

For the mousse:

- 8 oz. duck liver, chopped
- 1 oz. cognac
- 1 1/4 cups heavy cream
- 6 tbsp. unsalted butter, cubed
- 1 1/2 tsp. kosher salt
- 3 egg yolks

For serving:

- 4 tbsp. unsalted butter
- 18 cipolline onions, peeled
- 8 oz. chanterelle or morel mushrooms, cleaned
- 1/2 cup honey
- Kosher salt and freshly ground black pepper, to taste
- Chervil sprigs, for garnish
- Toast points, for serving

1 Make the mousse: Heat oven to 300°. Line a 9" x 5" x 2 3/4" loaf pan with plastic wrap, letting at least 4" hang over the edges; set aside. Purée liver, cognac, cream, butter, salt, and yolks in a food processor until smooth. Press mixture through a fine-mesh sieve into a bowl. Spread into prepared pan; fold excess plastic over top of pan. Place pan into a 9" x 13" baking dish; pour boiling water into dish to come halfway up outside of pan. Bake until slightly firm, about 35 minutes, or until an instant-read thermometer inserted into middle of mousse registers 150°. Chill until completely firm, at least 4 hours.

2 To serve: Melt butter in a 12" skillet over medium-high heat. Add onions; cook until slightly caramelized, 4–6 minutes. Add mushrooms; cook until golden, 3–4 minutes. Add honey, 3 tbsp. water, salt, and pepper; cook until liquid is reduced to a thick syrup, 6–8 minutes. Unwrap mousse; divide among 6 plates with onion mixture. Garnish with chervil; serve with toast points.

Endive and Roquefort Salad with Smoked Pepper Jelly and Hazelnuts

SERVES 6

Green beans, herbs, endives, and pears are dressed in a sherry vinaigrette, sprinkled with Roquefort and toasted nuts, and drizzled with piquant pepper jelly in this salad (pictured on page 78) from The Grain Store in London. Substitute store-bought red pepper jelly for homemade, if you like.

For the pepper jelly:

- 3 tbsp. sugar

- 1 tbsp. Worcestershire sauce
- 2 chipotle peppers in adobo sauce, seeded and minced
- 2 cloves garlic, minced
- 1/2 small red bell pepper, stemmed, seeded, and minced
- Kosher salt, to taste
- 1 sheet gelatin (see page 96)

For the dressing:

- 3 tbsp. hazelnut oil
- 3 tbsp. olive oil
- 2 tbsp. sherry vinegar
- Kosher salt and freshly ground black pepper, to taste

For the salad:

- 12 oz. green beans, trimmed
- 1 cup tender celery leaves
- 1/3 cup tender parsley leaves and stems
- 3 red or white endives, trimmed, leaves separated
- 2 small ripe pears, cored and thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 8 oz. Roquefort cheese
- 1/3 cup peeled hazelnuts, toasted and chopped

1 Make the jelly: Bring sugar, Worcestershire, chipotles, garlic, red bell pepper, salt, and 3/4 cup water to a boil in a 2-qt. saucepan. Cook until peppers are tender, 4–5 minutes. Place gelatin in a bowl and cover with 2 cups cold water; let sit until soft, 5–10 minutes. Remove gelatin from water and squeeze out excess water; stir into pepper mixture. Transfer jelly to a bowl and cover with plastic wrap; chill until set, about 2 hours.

2 Make the dressing: Whisk oils, vinegar, salt, and pepper in a bowl until emulsified; set aside.

3 Bring a large pot of salted water to a boil. Cook green beans until crisp-tender, 2–3 minutes. Transfer to a bowl of ice water, then drain and pat dry using paper towels. Place beans, celery leaves, parsley, endives, and pears in a bowl; add dressing, salt, and pepper and toss. Divide salad among plates. Drizzle with pepper jelly; sprinkle with cheese and hazelnuts.

Fort Rice Pilaf

SERVES 6

This 19th-century American recipe for rice pilaf (pictured on page 84)

from the Denver, Colorado, restaurant The Fort draws sweetness from dried fruit, earthiness from black quinoa and pine nuts, and crunch and color from bell pepper.

- 1 cup basmati rice
- 1/2 cup dried currants
- 2 tbsp. dried barberries or currants (see page 96)
- 1/8 tsp. saffron threads
- 1/2 cup black or regular quinoa (see page 96), rinsed
- 1/2 cup olive oil
- 1/2 cup pine nuts, toasted
- 1 small green bell pepper, stemmed, seeded, and finely chopped
- 1 small red bell pepper, stemmed, seeded, and finely chopped
- Kosher salt and freshly ground white pepper, to taste

1 Bring rice, currants, barberries, saffron, and 2 cups water to a boil in a 4-qt. saucepan. Reduce heat to low; cook, covered, until rice is tender, 12–14 minutes. Uncover, and transfer to a bowl; cover with plastic wrap and set aside.

2 Add quinoa to pan; add 1 cup water and bring to a boil. Reduce heat to low; cook, covered, until quinoa is tender, 12–14 minutes. Uncover and transfer to bowl with rice. Stir in oil, pine nuts, bell peppers, salt, and white pepper.

Pan de Sal

(Sweet Filipino-Style Bread Rolls)

MAKES 20 ROLLS

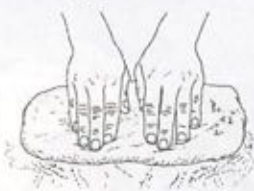
The dough for these classic Filipino rolls (pictured on page 75) is rolled to achieve a pillow-soft texture, and then dusted with bread crumbs prior to baking. For step by step instructions, see "Shaping Pan de Sal" (right).

- 6 cups bread flour, plus more
- 1 cup, plus 1 tbsp. sugar
- 1 1/2 tsp. kosher salt
- 2 1/2 cups milk, heated to 115°
- 1 tbsp. active dry yeast
- 4 tbsp. unsalted butter, melted, plus more
- 1 egg
- 1 cup plain bread crumbs

1 Whisk flour, 1 cup sugar, and salt in a bowl. Stir 1 tbsp. sugar, 1 cup milk, and yeast in another bowl; let sit until foamy, about 10 minutes. Add remaining milk, plus the melted butter and egg; whisk until

Shaping Pan de Sal

To achieve the airy structure of *pan de sal* (item no. 89, page 75), a sweet Filipino-style bread (see lower left for recipe), the key is to not overwork the dough. Once the dough comes together, gently flatten it with your fingers on a lightly floured surface and then roll it to create a series of layers that expand in the oven, yielding a wonderfully light crumb. —Kellie Evans



1 On a lightly floured surface, divide dough into 4 equal pieces. Working with 1 piece at a time, pat dough into a 4" x 9" rectangle about 1/2" thick.



2 Working from one long end, roll up the dough evenly to form a tight, uniform cylinder.



3 Use a sharp knife to cut the cylinder of dough crosswise into 5 rolls about 1 1/2" wide.



4 Handling the dough with care, coat the sticky, cut sides of each roll with bread crumbs.



5 Place rolls cut side up on a parchment-lined baking sheet about 2" apart, and proof in a warm place until doubled in size, about one hour.