Recipes
All the sips, bites, and sweets from our current issue.
**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 (4 ounces)
- 1 can (14 ounces) sweetened condensed milk
- 1/4 teaspoon kosher salt
- 1/4 cup dried cranberries
- 1/4 cup finely chopped candied citrus peel, such as orange or lemon
- 1/4 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 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:** 20 MIN.  |  **TOTAL TIME:** 4 HR. 20 MIN.  
**MAKES:** 8 SLICES

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### 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.

1 1/2 cups blanched hazelnuts  
Unsalted butter, room temperature, for brushing  
3 cups chopped dark chocolate (14 ounces)  
1 1/2 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 1 1/2 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 1 1/2 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. Fudge can be refrigerated, covered, up to 2 weeks.

**ACTIVE TIME:** 25 MIN.  |  **TOTAL TIME:** 5 HR. 20 MIN.  
**MAKES:** 8 SLICES

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**1** stick plus 2 tablespoons unsalted butter, room temperature  
1/2 cup granulated sugar  
1/2 cup packed dark-brown sugar  
1 large egg  
1/4 teaspoon pure peppermint extract  
2 ounces bittersweet chocolate, finely chopped (about 1/2 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 1/4 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

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### Peppermint-Bark Cookies

- 1 cup unbleached all-purpose flour  
- 1/2 cup Dutch-process cocoa powder  
- 1/4 teaspoon baking soda  
- 1/4 teaspoon kosher salt

Preheat oven to 350°. Scoop scant tablespoons of dough, roll into balls, and place 1 inch apart on parchment-lined baking sheets. Bake until golden and fragrant, about 14 minutes. Let cool on parchment-lined baking sheets. 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.)

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**THE DETAILS:** Restaurantware Taipei Collection rectangular poplar containers, 6 3/4"; $58 for 100; and FittSmile handmade juniper-wood condiment knife, $12, amazon.com.
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**Merry Mints**

1. **stick cold unsalted butter, cut into small pieces**
2. **4 cups confectioners’ sugar, plus more for dusting**
3. **¼ teaspoon pure peppermint extract**
4. **1 tablespoon whole milk**
5. **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” while working to prevent drying.
3. Roll “dough” into ⅛-inch-thick ropes, then cut into pieces slightly over ⅛ 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.

**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.

1. **⅛ cup unsalted roasted peanuts**
2. **1 cup old-fashioned rolled oats**
3. **⅓ cup 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.

**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.

1. **2 ounces gin, such as Hendrick’s**
2. **⅛ ounce fresh lemon juice**
3. **⅛ ounce Rosemary Simple Syrup (recipe follows)**
4. **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.

**Rosemary Simple Syrup**

⅛ 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.

**Bitter Bee**

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

1. **2 ounces tequila blanco, such as Espolòn**
2. **⅛ ounce fresh grapefruit juice, plus a wedge for serving**
3. **⅛ ounce Honey-Cardamom Syrup (recipe follows)**
4. **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.

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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 ¼ 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
¼ 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 TIME:** 40 MIN. | **TOTAL TIME:** 1 HR. 25 MIN. | **MAKES:** 16 TO 20

**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)
¾ 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 ¼ 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
½ 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 ¼-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
Apple-Membrillo Tart

5 scallions, minced (1/2 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: ABOUT 2 CUPS

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 1/4 cup water. Cook, stirring occasionally, until heated through, about 3 minutes. Serve warm.

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

Tonnato Mayonnaise

1 cup mayonnaise
2 tablespoons capers, rinsed
2 small anchovies, rinsed and mashed (1 1/2 teaspoons)
1 jar (7 ounces) oil-cured tuna, drained
2 tablespoons fresh lemon juice
1/2 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
1/4 cup extra-virgin olive oil
Kosher salt and freshly ground pepper

Puree avocado, lime zest and juice, vinegar, mustard, oil, 1/4 teaspoon salt, 1/4 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: 1 MIN | TOTAL TIME: 2 HR 15 MIN | MAKES: 1/4 CUPS

Juniper-and-Gin Gravlax

1/2 cup kosher salt
1/2 cup sugar
3 tablespoons packed grated zest from 2 lemons, 2 limes, and 1 orange
1 tablespoon coarse-ground pepper
1 cup chopped fresh dill
1 1/2 cups gin, such as Hendrick’s
1/2 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, gin, 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.

Scallion Mayonnaise

1/4 cup mayonnaise
4 scallions, minced (1/2 cup)
Kosher salt and freshly ground pepper

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

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

Scallion Mayonnaise

1/4 cup mayonnaise
2 scallions, minced (1/2 cup)
Kosher salt and freshly ground pepper

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 salt water. Drain; cool slightly, and cut into wedges. Store in an airtight container up to 1 day.
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 (1 1/2 teaspoons)
1 jar (7 ounces) oil-cured tuna, drained
2 tablespoons fresh lemon juice
1/2 cup extra-virgin olive oil

Winter Grand Aioli

3 pounds crudités, such as carrots, celery, radishes, endives, and Little Gem lettuces
Kosher salt and freshly ground pepper

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

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1. Preheat oven to 400°. Roll out dough into a 1/4-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 just darken in spots and caramelize, 10 minutes more. Let cool completely. Meanwhile, in a small saucepan over medium, heat reserved membrillo with 1 tablespoon water and remaining 1 teaspoon butter until spreadable. Using an offset spatula, spread evenly over dough in pan. Shingle 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.

Apple-Membrillo Tart

For a savory spin on the pâte brisée used here, pulse 1/2 teaspoon chopped fresh rosemary into the flour mixture before adding the butter.

1/4 recipe Test Kitchen’s Favorite Pâte Brisée (for recipe, go to marthastewart.com/patebrisee)
4 ounces membrillo (quince paste), such as Mitica (available at Whole Foods Market), room temperature
2 small Granny Smith apples, peeled, and cut into 1/8-inch slices
2 tablespoons unsalted butter, melted
2 tablespoons sugar
Marcona almonds, grapes, and blue cheese, such as Bayley Hazen, for serving

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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
1/4 cup honey

1. Cut lemons lengthwise into eighths; remove seeds. Thinly slice crosswise into pieces (you should have about 1 1/2 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 1/4 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: 1 1/2 CUPS

Pomegranate-Glazed Ham With Jammy Cipollinis

1/2 pounds cipollini onions
3/4 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
3/4 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 1/4 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, 1/4 teaspoon salt, and 1/2 teaspoon pepper. Place ham in a large roasting pan, cut–side down; baste generously with glaze. Scatter onions around ham and pour in 1/2 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 parsely.

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

THE WILD BUNCH

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

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 roast until a thermometer inserted into thickest part reads 125°, 30 minutes. Add apples to sheet; roast 30 minutes. Add apples to sheet; roast 30 minutes. Transfer to an airtight container.
2. Roast squash for 1 hour. Using a small, sharp knife, cut each squash in half lengthwise. Discard seeds and skin. Transfer to a food processor and process until smooth. Set aside.
3. Cook leeks in a large pot over medium heat, stirring occasionally, until soft, 10 to 12 minutes. Stir in 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 roast until a thermometer inserted into thickest part reads 125°, 30 minutes.
4. Add leeks to food processor with remaining 3 tablespoons oil and process until smooth. Add apples to food processor and process until smooth. Set aside.
5. Strain puree through a fine-mesh sieve or cheesecloth into a bowl. Discard solids. Stir puree into squash mixture. Season with salt and pepper. Bring to a boil. Reduce heat and simmer, partially covered, until thickened slightly, 10 to 12 minutes. Serve immediately, garnished with herbs and a drizzle of oil.
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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.

1 bottle (750 ml) prosecco brut or other dry sparkling white wine, chilled
8 ounces Campari, chilled
16 ounces Cocchi Americano, chilled

4. Wipe pan clean. Heat ⅔ cup 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 pepper. Rewarm soup over medium–low heat, stirring occasionally and adding more water as necessary until it reaches desired consistency.

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.

1. Preheat oven to 350 ˚, with racks in upper and lower thirds. Spread hazelnuts, such as orange or clementine, in a single layer on a rimmed baking sheet; toast until golden and fragrant, 8 to 10 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. 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.

1/4 cup fennel fronds, for dusting (optional)

In a large bowl, combine fennel fronds, ½ 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

1 2/3 cups unbleached all-purpose flour
1 tablespoon instant espresso powder
1/4 teaspoons ground ginger
1/4 teaspoon freshly grated nutmeg
1/2 teaspoon baking powder
1/2 teaspoon kosher salt
1 stick unsalted butter, room temperature
1 tablespoon finely grated fresh ginger (from a 1-inch piece)
3/4 cup packed dark-brown sugar
1/4 cup unsulfured molasses (not blackstrap)
1 large egg

Granulated sugar and confectioners’ sugar, for rolling

In a bowl, whisk together flour, espresso powder, ground ginger, cinnamon, cloves, nutmeg, baking powder, and salt.

1. Line 2 baking sheets with parchment. In a bowl, whisk together flour, espresso powder, ground ginger, 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).

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).

3. Combine hazelnuts, fruits, and candied citrus peel and candied peel in a bowl. Fold maraschino syrup and all but ¼ 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.

1/4 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)
1/4 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, ¼ 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/TIME: 10 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

1/4 cup blanched hazelnuts
3 large egg whites, room temperature
1 cup sugar
Pinch of cream of tartar
1/2 cup best-quality maraschino cherries, such as Luxardo, chopped, plus 3 tablespoons syrup
1/4 cup chopped dried pineapple
1/4 cup chopped candied citrus peel, such as orange or clementine
Confectioners’ sugar, for dusting (optional)

In a punch bowl, stir together grapefruit, orange, and Meyer lemon, such as Luxardo, chopped, plus 3 tablespoons syrup.

Preheat oven to 350 ˚, with racks in upper and lower thirds. Spread hazelnuts, such as orange or clementine, in a single layer on a rimmed baking sheet; toast until golden and fragrant, 12 to 14 minutes. Let cool slightly; chop.

In a large bowl, combine egg whites and sugar in the bowl of a mixer set over a pot of simmering 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.

1. 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).
**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 1¾-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 herbes 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 herbes 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.

**CURD**

- 12 ounces fresh or frozen cranberries
- 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
- ⅔ teaspoon pure vanilla paste or extract
- ⅛ teaspoon orange-blossom water (optional)
- 2⅓ 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)
- ¼ 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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**Pavlova-Curd-and-Citrus Pavlova**

- 1⅓ cups sugar
- 4 teaspoons cornstarch
- 5 large egg whites, room temperature (2 yolks reserved for curd)
- 1 teaspoon fresh lemon juice
- ⅛ teaspoon kosher salt
- 1¼ cups heavy cream
- ⅔ teaspoon pure vanilla paste or extract
- ⅛ teaspoon orange blossom water (optional)
- 2⅓ 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)
- ¼ 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
Raspberry and Chocolate-Hazelnut Crêpe Cake

CRÊPES
2 cups unbleached all-purpose flour
2 tablespoons granulated sugar
¼ 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 on one side, 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 1 of the same size). 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).

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 ¼ 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, about 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 tablespoons 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: 5 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
½ 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
½ 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, ⅛ 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,
Coffee-Caramel Swiss Roll

CAKE

1½ cups 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, ¼ 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.

Chai Snowballs


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-high speed until stiff 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 sugar has 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, stirring 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 ⅛-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 towel over frosting until golden brown in places. Slice cake into rounds; serve.

Holiday Handbook


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-high speed until stiff 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 sugar has 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, stirring 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 ⅛-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 towel over frosting until golden brown in places. Slice cake into rounds; serve.

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
¼ teaspoon ground ginger
¼ 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 before serving, or store in an airtight container at room temperature up to 2 weeks.