pot of water; season generously with salt. Cook until easily pierced with the tip of a knife, 8 to 9 minutes. Drain; let cool completely.

**4.** Season eggs and cooked vegetables with salt and pepper; drizzle with oil. Serve with crudités, shrimp, tonnato mayonnaise, dip, and lemon wedges.

**ACTIVE TIME:** 35 MIN. | **TOTAL TIME:** 1 HR. | **SERVES:** 8 TO 10

## Tonnato Mayonnaise

**1 cup mayonnaise**

**2 tablespoons capers, rinsed**

**2 small anchovies, rinsed and mashed (1½ teaspoons)**

**1 jar (7 ounces) oil-cured tuna, drained**

**2 tablespoons fresh lemon juice**

**¼ cup extra-virgin olive oil**

Purée first five ingredients with 1 teaspoon water in a blender until smooth. With blender running, add oil in a steady stream. Refrigerate in an airtight container at least 2 hours and up to 1 day.

**ACTIVE TIME:** 10 MIN. | **TOTAL TIME:** 2 HR. 10 MIN.

**MAKES:** 2 CUPS

## Vegan Green-Goddess Dip

**1 avocado, chopped (1 cup)**

**1 teaspoon finely grated lime zest, plus 2 tablespoons fresh juice**

**1 tablespoon white-wine vinegar**

**4 teaspoons Dijon mustard**

**¼ cup extra-virgin olive oil**

**Kosher salt and freshly ground pepper**

**1 cup packed cilantro or parsley leaves, or a combination**

Purée avocado, lime zest and juice, vinegar, mustard, oil, ½ teaspoon salt, ¼ teaspoon pepper, and 3 tablespoons water in a food processor or blender until smooth. Pulse in herbs just to combine. Transfer to an airtight container; press plastic wrap directly on surface. Refrigerate at least 2 hours and up to 1 day.

**ACTIVE TIME:** 15 MIN. | **TOTAL TIME:** 2 HR. 15 MIN.

**MAKES:** 1½ CUPS

## Juniper-and-Gin Gravlax

**¾ cup kosher salt**

**½ cup sugar**

**3 tablespoons packed grated zest from 2 lemons, 2 limes, and 1 orange**

**1 tablespoon coarsely ground pepper**

**2 tablespoons coarsely ground juniper berries**

**1 cup chopped fresh dill**

**¼ cup gin, such as Hendrick's**

**1½ to 2 pounds sushi-grade salmon, skin on, pin bones removed**

**Meyer-Lemon Relish (recipe follows), for serving**

**Salmon roe, crackers or crostini, capers, crème fraîche, shaved fennel, and sliced red onion, for serving**

**1.** Combine salt, sugar, zest, pepper, juniper, and dill in a bowl. Add gin; stir until mixture resembles wet sand.

**2.** Rinse salmon and pat dry. Line a baking sheet with plastic; scatter one-third of sugar mixture on it. Lay salmon, skin-side down, on sugar mixture; spread remaining mixture evenly over top. Wrap tightly in the plastic; place a second baking sheet on top and weigh down with canned goods. Refrigerate, flipping fish and pouring off excess liquid every 24 hours, for 3 days. Rinse excess sugar mixture off salmon; pat dry.

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3. Place fish flesh-side down, and slide the tip of a long, sharp knife between flesh and skin at a short end. Using a paper towel to grip, gently pull skin off. Flip fish; thinly slice at a 45-degree angle. Serve with relish, roe, crackers, capers, crème fraîche, fennel, and onion.

**ACTIVE TIME:** 45 MIN. | **TOTAL TIME:** 45 MIN., PLUS 3 DAYS  
**SERVES:** 8 TO 10

## Meyer-Lemon Relish

- 2 Meyer lemons, rinsed and patted dry
- 2 tablespoons extra-virgin olive oil
- 1 small head fennel, finely chopped (1 cup)
- 1 small onion, finely chopped (1 cup)
- 2 teaspoons fennel seeds
- Kosher salt
- ¼ cup honey

1. Cut lemons lengthwise into eighths; remove seeds. Thinly slice crosswise into pieces (you should have about 1½ cups).

2. Heat oil in a large skillet over medium-high until shimmering. Add fennel, onion, fennel seeds, and a large pinch of salt. Reduce heat to medium; cook, stirring occasionally, until mixture is softened and just beginning to turn golden, 10 to 12 minutes. Add lemons, honey, and ¼ cup water. Increase heat to high and bring to a boil; cook until reduced to a jammy consistency and liquid is almost completely evaporated, 4 to 5 minutes more. Transfer to a bowl; let cool completely. Refrigerate in an airtight container up to 5 days.

**ACTIVE TIME:** 25 MIN. | **TOTAL TIME:** 1 HR. 35 MIN.  
**MAKES:** 1½ CUPS

## Pomegranate-Glazed Ham With Jammy Cipollinis

- 1½ pounds cipollini onions
- ⅓ cup pomegranate molasses, such as Al Wadi (available at Whole Foods Market)
- 2 tablespoons packed light-brown sugar
- 2 tablespoons honey
- 2 tablespoons Dijon mustard
- ⅛ teaspoon ground allspice
- Kosher salt and freshly ground pepper
- 1 spiral-cut ham (6 to 8 pounds)
- Mini Pickle Biscuits (recipe follows)
- Grainy or Dijon mustard, lady apples, and parsley sprigs, for serving

1. Preheat oven to 325°, with a rack in lower third. Prepare an ice-water bath. Bring a pot of water to a boil. Trim ¼ inch off root end of each onion, then cook onions in pot until just beginning to soften, 3 to 4 minutes. Transfer to ice-water bath, slip off skins,

and cut into quarters. (Quartered onions can be refrigerated up to 2 days.)

2. Stir together molasses, brown sugar, honey, mustard, allspice, ¼ teaspoon salt, and ⅛ teaspoon pepper. Place ham in a large roasting pan, cut-side down; baste generously with glaze. Scatter onions around ham and pour in ½ cup water.

3. Cover ham with parchment-lined foil; roast until a thermometer inserted into thickest part (not touching bone) reads 125°, 1 hour to 1 hour, 15 minutes. Uncover, baste with more glaze, and return to oven. Increase heat to 400° and roast, basting and rotating pan once, until outside is crisp, 15 to 20 minutes more. Transfer to a serving platter; tent with foil.

4. Return roasting pan with onions to oven; roast until sauce has thickened slightly and onions are caramelized, 15 to 20 minutes more. Transfer onions and pan drippings to a serving vessel; skim fat from top. Serve ham with biscuits, mustard, onions, apples, and parsley.

**ACTIVE TIME:** 30 MIN. | **TOTAL TIME:** 2 HR. 30 MIN.  
**SERVES:** 8 TO 10

## Mini Pickle Biscuits

To rewarm, place the biscuits in a 450° oven for three to five minutes, then transfer them to a kitchen towel-lined basket.

- 3 cups unbleached all-purpose flour
- 2 teaspoons sugar
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground pepper
- 2¼ teaspoons baking powder
- ¾ teaspoon baking soda
- 1 stick cold unsalted butter, cut into ½-inch cubes
- ¾ cup buttermilk, plus more for brushing
- ¼ cup dill relish, undrained

1. Preheat oven to 450°. In a large bowl, whisk together flour, sugar, salt, pepper, baking powder, and baking soda, 30 seconds. Toss butter into mixture to evenly coat, then press between your fingers to create flower-petal shapes.

2. Stir together buttermilk and relish; slowly pour over flour-butter mixture, stirring with a fork, until a crumbly dough forms. Transfer to a parchment-lined baking sheet. Gather dough with your hands, pressing firmly to bind, and flatten into a 6-by-10-inch rectangle. Lift parchment along a short end of dough and fold in half, forming a 6-by-5-inch rectangle. Turn dough 90 degrees; gently reflatten to 6 by 10 inches. Fold in half again and flatten slightly into an 8-inch square.

3. Cut dough into fourths in both directions with a large, sharp knife to form 16 square biscuits. Brush tops with buttermilk. Bake until puffed, golden brown on top, and hollow-sounding when tapped on bottoms, 16 to 18 minutes. Transfer to a kitchen towel-lined basket; cover to keep warm.

**ACTIVE TIME:** 20 MIN. | **TOTAL TIME:** 40 MIN. | **MAKES:** 16

## THE WILD BUNCH

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## Roasted-Squash-and-Parsnip Soup

- 4 pounds honeynut or butternut squash, halved lengthwise (from 2 to 3 honeynuts or 1 large butternut)
- 2 tablespoons extra-virgin olive oil, plus more for frying and drizzling
- Kosher salt and freshly ground pepper
- 1 pound parsnips (4 to 5 medium), peeled and halved lengthwise
- 2 pounds leeks (3 medium), white and light-green parts only, halved lengthwise and thoroughly washed and drained
- 1 tablespoon fresh thyme leaves
- 1 tablespoon chopped fresh sage leaves, plus whole leaves for frying
- 2 Granny Smith apples (1 pound), halved and cored
- 1 quart low-sodium chicken broth
- 1 stick unsalted butter
- Toasted pepitas, toasted sesame seeds, and poppy seeds, for serving

1. Preheat oven to 400°, with racks in upper and lower thirds. Scoop seeds and pulp from squash; discard. (Or lightly coat seeds in oil, season with salt, and roast on a rimmed baking sheet until crisp and darkened slightly, about 20 minutes; let cool and reserve for garnish.) On a rimmed baking sheet, rub squash halves with 1 tablespoon oil and season with salt; turn cut-sides down. On another rimmed baking sheet, toss parsnips and leeks with remaining 1 tablespoon oil, season with salt, and sprinkle evenly with thyme and chopped sage; spread in a single layer.

2. Roast 30 minutes. Add apples to sheet with squash, cut-sides up. Continue roast-

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ing until vegetables turn golden brown in places and are easily pierced with the tip of a knife, 15 to 20 minutes more. When cool enough to handle, scoop flesh from squash; transfer half to a blender with half of other vegetables and apples, 2 cups broth, and 1 cup water. Purée until smooth, adding more water as needed if too thick to self-level. Pour through a sieve into a pot. Repeat process with remaining vegetables, apples, broth, and 1 more cup water.

**3.** Melt butter in a small saucepan over medium heat, swirling occasionally, until fragrant and golden brown and dark-brown sediment particles form in bottom of pan, 8 to 10 minutes. Stir brown butter into soup; season with salt and pepper. Rewarm soup over medium-low heat, stirring occasionally and adding more water as necessary until it reaches desired consistency.

**4.** Wipe pan clean. Heat  $\frac{1}{4}$  inch of oil over medium-high. When it shimmers, add a handful of sage leaves; cook, stirring a few times, until darkened slightly, 20 to 30 seconds. Transfer to paper towels, season with salt, and let stand until cool and crisp, 2 to 3 minutes. Fry more sage as desired. Serve soup topped with crisped sage, pepitas, sesame seeds, poppy seeds, and a drizzle of oil.

**ACTIVE TIME:** 40 MIN. | **TOTAL TIME:** 1 HR. 50 MIN.  
**SERVES:** 12

## Sparkling Campari Punch

Cocchi Americano is an Italian fortified wine; Lillet Blanc is a fine substitute.

- 16 ounces fresh pink-grapefruit juice, chilled**
- 16 ounces Cocchi Americano, chilled**
- 8 ounces Campari, chilled**
- 1 bottle (750 ml) prosecco brut or other dry sparkling white wine, chilled**
- Thinly sliced citrus wheels, such as grapefruit, orange, and Meyer lemon, for serving**
- Seltzer, chilled, for serving (optional)**

In a punch bowl, stir together grapefruit juice, Cocchi Americano, and Campari. Add prosecco, then citrus wheels and ice. Serve, topped with seltzer.

**ACTIVE/TOTAL TIME:** 10 MIN. | **SERVES:** 12

## Winter White Salad With Crème-Fraîche Vinaigrette

This dressing can be made up to three days ahead and stored in an airtight container in the refrigerator. The vegetables can be sliced up to eight hours ahead and stored in a bowl in the refrigerator, covered with damp paper towels. The apples should be sliced just before serving.

$\frac{1}{2}$  cup crème fraîche

**1 tablespoon plus 2 teaspoons white-wine vinegar**

**2 teaspoons Dijon mustard**  
**Pinch of sugar**

**Kosher salt and freshly ground pepper**

**4 to 5 endives (1 pound), trimmed and very thinly sliced lengthwise (3 cups)**

**1 head fennel, bulb cored and very thinly sliced, fronds separated**

**1 small celery root (1 pound), peeled, quartered lengthwise, and very thinly sliced crosswise (2½ cups)**

**2 Granny Smith apples (1 pound), cored, halved, and very thinly sliced lengthwise (2 cups)**

$\frac{1}{2}$  cup pomegranate arils (optional)

Whisk together crème fraîche, vinegar, mustard, and sugar; generously season with salt and pepper. In a large bowl, combine endives, sliced fennel,  $\frac{1}{4}$  cup fennel fronds, celery root, and apples; add half of dressing and toss. Arrange on a serving platter; season with salt and pepper. Top with remaining fennel fronds and pomegranate arils. Serve with remaining dressing.

**ACTIVE/TOTAL TIME:** 20 MIN. | **SERVES:** 12

## Chewy Fruitcake Meringues

$\frac{1}{2}$  cup blanched hazelnuts

**3 large egg whites, room temperature**

**1 cup sugar**

**Pinch of cream of tartar**

$\frac{1}{2}$  cup best-quality maraschino cherries, such as Luxardo, chopped, plus 3 tablespoons syrup

$\frac{1}{2}$  cup chopped dried pineapple

$\frac{1}{4}$  cup chopped candied citron

$\frac{1}{4}$  cup chopped candied citrus peel, such as orange or clementine

**Confectioners' sugar, for dusting (optional)**

**1.** Preheat oven to 350°, with racks in upper and lower thirds. Spread hazelnuts in a single layer on a rimmed baking sheet; toast until golden and fragrant, 12 to 14 minutes. Let cool slightly; chop.

**2.** Reduce oven temperature to 250°. Combine egg whites and sugar in the bowl of a mixer set over a pot of simmering water (do not let bottom touch water). Whisk until eggs are foamy and sugar dissolves (mixture should feel smooth and warm to the touch when rubbed between your fingers). Transfer to mixer fitted with the whisk attachment, add cream of tartar, and beat on high speed until stiff, glossy peaks form, 7 to 9 minutes.

**3.** Combine hazelnuts, fruits, and candied citron and peel in a bowl. Fold maraschino

syrup and all but  $\frac{1}{4}$  cup of fruit-nut mixture into meringue. Drop heaping tablespoons of meringue mixture onto 2 parchment-lined baking sheets, 1 inch apart. Top with remaining fruit-nut mixture.

**4.** Bake, rotating sheets and rack positions halfway through, until meringues have darkened slightly and are tacky on surfaces but no longer sticky, 1 hour to 1 hour, 10 minutes. Turn oven off (do not open door); let cool in oven until dry and crisp on outsides, at least 2 hours and up to 1 day. Serve, or store in an airtight container at room temperature, between sheets of parchment, up to 5 days. Lightly dust with confectioners' sugar before serving.

**ACTIVE TIME:** 40 MIN. | **TOTAL TIME:** 3 HR. 50 MIN.  
**MAKES:** ABOUT 30

## Gingerbread-Espresso Crinkle Cookies

Rolling the dough balls in granulated sugar before heavily coating them with confectioners' ensures maximum "crinkle effect" on the surfaces.

**1¾ cups unbleached all-purpose flour**

**1 tablespoon instant espresso powder**

**1¼ teaspoons ground ginger**

**1 teaspoon ground cinnamon**

**¼ teaspoon ground cloves**

**¼ teaspoon freshly grated nutmeg**

**1½ teaspoons baking powder**

**½ teaspoon kosher salt**

**1 stick unsalted butter, room temperature**

**1 tablespoon finely grated fresh ginger (from a 1-inch piece)**

**¾ cup packed dark-brown sugar**

**¼ cup unsulfured molasses (not blackstrap)**

**1 large egg**

**Granulated sugar and confectioners' sugar, for rolling**

**1.** Line 2 baking sheets with parchment. In a bowl, whisk together flour, espresso powder, ground ginger, cinnamon, cloves, nutmeg, baking powder, and salt.

**2.** In the bowl of a mixer fitted with the paddle attachment, beat butter with grated ginger and brown sugar on medium-high speed until pale and fluffy, about 2 minutes. Add molasses; beat until combined. Add egg; beat until combined. Reduce speed to low and gradually add flour mixture, beating until combined and no dry flour remains. Transfer to plastic wrap, pat into a disk, wrap, and refrigerate until firm, at least 4 hours and up to 3 days (or freeze up to 1 month; thaw in refrigerator before using).

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**3.** Preheat oven to 350°, with racks in upper and lower thirds. Place granulated sugar in a shallow bowl, and confectioners' sugar in another. Using a 1-ounce scoop or tablespoon measure, scoop rounded spoons of dough, roll into balls, and transfer directly to bowl with granulated sugar. (If dough becomes sticky as it warms, dust your palms with confectioners' sugar.) Turn dough balls to fully coat in granulated sugar. Transfer to bowl with confectioners' sugar; turn to fully coat. (Balls should be heavily coated; do not shake off excess.) Transfer to prepared sheets, 2 inches apart.

**4.** Bake, rotating sheets and rack positions once halfway through, until cookies spread and surfaces appear cracked, 15 to 17 minutes. Let cool on sheets 5 minutes, then transfer to a wire rack; let cool completely. Store in an airtight container at room temperature, between sheets of parchment, up to 5 days.

**ACTIVE TIME:** 40 MIN. | **TOTAL TIME:** 5 HR., PLUS COOLING | **MAKES:** ABOUT 30

## Meyer-Lemon Shortbread Wreath Cookies

### COOKIES

- 2 sticks unsalted butter, room temperature**
- 1 tablespoon packed finely grated Meyer-lemon zest, plus 2 tablespoons fresh juice (from 2 lemons)**
- ¾ cup confectioners' sugar**
- 1¼ teaspoons kosher salt**
- 2 cups unbleached all-purpose flour, plus more for dusting**

### GLAZE AND DECORATIONS

- 60 sprigs (each about 1 inch long) fresh thyme or rosemary, or a combination**
- 1 large egg white, beaten**
- Granulated sugar, for sprinkling**
- ¾ cup plus 2 tablespoons confectioners' sugar**
- 3 tablespoons fresh Meyer-lemon juice**
- Small red, white, and green candies, such as nonpareils and pearls**

**1. Cookies:** Line 2 baking sheets with parchment. In the bowl of a mixer fitted with the paddle attachment, beat butter with zest on medium-high speed until fluffy, about 2 minutes. Beat in confectioners' sugar until pale and fluffy, about 1 minute more. Reduce speed to low. Beat in lemon juice and salt, then flour, until combined. Divide dough in half, transfer each to plastic wrap, pat into disks, wrap, and refrigerate until firm, at least 4 hours and up to 3 days (or freeze up to 1 month; thaw in refrigerator before using).

**2.** Preheat oven to 325°. Working with one disk at a time, roll out dough on a lightly floured surface to a scant ¼ inch thick. Stamp out rounds with a 3-inch cutter, preferably fluted. Transfer to prepared sheets, 1 inch apart. Use a 1- to 1¼-inch plain round cutter to stamp out centers of 3-inch rounds. Gather scraps; roll out again, stamping out more wreaths. Repeat with remaining disk. Refrigerate until firm, about 30 minutes.

**3.** Bake, rotating sheets and rack positions halfway through, until set and pale golden on bottoms, 20 to 25 minutes. Let cool on sheets 5 minutes, then transfer to a wire rack; let cool completely. Cookies can be stored in an airtight container at room temperature up to 1 week before decorating.

**4. Glaze and decorations:** Brush herbs with egg white; sprinkle with granulated sugar. Transfer to wire rack; let stand until stiff and dry, at least 1 hour or, loosely covered, up to 1 day. In a small bowl, whisk together confectioners' sugar and lemon juice until smooth. One at a time, dip cookie tops in glaze; lift and tilt slightly for a few seconds, allowing excess to drip back into bowl. Transfer to wire rack; decorate with sugared herbs and candies. Let stand until set, about 2 hours. Store in an airtight container at room temperature, between sheets of parchment, up to 2 days.

**ACTIVE TIME:** 1 HR. 25 MIN. | **TOTAL TIME:** 7 HR. 30 MIN., PLUS COOLING | **MAKES:** ABOUT 20

## DIVINE DESSERTS

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## Cranberry-Curd-and-Citrus Pavlova

### PAVLOVA

- 1¼ cups sugar**
- 4 teaspoons cornstarch**
- 5 large egg whites, room temperature (2 yolks reserved for curd)**
- 1 teaspoon fresh lemon juice**
- ¼ teaspoon kosher salt**

### CURD

- 12 ounces fresh or frozen cranberries (3 cups)**
- ¾ cup sugar**
- ¾ cup fresh orange juice (from 2 large oranges)**
- ¼ teaspoon kosher salt**
- 6 tablespoons unsalted butter, room temperature**
- 1 large egg, plus 2 large egg yolks**

### SERVING

- 1¼ cups heavy cream**
- ¾ teaspoon pure vanilla paste or extract**
- ¼ teaspoon orange-blossom water (optional)**
- 2½ cups mixed sweet-citrus supremes, such as clementine; mandarin; navel, Cara Cara, and blood orange; and small ruby-red grapefruit (from 5 to 8 total)**
- ½ cup husked cape gooseberries (optional)**

**1.** Preheat oven to 250°. Trace a 9-inch circle on a piece of parchment. Transfer, traced-side down, to a baking sheet.

**2. Pavlova:** Stir together sugar and cornstarch. In the bowl of a mixer, beat egg whites with lemon juice and salt on low speed until frothy. Increase speed to medium-high and gradually add sugar mixture, beating until stiff, glossy peaks form, 10 to 12 minutes. Adhere corners of parchment to sheet with tiny dollops of meringue, then mound rest of meringue in center of circle on parchment. Using a large spoon, spread to edges of circle, leaving a well approximately 5 inches wide and 1 inch deep in center.

**3.** Bake until crisp and dry on outside but not developing any color, 1 hour, 10 minutes to 1 hour, 20 minutes. Turn oven off (do not open door); let cool in oven until dry and crisp on outside, at least 2 hours and up to 1 day.

**4. Curd:** Combine cranberries, sugar, orange juice, and salt in a saucepan over medium heat. Simmer until cranberries burst and collapse, about 10 minutes. Remove from heat; stir in butter until melted. Strain mixture through a medium-mesh sieve into a bowl, pressing on solids to remove as much liquid as possible; discard solids. In another bowl, whisk together egg and yolks. Slowly whisk 1 cup of cranberry mixture into egg mixture; return to pot with remaining cranberry mixture and cook over medium-low heat, stirring occasionally, until thickened and beginning to sputter, about 6 minutes. Let cool completely, then press plastic wrap directly on surface and refrigerate in an

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airtight container until cold, at least 2 hours and up to 5 days.

**5. Serving:** Whisk cream, vanilla, and orange-blossom water to soft peaks. Fill well of meringue with curd. Dollop cream over curd; top with citrus supremes and gooseberries. Serve immediately.

**ACTIVE TIME:** 1 HR. | **TOTAL TIME:** 6 HR. 30 MIN.

**SERVES:** 8 TO 10

## Raspberry and Chocolate-Hazelnut Crêpe Cake

### CRÊPES

- 2 cups unbleached all-purpose flour
- 2 tablespoons granulated sugar
- ½ teaspoon kosher salt
- 3 cups whole milk
- 8 large eggs
- 6 tablespoons unsalted butter, melted, plus more for skillet

### FILLINGS

- 2¼ teaspoons unflavored gelatin (1 envelope)
- ½ cup cold water
- 1 cup seedless raspberry jam (12 ounces)
- 3 ounces white chocolate, melted
- 1 cup chocolate-hazelnut spread, such as Nutella
- 3 ounces bittersweet chocolate, melted
- 3 cups heavy cream
- ½ cup confectioners' sugar, plus more for serving
- Fresh raspberries, for serving

**1. Crêpes:** In a blender, purée flour, sugar, salt, milk, eggs, and butter until smooth, 30 seconds. Refrigerate at least 30 minutes and up to 1 day; stir for a few seconds before using.

**2.** Heat an 8-inch nonstick skillet over medium; lightly brush with butter. Add a scant ¼ cup batter, tilting and swirling skillet until it evenly coats bottom. Cook until crêpe is golden in places on bottom and edges lift from pan, 1 to 1½ minutes. Flip and cook on other side until just set, about 45 seconds. Slide crêpe onto a paper towel-lined plate. Repeat with remaining batter, coating pan with more butter as needed, and stacking crêpes directly on top of one another (you should finish with about 30). Let cool completely before using, or cover and refrigerate up to 1 day.

**3. Fillings:** In a bowl, sprinkle gelatin over cold water. Let stand until softened, about 5 minutes. Meanwhile, melt jam in a small saucepan over medium heat until hot. Remove from heat; stir in gelatin mixture until dissolved (mixture should feel smooth when rubbed between your fingers).

Transfer to a large bowl and whisk in white chocolate until smooth. In another bowl, stir together hazelnut spread and bitter-sweet chocolate until smooth. In a third bowl, whisk cream and confectioners' sugar to stiff peaks. Divide whipped cream evenly (about 3 cups each) between raspberry and hazelnut mixtures and stir until smooth. Refrigerate cream mixtures until thickened slightly but still spreadable, at least 1 hour and up to 2 hours.

**4.** To make cake, place 1 crêpe on a cake plate. Spread ¼ cup raspberry-cream mixture evenly over crêpe, leaving a ¼-inch border. Top with another crêpe; spread with ½ cup hazelnut-cream mixture. Repeat layering, alternating fillings, until all crêpes are used, finishing with a crêpe. Loosely cover with plastic wrap and refrigerate until cold and set, at least 8 hours and up to 2 days. Just before slicing and serving, top cake with raspberries and dust generously with confectioners' sugar.

**ACTIVE TIME:** 1 HR. 45 MIN. | **TOTAL TIME:** 11 HR. 20 MIN., PLUS COOLING | **SERVES:** 8 TO 12

## String-Lights Christmas-Tree Cookies

- 4 cups unbleached all-purpose flour, plus more for dusting
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- 2 sticks unsalted butter, room temperature
- 2 cups sugar
- 2 large eggs, room temperature
- 2 teaspoons pure vanilla extract
- White chocolate, melted and cooled slightly, for decorating
- Small red and white candies, such as pearls, for decorating

**1.** In a bowl, whisk together flour, baking powder, and salt. In another bowl, beat butter with sugar until pale and fluffy, about 2 minutes. Beat in eggs and vanilla. Add flour mixture, beating just until combined. Divide dough in half, transfer each to plastic wrap, form into disks, wrap tightly, and refrigerate until firm, at least 2 hours and up to 3 days (or freeze up to 1 month).

**2.** Preheat oven to 325°, with racks in upper and lower thirds. Let 1 disk of dough stand at room temperature until soft enough to roll, about 10 minutes. On a lightly floured work surface, roll out to a scant ¼ inch thick. Stamp out tree shapes with an approximately 4-inch-tall cookie cutter, transferring cutouts to parchment-lined baking sheets as you work. Use a star-

shaped aspic cutter to stamp out tree toppers from dough scraps. Repeat with remaining disk of dough. Freeze cutouts until firm, about 15 minutes.

**3.** Bake, rotating rack positions halfway through, until cookies are set and edges turn golden, 15 to 18 minutes. Let cool on sheets 5 minutes, then transfer to wire racks; let cool completely.

**4.** Transfer melted chocolate to a pastry bag fitted with a small, plain tip, such as Ateco #2 (or use a small freezer bag, and snip the tiniest possible hole in one corner). Starting at top of each tree, drizzle chocolate in a random back-and-forth pattern, then adhere candies intermittently to mimic string lights. Pipe a small dot of chocolate at very top of tree, and adhere a cookie star. Let stand at room temperature until chocolate sets, about 4 hours; or refrigerate just until set, about 15 minutes. (Do not keep cookies in refrigerator.) Store in an airtight container at room temperature, between sheets of parchment, up to 1 week.

**ACTIVE TIME:** 45 MIN. | **TOTAL TIME:** 3 HR. 40 MIN., PLUS COOLING | **MAKES:** ABOUT 2 DOZEN

## Pomegranate-Coconut Trifle

- 3 tablespoons unflavored gelatin (from 4 envelopes)
- 1 cup cold water
- 3 cups 100 percent pomegranate juice
- ¾ cup plus 2 tablespoons superfine sugar
- 3 tablespoons cornstarch
- ¼ teaspoon kosher salt
- 1 cup cream of coconut, such as Coco Lopez (from a 15-ounce can)
- 2½ cups heavy cream
- 3 large egg yolks
- 2 tablespoons unsalted butter
- 2 teaspoons pure vanilla extract or paste
- 16 ladyfingers, halved crosswise
- 4 cups coconut water, preferably Harmless Harvest
- ¾ cup pomegranate arils
- ½ cup sweetened shredded coconut, lightly toasted (optional)

**1.** In a saucepan, sprinkle gelatin over cold water; let stand until softened, about 5 minutes. Heat over medium until gelatin dissolves. In a 12- to 14-cup trifle dish or glass bowl, combine pomegranate juice, ½ cup sugar, and half of gelatin mixture (reserve remaining gelatin mixture at room temperature), stirring until sugar dissolves. Refrigerate until set, about 4 hours.

**2.** Meanwhile, in another saucepan, whisk together cornstarch, salt, cream of coconut,

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½ cup heavy cream, and egg yolks until smooth. Add butter; cook over medium heat, stirring occasionally, until mixture comes to a boil. Cook, stirring, until it has the consistency of pudding. Strain through a fine-mesh sieve into a bowl; stir in vanilla. Cover surface with plastic wrap to prevent a skin from forming; let cool completely. Whip 1 cup heavy cream to stiff peaks; fold into pastry cream until smooth.

**3.** Arrange half of ladyfingers evenly in a single layer over pomegranate gelatin. Spoon pastry cream over top, spreading with an offset spatula until smooth. Top with remaining ladyfingers, in a single layer. Refrigerate; meanwhile, prepare an ice-water bath. In a bowl, stir together coconut water, ½ cup sugar, and reserved gelatin mixture until sugar dissolves. Place bowl over ice-water bath; let stand, stirring a few times, until mixture begins to thicken and mound, 20 to 30 minutes. Stir in pomegranate arils. Transfer mixture to trifle dish; smooth top. Refrigerate until set, at least 4 hours or, covered, up to 3 days.

**4.** Whisk remaining 1 cup heavy cream and 2 tablespoons sugar to soft peaks. Spoon over trifle; sprinkle with toasted coconut. Spoon into bowls and serve.

**ACTIVE TIME:** 40 MIN. | **TOTAL TIME:** 9 HR. 20 MIN.  
**SERVES:** 8 TO 12

## Coffee-Caramel Swiss Roll

### CAKE

¼ cup safflower oil, plus more for brushing

1¼ cups cake flour (not self-rising)

½ teaspoon kosher salt

1¼ teaspoons baking powder

⅓ cup hot water

¾ cup granulated sugar

5 large eggs, separated, room temperature

1 teaspoon pure vanilla extract

Pinch of cream of tartar

Confectioners' sugar, for dusting

### SYRUP

¼ cup granulated sugar

1 tablespoon instant espresso powder

### FILLING

6 tablespoons granulated sugar

¼ teaspoon kosher salt

1½ cups heavy cream

### FROSTING

2 large egg whites

⅔ cup granulated sugar

½ teaspoon cream of tartar

2 tablespoons light corn syrup

¼ cup cold water

**1.** Preheat oven to 350°. Brush a 13-by-18-inch rimmed baking sheet with oil. Line bottom with parchment; brush parchment with oil.

**2. Cake:** Whisk together flour, salt, and baking powder to combine. In a large heatproof bowl, whisk hot water with ½ cup granulated sugar until dissolved. Whisk in oil, then egg yolks and vanilla until smooth. Whisk flour mixture into sugar mixture just until combined. In a mixer fitted with the whisk attachment, beat egg whites on medium-low speed until frothy. Add cream of tartar, increase speed to medium-high, and continue beating until soft peaks form. Gradually add remaining ¼ cup granulated sugar; continue beating until stiff, glossy peaks form. Stir one-third of egg whites into batter. Gently fold in remaining egg whites just until no white streaks remain. Transfer to sheet; spread evenly to edges with an offset spatula.

**3.** Bake until pale golden and pulling away from edges, and top springs back when lightly touched, 17 to 19 minutes. Let cool on a wire rack 5 minutes. Meanwhile, generously dust a kitchen towel with confectioners' sugar. Flip cake out onto towel, remove parchment, and generously dust top with more confectioners' sugar. Starting at one short end, roll up cake in towel. Let cool completely, about 1 hour.

**4. Syrup:** Meanwhile, in a small saucepan, bring granulated sugar and 3 tablespoons water to a boil, stirring until dissolved. Remove from heat; whisk in espresso powder until dissolved (mixture will foam). Transfer to a heatproof bowl and refrigerate until cold, about 30 minutes.

**5. Filling:** Meanwhile, prepare an ice-water bath. In a saucepan, combine granulated sugar, 1 tablespoon water, and salt. Cover; cook over medium heat, swirling a few times, until boiling and sugar has dissolved, about 5 minutes. Uncover and continue boiling, undisturbed, until mixture turns golden amber, 3 to 5 minutes more. Remove from heat. Carefully add cream in a slow, steady stream (it will bubble up and splatter). Return to medium heat; cook, stirring, until smooth. Transfer to a bowl set in ice-water bath; let stand, stirring a few times, until cold, about 30 minutes. Remove from bath; whisk to stiff peaks.

**6.** Unroll cake. Brush any residual sugar from top, then brush evenly with espresso syrup. Dollop with filling and spread evenly with an offset spatula, leaving a ½-inch border. Starting at one short end, roll up cake (without towel). Wrap cake roll in towel and transfer to a baking sheet, seam-side down, to maintain cylindrical

shape. Refrigerate until filling sets, at least 8 hours and up to 1 day.

**7. Frosting:** In a saucepan, bring 2 inches of water to a simmer over medium heat. In a large heatproof bowl, combine egg whites, granulated sugar, cream of tartar, corn syrup, and water. Transfer bowl to pan (do not let bottom touch water). Beat on high speed until stiff peaks form, about 5 minutes. Remove bowl from heat; continue beating on high until mixture is no longer warm to the touch, about 5 minutes more.

**8.** Remove cake roll from towel; transfer to a cake plate. Spread frosting evenly over top and sides. (Frosted cake can be refrigerated, uncovered, up to 3 hours before slicing and serving.) Briefly wave a kitchen torch over frosting until golden brown in places. Slice cake into rounds; serve.

**ACTIVE TIME:** 1 HR. | **TOTAL TIME:** 10 HR. 25 MIN., PLUS COOLING | **SERVES:** 8 TO 10

## Chai Snowballs

2 cups unbleached all-purpose flour

1 cup almond flour

2 tablespoons best-quality black tea leaves, such as Darjeeling, coarsely ground in a spice grinder or mortar and pestle

¾ teaspoon kosher salt

½ teaspoon freshly ground pepper

1 teaspoon ground cinnamon

¾ teaspoon ground ginger

½ teaspoon ground cardamom

Pinch of ground cloves

2 sticks unsalted butter, room temperature

½ cup confectioners' sugar, plus more for rolling

1 teaspoon pure vanilla extract or paste

**1.** Preheat oven to 325°, with racks in upper and lower thirds. In a bowl, whisk together both flours, tea, salt, pepper, and spices. In another bowl, beat butter with sugar on medium speed until light and fluffy, about 3 minutes. Beat in vanilla. Reduce speed to low; gradually add flour mixture, beating just until a dough forms. Roll level tablespoons of dough into balls. Place 1 inch apart on 2 parchment-lined baking sheets.

**2.** Bake, rotating rack positions once halfway through, until cookies are set and golden on bottoms, 15 to 18 minutes.

**3.** Let cool on sheets 5 minutes. Roll in confectioners' sugar; let cool completely on a wire rack. Generously coat in more confectioners' sugar before serving, or store in an airtight container at room temperature up to 2 weeks.

**ACTIVE TIME:** 40 MIN. | **TOTAL TIME:** 1 HR., PLUS COOLING  
**MAKES:** ABOUT 3 DOZEN