



**Welcome To
Holidays On The High Seas
(Home Style)
2015**

**Thanks to All The Cruiselines Who Contributed To
This Festive Dinner**



Menu....

Disney Cruise Line Xmas Cocktails

Cunard Line Warm Baked Onion Tart With Goat Cheese

Holland America Line Clam Chowder In A Bread Bowl

Holland America Salad of Greens & Radicchio With Pear, Orange, & Cranberries in Orange Dressing

Royal Caribbean Brilliant Beef Wellington with Bearnaise Sauce

Princess Cruises Dauphinoise and Duchesse Potatoes

Oceania Cruises Velvet Spinach

Disney Cruise Line Double Chocolate Yule Log

Viking River Cruises Gluhwein Hot Mulled Wine

Happy Holidays and Bon Appetit!!



CHRISTMAS COOKIE COCKTAIL

1 ounce Baileys
1 ounce Kahlua
1 ounce peppermint schnapps
Vanilla ice cream
Chocolate sauce
Whipped cream
Cookie shavings



Blend Baileys, Kahlua, peppermint schnapps and ice cream.
Layer bottom of catalina glass with chocolate sauce.
Pour drink and top with whipped cream and cookie shavings.

POINSETTINI

2 oz gin
1/2 oz Chambord
1 oz fresh lemon juice
1 oz cinnamon syrup
Black cherry syrup
Bitters

Sugar
Shake and strain gin, Chambord, fresh lemon juice and cinnamon syrup.
Moisten the rim of a martini glass and dip it in sugar.
Layer bottom of martini glass with black cherry syrup.
Pour drink into martini glass and top with a dash of bitters.



CUNARD LINE...

Warm baked onion tart with goats' cheese from Jean-Marie Zimmermann

Serves 4

Ingredients

For the pastry...

250g White flour
100g Unsalted butter
2g Table salt
35ml Water

For the filling...

800g Yellow onions
3 Eggs
80ml Milk
70ml Whipping cream
125g Goats' cheese
Mixed salad leaves

Tomato Vinaigrette

125g Tomato sauce
50ml Olive oil (extra virgin)
50ml Sherry vinegar
10g Tomato concentrate
Salt and Pepper

Mix all the ingredients together in a blender and st

Shallot and Red Wine Vinaigrette

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Shallot and Red Wine Vinaigrette

25g Shallots chopped fine
25g Red wine vinegar
20g Vegetable oil
2g Salt

1g Ground white pepper

1g Thyme leaf chopped

1 Clove of garlic peeled and lightly pressed

1 large sprig of thyme

Mix together in a bowl and leave for 6 hours before using.

Directions:

To make the pastry mix the flour and butter together, add the salt then add the water. Knead until it comes together, roll into a ball, wrap in Cling Film and leave in the fridge for 1 hour before using. When the pastry is ready to use, roll it out evenly.

Thinly slice the onions and cook slowly with a pinch of salt until very soft; add a little water if necessary.

When cooked, allow to cool (to touch) before using.

Put the onions in the base of the tart 1/2 way up.

Whisk all the tart mix ingredients together and add seasoning; pour the tart mix into 2/3 of the tart.

Add the crumbled cheese on top.

Bake in the oven at 150°C for 20-25 mins.

Remove from oven and allow to cool for 2 minutes before serving. Serve with frisée salad and vinaigrette



CLAM CHOWDER IN A BREAD BOWL - Holland America

Yield: 6 servings

Ingredients:

- 6 round sourdough loaves (about 8 ounces each)
- 4 tablespoons unsalted butter, melted
- 5 pounds soft-shell clams (steamers) or littleneck clams (see note)
- 2 slices bacon, minced
- 1 3/4 cups chopped onion
- 1 1/2 cups chopped celery
- 1 bay leaf
- 3/4 teaspoon dried thyme or 1 tablespoon minced fresh thyme
- 1 1/4 pounds red potatoes, cut into 1/2-inch cubes
- 2 cups half-and-half
- 1/2 cup heavy cream
- Cayenne pepper or Tabasco hot pepper sauce
- Fresh thyme sprigs, for garnish



Directions:

- 1.** Heat the oven to 350 degrees F. Cut 1/2 to 3/4 inch off the top of each bread loaf. Scoop out the bread, leaving a 1/2-inch-thick shell. (Reserve the bread pieces for another use.) Brush the inside of the bread bowls and lids with melted butter; place them buttered-side up directly on the oven rack. Bake the bowls until crisp, about 20 minutes, then set them aside on a rack.
- 2.** Scrub the clams well with a brush, discarding any that are dead or have broken shells. Soak the clams in a pot of cold water for a few minutes, drain, then repeat with fresh water 2 or 3 more times until the soaking water stays clear.
- 3.** In an 8-quart pot, bring 2 cups of water to a boil. Gently add the drained clams and cover. Let the clams steam for 4 minutes. To help the clams cook evenly, remove the lid and gently stir, taking care not to crack any of the delicate shells. Cover and continue to steam for another 4 or 5 minutes (steam a minute or so longer if all the shells aren't open.)
- 4.** With tongs, remove the clams from the pot; discard any that aren't open. Strain the liquid through a fine sieve lined with cheesecloth into a measuring cup. If you have more than 3 cups liquid, pour it into a saucepan and reduce it to that amount; set aside. When the clams are cool, remove them from their shells and cut off the siphons and the skin of each siphon and discard. Cover the clams and refrigerate until needed.
- 5.** In a large, heavy pot, cook the bacon over medium heat until lightly crisp, about 8 minutes. Add the onion, celery, and bay leaf; sauté until the vegetables are lightly golden, about 10 minutes. Add the dried thyme and stir for 30 seconds (if using fresh thyme, add it with the cream in step 6). Add the reserved clam liquid and potatoes to the pot; bring the mixture to a boil. Reduce the heat to low, partially cover the pot, and simmer until the potatoes are almost tender, about 15 minutes.
- 6.** Add the clams and simmer until the clams are hot and the potatoes are tender, about 5 minutes longer. (If desired, thicken the chowder by smashing a few potatoes against the side of the pan with a spoon.) Add the half-and-half, cream, and fresh thyme (if using); heat until steaming (do not boil). Season the chowder with salt and cayenne pepper. Remove the bay leaf.
- 7.** To serve, place the bread bowls on plates and fill them with soup. Garnish with thyme springs. Place the bread lids alongside the bowls and serve immediately. ***NOTE:** This quantity of clams yields about 1 pound of clam meat. To save time, you can use a 1-pound container of frozen minced clams (thawed) or three 6 1/2 ounce cans of minced clams. For the clam liquid, substitute bottled clam juice (3 cups if using thawed frozen clam meat and 2 1/2 cups if using canned clams).

SALAD OF GREENS & RADICCHIO WITH PEAR, ORANGE, & CRANBERRIES IN ORANGE DRESSING - Holland America

Candied Walnuts

1 cup coarsely chopped walnuts

1 tablespoon sugar

Large pinch kosher salt



In a nonstick skillet, combine the walnuts, 2 tablespoons water, sugar, and kosher salt. Cook, stirring, over medium heat until the water evaporates and the nuts are dry and golden, about 4 minutes. Remove from the heat; cool. (If covered, the walnuts will remain crunchy for up to 1 day.)

Roasted Pears

8 ripe but firm Bosc pears (4 pounds), peeled, cored, and cut lengthwise into 8 wedges each

1 1/2 tablespoons extra-virgin olive oil

Salt and freshly ground black pepper

1. Heat the oven to 425 degrees F and place the rack in the middle position.

2. In a large bowl, toss the pears with the oil and season with salt and pepper. Arrange them in one layer in a large, shallow roasting pan. Place the pears in the oven and roast, stirring and turning them twice, until they are tender and beginning to brown, 20 to 30 minutes. Let cool about 15 minutes. (The pears can be roasted, cooled, covered, and stored in the refrigerator for up to 4 hours.)

Oranges and Salad Dressing

2 to 3 oranges

1 tablespoon balsamic vinegar

2 teaspoons finely minced or grated shallot

1/4 cup extra-virgin olive oil

1/4 cup vegetable oil

1 tablespoon minced chives

Salt and freshly ground black pepper

With a sharp knife, trim the tops and bottoms off 2 of the oranges. One at a time, stand an orange upright and cut downward to remove the rind and pith in thick strips. Working over a bowl, cut between the membranes to release the segments. Pour any juice from the oranges into a 2-cup measuring cup, then cover the orange segments with plastic wrap and reserve. If necessary, add enough juice from the third orange to equal 1/3 cup juice; stir the vinegar and shallot into the juice. Slowly whisk in the olive oil and vegetable oil. Stir in the chives. Season with salt and pepper.

Assembly:

10 ounces mixed gourmet greens, including some bitter greens (such as red Belgian endive, radicchio, frisée, and chicory); 1/2 cup dried cranberries. Place the greens, roasted pears, orange segments, and dried cranberries in a large bowl. Toss with just enough dressing to lightly coat. Divide the salad among plates and sprinkle it with the candied walnuts. Serve immediately.



brilliance beef wellington

with buttery béarnaise

YIELD: 12 SERVINGS

- 1 TENDERLOIN OF BEEF,
4 POUNDS (1.8 KG)
- SALT AND FRESHLY GROUND
BLACK PEPPER TO TASTE
- 1/2 CUP (125 ML)
VEGETABLE OIL
- 3 TABLESPOONS UNSALTED
BUTTER
- 2 1/2 CUPS CHOPPED WHITE
MUSHROOMS
- 1 MEDIUM ONION, FINELY
CHOPPED
- 1 CUP (140 G) CHOPPED
FRESH PARSLEY
- 10 OUNCES (283 G) LIVER PÂTÉ
- 2 LARGE EGGS
- 2 POUNDS (1 KG) PREPARED
PUFF PASTRY (AVAILABLE
FROM GOURMET FOOD
STORES)
- 2 LARGE EGG YOLKS MIXED
WITH 2 TABLESPOONS WATER



1. Trim all the fat from the tenderloin. Season with salt and pepper. In a large skillet, heat the oil over medium heat. Add the tenderloin and brown well on all sides. Remove from the pan and let cool.

2. Pour off any excess fat from the pan and heat the butter in the same pan over medium heat. Add the mushrooms, onion and parsley. Cook, stirring, until the mushrooms are browned and the onion is translucent. Transfer the contents of the pan to a bowl and let cool.

3. Add the liver pâté and eggs to the cooled mushroom mixture and stir until well combined. Cover and refrigerate until ready to use.

4. Preheat the oven to 425°F (220°C). Lightly coat a baking sheet with butter. On a lightly floured surface, roll out the puff pastry dough into a 1/4-inch-thick (6-mm) rectangle that is large enough to wrap the tenderloin.

5. Spread the pastry with the pâté mixture and place the beef in the center. Wrap the dough tightly around the beef, pressing the edges and ends firmly closed. Lay the bundle seam side down on the prepared baking sheet and brush the top and sides with the egg wash.

6. Bake the Wellington for approximately 40 minutes, or until the crust is well browned and the meat is done. (An instant-read thermometer inserted in the center should register 125°F (52°C) for medium-rare or 135°F (57°C) for medium.) Let rest for 10 minutes. Cut into 1- to 1 1/2-inch-thick (2.5-3.75 cm) slices and serve with the Béarnaise sauce (recipe on page 156).

brilliance buttery béarnaise

YIELD: 2 CUPS

- 3 STICKS (360 G) UNSALTED
BUTTER
- 2 SHALLOTS, FINELY CHOPPED
- 6 TABLESPOONS WHITE WINE
VINEGAR
- 2 TABLESPOONS CHOPPED
FRESH TARRAGON LEAVES
- 6 LARGE EGG YOLKS
- 2 TABLESPOONS FRESH
LEMON JUICE
- SALT AND FRESHLY GROUND
BLACK PEPPER TO TASTE
- CAYENNE PEPPER TO TASTE
- 2 TABLESPOONS CHOPPED
FRESH CHERVIL

1. Clarify the butter: Melt the butter in a medium saucepan over low heat. Cook until the butterfat becomes clear and the milk solids drop to the bottom of the pan. Skim the surface foam as the butter separates. Carefully spoon the clear butterfat into a second saucepan and keep warm. Discard the milky liquid at the bottom of the first saucepan.

2. In a small nonreactive saucepan, combine the shallots, vinegar and tarragon over medium heat. Simmer until the liquid is reduced to 1 tablespoon. Strain and discard the solids.

3. Transfer the shallot liquid to the top of a double boiler set over 1 inch (2.5 cm) of simmering (not boiling) water. (If necessary, use a clean kitchen towel to keep the top of the double boiler steady.) Add the egg yolks and lemon juice and season with salt, pepper and cayenne. Gently cook, whisking constantly, until the eggs become foamy. (Do not let the sauce come to a boil.)

4. Slowly drizzle in the warm clarified butter, whisking constantly, until the sauce is thickened. Turn off the heat and remove the

PRINCESS CRUISES...

Dauphinoise Potatoes

Serves 6

- 2 cups of milk
- 2 cups of heavy cream
- 1 TBS Garlic, chopped
- 8 eggs
- Nutmeg
- Cayenne Pepper
- Salt and Pepper
- 3 pounds potatoes, washed and peeled
- 1 Cup Parmesan Cheese, grated



Preheat the oven to 375 degrees. Combine the milk, cream, garlic, eggs, nutmeg, cayenne, salt and pepper together and mix well. Season well as the potatoes will absorb much of it. Slice the potatoes 1/8 inch thick. Butter a 12 inch casserole. Layer the potatoes neatly into the casserole. Pour the mixture over allowing the liquid to fill all the voids. The mixture should rise to the top of the potatoes but not submerge them. Sprinkle the top with Parmesan cheese. Wrap casserole in foil and place in oven for 40 minutes. Remove foil and bake an additional 15 to 20 minutes until potatoes are tender and well browned. Cut potatoes into diamonds or any shape desired.

Duchesse Potatoes

- 2 pounds potatoes, washed and peeled
- 1/4 cup butter
- 2 egg yolks
- Nutmeg
- Salt and Pepper



Preheat the oven to 425 degrees. Peel the potatoes and cut in half. In a pot on the stovetop, place the potatoes in 1 gallon of salted water and bring to boil. Boil 15-20 minutes until just tender. Strain and mash with a potato ricer. Mix in butter, egg yolks, nutmeg, salt and pepper. Put the potato mixture into a piping bag and pipe shapes onto a buttered baking tray. Brush the shaped potatoes with a little beaten egg and bake a few minutes until browned.

FROM PRINCESS CRUISE "COURSES"

OCEANIA CRUISES...

Velvet Spinach

Serves 4

1 Pound Spinach

3 Tbs. unsalted butter

3/4 tsp salt

3/t tsp. freshly ground pepper



Bring 3 cups water to a boil in a medium saucepan. Add the spinach and push it down into the water to wilt it. Bring the water back to a boil and boil uncovered for about 1 minute. Drain the spinach in a colander, reserving a little of the cooking water and transfer to a blender. Add the butter, salt and papper and blend until the spinach is finely pureed. If the mixture is too thick, add 1-2 Tbs. of the reserved cooking water and process until smooth.

FROM OCEANIA CRUISES "Jacques Pepin: Heart & Soul In The Kitchen"



Double Chocolate Yule Log



Ingredients

Chocolate Sponge Cake

- 1/4 cup Dutch-process unsweetened cocoa powder
- 1/4 cup all-purpose flour
- 4 large eggs, room temperature
- 1/2 cup plus 2 tablespoons sugar

Chocolate Ganache

- 6 ounces (about 3/4 cup) chopped bittersweet chocolate
- 1/2 cup heavy cream

Chocolate Mousse

- 5 ounces dark chocolate, coarsely chopped
- 1 tablespoon dark rum
- 3/4 cup heavy cream

Chocolate Glaze

- 3/4 cup chopped dark chocolate
- 1 tablespoon light corn syrup

Cooking Instructions

For chocolate sponge cake:

- Preheat oven to 400°. Line the bottom of a 13x9x2 metal baking pan with parchment paper. Spray generously with nonstick spray with flour. Set aside.
- Sift flour and cocoa powder into a small bowl; set aside.
- Crack eggs into a large bowl. Beat eggs with an electric mixer on low speed for 1 minute. Increase speed to medium-high and add sugar. Beat until mixture is thick and pale, about 3 minutes.
- Sift dry ingredients over egg mixture and fold until just blended.
- Transfer batter to prepared pan, spreading evenly to edges. Bake until cake springs back when pressed gently with your fingertips, 10 to 12 minutes.
- While cake is still warm, slide it out of the pan, with the parchment still attached, onto a clean kitchen towel. Beginning at one narrow end, use the kitchen towel to roll the cake—along with the parchment paper—into a cylinder.

For chocolate ganache:

- Place chocolate in a medium heat-safe bowl. Heat cream in a small saucepan until hot (do not boil).
- Pour cream over chocolate and stir until chocolate melts.

For chocolate mousse:

- Bring a few inches of water in a small pot to a gentle simmer over medium heat. Combine chocolate and rum in a medium heat-safe bowl that can sit atop the pot of water without touching the water.
- Place the bowl on the pot and heat until chocolate is melted, stirring often. When mixture is smooth, remove from heat and set aside to cool until no longer warm to the touch.
- Whip cream at high speed to speed to stiff peaks, about 2 minutes; do not overbeat.
- Stir 1/4 of whipped cream into chocolate to lighten. Gently fold 1/3 of remaining whipped cream into chocolate until combined but not fully incorporated and some streaks remain. Fold in remaining cream in two batches, mixing to fully incorporate when the last batch is added.

For chocolate glaze:

- Bring a small pot of water to a gentle simmer over medium heat. Combine chocolate and corn syrup in a medium heat-safe bowl that can sit atop the pot of water without touching the water.
- Heat in bowl until chocolate melts and ingredients are well combined.

To assemble:

- Carefully unroll cake from the towel; remove towel. Spread 2/3 of mousse over cake surface. Roll cake back up, over the mousse, peeling off the parchment paper as you go.
- Once the cake is rolled, wrap the parchment paper around it to keep it round, place it seam side down on a platter, and refrigerate cake for about an hour, until firm.
- Remove parchment paper from cake and evenly spread remaining mousse over cake. Pour glaze over top; refrigerate until glaze has set, about 30 minutes, before serving.



GLÜHWEIN (HOT MULLED WINE)

Ingredients

4 qts dry red wine (e.g., zinfandel, pinot, burgundy)

1 C white sugar (more to taste)

1 pt brandy

12 whole cloves

1/8 tsp allspice

1/8 tsp mace

1 qt dry white wine

1 orange

1 lemon

Garnish - 6 cinnamon sticks

Directions

Pour red wine into a 3-gal pot (or larger) and begin gentle heating. Add sugar and spices. Stir until sugar is dissolved. Add brandy and white wine, slices of 1 orange and the lemon. Steep for 1 hour over low heat. Serve hot and garnish with orange slices or a cinnamon stick. Cook time: 1 hour Makes 12-15 servings.