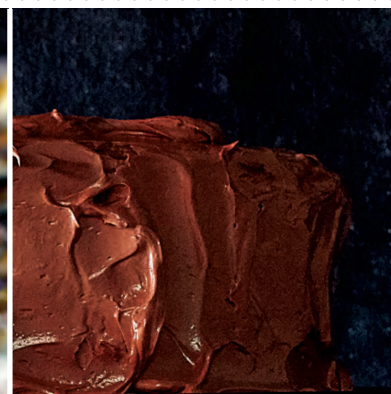


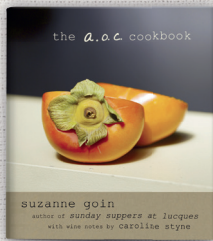
Everything



but the Turkey

Featuring Recipes
from Suzanne Goin,
Lidia Bastianich,
Anna Jones,
Deb Perelman, and
Melissa Weller

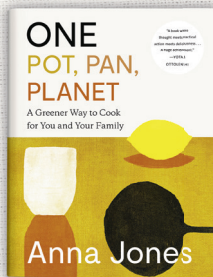




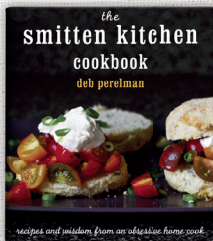
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arugula and autumn grapes with goat cheese, pecans, and saba vinaigrette

¾ cup pecan halves
½ pound seedless red or purple grapes
2 tablespoons finely diced shallots
3 tablespoons sherry vinegar
½ cup extra-virgin olive oil
Approximately 2 tablespoons saba
6 ounces arugula, cleaned and dried
¼ pound soft goat cheese
Kosher salt and freshly ground black pepper

The “secret ingredient” in this dish is the saba, a traditional Sardinian condiment made by cooking down unfermented grape must (the residue left over from winemaking) for many hours, to a dark, rich fruity syrup. In ancient times, honey and saba (or *mosto cotto*, as it is often called in Italy) were the only sweetening ingredients easily available for cooking, so they were used quite often.

The combination of the pounded fresh grapes and the darkly flavored grape-must reduction in the dressing really integrates the flavors of this salad and brings it together, ensuring that the *whole* salad has a “grapy” back note (and two types of grapiness—both raw and bright, and rich and reduced). That reiteration of flavor is what makes this salad so much more than arugula tossed with grapes in a standard vinaigrette.


Preheat the oven to 375°F.

Spread the pecans on a baking sheet, and toast for 8 to 10 minutes, until they’re slightly darkened and smell nutty. When the nuts have cooled, chop them coarsely.

Crush ¼ cup grapes with a mortar and pestle. Cut the rest of the grapes in half.

Place the shallots, vinegar, crushed grapes, and ½ teaspoon salt in a bowl, and let sit for 5 minutes. Whisk in the olive oil and 1 tablespoon saba. Taste for balance and seasoning.

In a large salad bowl, toss the sliced grapes and arugula with the dressing, and season with salt and pepper. Arrange the salad on six chilled dinner plates. Tuck little clumps of the goat cheese in between the arugula leaves, sprinkle the pecans on top, and drizzle each salad with a little saba.

 The key here is finding a wine that mirrors that same combination of ripeness, from the grapes and saba, and the rich and earthy flavors in the goat cheese and pecans. Godello, a grape variety from Galicia in northwestern Spain, makes an ideal pairing. The wine actually reminds me a bit of Chardonnay, because it can have a good deal of elegance and vibrant acidity and, when aged in oak, becomes deep, toasty, and complex. Aromas and flavors of golden melon and pear, along with a rich oiliness, make the wine work not only in terms of flavor profile, but texturally as well.



PEAR *and* PECORINO RAVIOLI

Cacio e Pere

This delicate and quite simple ravioli is a lovely way to enjoy the affinity of pear and cheese. The filling is a lively blend of shredded ripe pear, shredded Pecorino Romano that has been aged for 3 to 6 months, Grana Padano, and mascarpone—just stirred together at the last moment. Tanya and I discovered this recipe in Bologna while we were researching the book Lidia’s Italy. At a small pasta shop, Le Sfogline, near the herb market, a mother and her two daughters were making fresh pasta to sell to locals. The mom rolled out transparent golden-yellow sheets of dough by hand. I observed her making the stuffing for these ravioli and watched her grate some ripe pear into the cheese mixture. The flavors are a match made in heaven . . . or Felidia.

**MAKES 1 POUND PASTA, FOR 24 TO 28 RAVIOLI,
SERVING 4 TO 6**

For the Dough

2 cups all-purpose flour, plus more for working the dough
4 large eggs
1 large egg yolk
2 tablespoons extra-virgin olive oil

For the Filling

1 large or 2 small firm-ripe Bartlett pears, or other ripe but firm pears
6 ounces Pecorino Romano aged 3 to 6 months, freshly shredded
1 cup freshly grated Grana Padano
2 tablespoons mascarpone, chilled

For the Sauce

1 stick (8 tablespoons) unsalted butter
4 ounces Pecorino Romano aged 3 to 6 months, freshly shredded, plus more for serving
Kosher salt
Freshly ground black pepper

For the dough, put the flour in a food processor, and pulse several times. Beat together three of the eggs, the egg yolk, olive oil, and 2 tablespoons water in a spouted measuring cup. With the food processor running, add the liquid, and let it run until the dough forms a ball on the blade, about 30 seconds. If it’s too loose, add a tablespoon or two of flour; if still crumbly, add a teaspoon or two of cold water.

Let the machine knead the dough for about 20 seconds. Turn the dough out on a very lightly floured surface, and knead by hand for another 30 seconds or so, until it’s smooth, soft, and stretchy. Wrap, and rest the dough for 30 minutes.

For the filling, peel and core the pear, and shred it against the large holes of a box grater into a medium bowl. Stir in the pecorino, Grana Padano, and mascarpone, and mash to make a paste.

Cut the dough into four pieces. Keeping the pieces you are not immediately working with covered as you roll, roll each piece through a pasta machine set to the next-to-last setting (or the last setting, if you are comfortable with your

(recipe continues)



machine—you want the dough to be quite thin, since you will be folding it over), to get strips that are about as wide as the machine and about 16 to 18 inches in length.

Lay one strip out on a very lightly floured surface, and dollop scant tablespoons of filling at about 3-inch intervals down the center of the strip (you will get about six ravioli per strip). Press the tops of the mounds lightly to flatten. Beat the remaining egg and brush a thin strip of egg along the top, bottom, and side edges of the dough strip and in between each mound of filling. Fold the dough over and seal.

With a pastry-cutting wheel, cut the ravioli into rectangles. Arrange the finished ravioli on a lightly floured towel-lined baking sheet. Make more ravioli from the remaining pieces of dough.

To cook the ravioli, bring a large pot of salted water to a boil. Meanwhile, heat the butter in a large skillet until simmering. Add a cup of boiling pasta water, and simmer until reduced by half, about 3 to 4 minutes. Add the ravioli to the boiling water, and cook about 2 minutes once they return to a boil. Lay the cooked ravioli in the skillet, and toss to coat with the butter. Remove the pan from the heat, and sprinkle over it the shredded aged pecorino, mixing gently so the cheese begins to melt into a sauce. Season with salt and lots of black pepper. If plating individually, gently scoop up the ravioli with a large spoon and place in large shallow bowls, or use a flat plate. Sprinkle with more shredded aged pecorino and freshly ground black pepper.



Creamy parsnip, leek & white bean crumble

SERVES 4

6 medium leeks (about 1½ pounds/750 g), trimmed, washed, halved and cut into ¾-inch/2 cm lengths
4 medium parsnips (about 1½ pounds/700 g), 2 peeled and roughly chopped into ¾-inch/2 cm pieces, 2 coarsely grated
3 tablespoons olive oil
a small bunch of thyme, leaves picked
scant 1 cup/200 ml crème fraîche or vegan oat crème fraîche
2 cloves of garlic, peeled and finely chopped
the zest of a lemon, unwaxed or organic
1 teaspoon cider vinegar
½ cup/125 ml vegetable stock
1 x 15-ounce/400 g can navy beans, drained and rinsed

FOR THE CRUMBLE TOPPING

¾ cup/75 g jumbo rolled oats
3 tablespoons/40 g cold butter, cubed, or olive oil
½ cup/60 g all-purpose flour
2 tablespoons/30 g pumpkin seeds
¼ cup/20 g vegetarian Parmesan or vegan Parmesan-style cheese, finely grated

TO SERVE

crusty bread
lemon-dressed salad or greens

I gave my son a bite of parsnip the other day. “Mum, that’s too sweet,” he said—and I know what he means. Parsnips sometimes have a sweetness that needs offsetting, and they are at their finest paired with umami flavors (ever tried tossing your parsnips in a bit of Marmite before roasting?). This crumble does that well, with the sharpness of lemon and crème fraîche and heady thyme. A filling, all-in-one meal that’s gracing our table at least once a week this winter.

Heat the oven to 400°F/200°C. Toss the leeks and chopped parsnips with the olive oil in an 8-inch x 6-inch/20 cm x 15 cm pie dish or roasting pan (I use a similar-sized round one). Sprinkle over half the thyme leaves and season well. Roast for 35 minutes or until the leeks are soft and buttery, and the parsnips are soft all the way through.

Meanwhile, mix all but ½ cup/50 g of the grated parsnips in a bowl with the crème fraîche, chopped garlic, lemon zest, cider vinegar, stock and navy beans. Taste and season with salt and pepper, if needed.

In a separate bowl, make the crumble topping. Using your fingertips, rub the oats, butter or olive oil, flour and pumpkin seeds together with the remaining grated parsnip and thyme leaves so that it starts to clump and looks like chunky breadcrumbs. Chill in the fridge until needed.

Once the leeks and parsnips have softened, remove from the oven, toss through the bean and crème fraîche mixture, then tip back into the pan.

Remove the crumble topping from the fridge, sprinkle it over the filling, sprinkle over the cheese and return to the oven for 30 minutes.

You can put the crumble together, cover and chill in the fridge up to 24 hours before you bake it. Serve with warm, crusty bread and lemon-dressed salad or greens.



wild mushroom tart

When I was four years old, my mother was chopping vegetables for a stir-fry one night and introduced me to mushrooms by handing me an uncooked one. I nibbled it, determined it acceptable and myself an Eater of Mushrooms; I would like to tell you that my relationship with mushrooms has been splendid from that day forward, but the next day, in the backyard, it went south.

I was playing with my sister and informed her, all-importantly, that I was a Mushroom Eater now, and proved it by plucking one from the ground and taking a bite. I was quick to learn—as my mother whisked me to the emergency room—that backyard mushrooms and grocery-store mushrooms are not the same. It turned out that, within my small four-year-old, curly-topped packing, there was a stomach—and psyche—of steel, and both were immune to the urgency of the situation. I was later sent home, stomach contents and cheer intact, with the diagnosis that I was probably going to live.

I don't remember mushrooms much after that. It's entirely possible that my parents decided that messing further with their younger daughter's tenuous grip on common sense wasn't worth it and didn't buy them for a while. I next remember mushrooms from the 1990s, when wild mushrooms were all the rage on pizza and pasta, and I loved them as I had once before. This was also around the time I began to fall for savory dinner tarts, quiche compatriots that were a little less about the custard, a lot more about the vegetables. A wedge of one with a big green salad was then and is to this day one of my favorite meals. These days, it's also a bit of a savior, something that I can make on a Sunday and know we can enjoy it for light dinners until Tuesday. This version, packed with as many mushrooms as I could squeeze into a 9-inch shell, takes a haphazard tour of Italy with a cornmeal-enhanced crust and three cheeses. It got a little lost somewhere between Lombardy's mascarpone, Reggio Emilia's Parmesan, and Southern Italy's provolone, and it's not sorry—nor would I be, had I the chance to join it for its whirlwind tour.

*yield: one 9-inch round tart,
serving 6 to 8 as an entrée
with a hearty salad*



crust

1 cup plus 2 tablespoons (140 grams) all-purpose flour
¼ cup (30 grams) yellow cornmeal
¼ teaspoon table salt
6 tablespoons (85 grams or ¾ stick) unsalted butter, chilled, diced, plus additional to grease foil
1 large egg

filling

1 tablespoon olive oil
1 tablespoon unsalted butter
2 medium shallots, thinly sliced
1 garlic clove, minced
½ pound (225 grams) cremini or brown mushrooms, thinly sliced
1 teaspoon chopped fresh thyme leaves
1 pound (455 grams) assorted wild mushrooms, such as shiitake, oyster, or chanterelles (if unavailable, use more creminis), sliced or torn into small segments
1 teaspoon table salt
Freshly ground black pepper

* * *

to make crust by hand In a large bowl, combine the flour, cornmeal, and salt. Work the butter into the dry ingredients with a pastry blender, fork, or your fingertips until only tiny bits of it remain visible. Add the egg, and mix with a fork until a dough forms. If this does not happen easily, toss the dough onto the counter and knead it briefly together. This dough can be rather tough, but with a little elbow grease it does come together nicely.

to make crust in food processor Combine the flour, cornmeal, and salt in the work bowl of your food processor. Add the butter, and pulse machine on and off until the butter is in very tiny bits. Add the egg, and run the machine until the dough starts to clump together.

form crust On a lightly floured surface, roll the dough out to a 12-inch circle. I find that rolling this dough between two pieces of plastic wrap makes it a cinch—just keep pulling out wrinkles in the plastic to keep it smooth. Once the dough has been rolled to the correct size, carefully peel back the top sheet of plastic, and invert the dough and bottom piece of plastic over a 9-inch fluted, removable-bottom tart pan. You can use the plastic and your fingers underneath to gently lift and lay the dough down centered in the pan. Once you've got the dough where you want it, carefully peel back the remaining piece of plastic, and press the dough against the bottom and sides. Run your rolling pin firmly over the top edge of your pastry pan to remove the excess dough. Place the tart pan on a baking sheet, and transfer to the freezer for 20 to 30 minutes.

parbake crust If you will be parbaking your crust, preheat your oven to 375 degrees. Once the crust is firm and cold to the touch, lightly butter one side of a 12-inch square of aluminum foil, and press the foil, butter side down, firmly against the base and sides of the crust. Bake with foil (no pie weights needed) for 10 minutes. Carefully remove the foil, and bake for another 5 to 8 minutes, until the crust is firm and lightly golden at the edges. Set tart shell on a cooling rack until needed. Reduce oven temperature to 350 degrees.

make filling If you did not parbake your crust, go ahead and preheat your oven to 350 degrees now. Heat a large sauté pan over medium heat, and add the oil and butter together. Add the shallots, and sauté, stirring

¼ cup (60 grams) mascarpone cheese,
at room temperature

¼ cup (60 ml) milk

2 large eggs

½ cup (55 grams) grated provolone
or Italian fontina cheese

¼ cup (25 grams) finely grated
Parmesan or Romano cheese

cooking note

If you've got the time, you can parbake your crust to ensure it remains crisp. However, if you're in a rush, you can skip this step and just fill the tart shell frozen. Because the dough has no water in it, I find that it keeps fairly firm and unsoggy, even with only a single baking.





wild mushroom tart (continued)

occasionally, until they are soft, for about 2 to 3 minutes. Add the garlic, and continue to cook, stirring, for 1 minute more. Increase the heat to medium-high, then add the mushrooms and thyme. Of course, you'll likely realize right now that you don't have a chance of fitting your mound of mushrooms in the pan, but if you keep turning the cooked mushrooms from the bottom out over the uncooked ones on top, you'll find that within a minute or so you have room for all of your remaining mushrooms. Sauté the mushrooms until they are tender and the liquid they release has completely evaporated, about 9 to 10 minutes. Season with $\frac{1}{2}$ teaspoon table salt and freshly ground black pepper, and transfer to a plate to cool.

Scoop your mascarpone into a medium bowl. Drizzle in the milk, while whisking continuously, until the milk and cheese combine smoothly. (If you forgot to take your mascarpone out of the fridge, drizzle the milk in slowly while you whisk them together.) Whisk in the eggs. Stir in the provolone and Parmesan, then the mushrooms.

bake tart Pour mixture into your tart shell, and bake for 35 to 40 minutes, until it is puffed and golden on top, and the tip of a knife inserted into the center and turned releases no wet custard. Let the tart cool for 10 minutes on a rack, and serve warm. It's also delicious served at room temperature.



Pumpkin Layer Cake with Salted Caramel Buttercream and Brown Sugar Frosting

Makes 1 (8-inch) cake

This cake has a finer crumb than pumpkin quick bread because the butter and sugar are creamed together, whereas for a typical pumpkin quick bread, the ingredients would simply be stirred together and then poured into a loaf pan. Creaming butter with sugar aerates the batter and contributes to a finer crumb. And buttermilk weakens the gluten in the flour, which makes the crumb softer. Both result in a lighter, more delicate cake. I use canned pumpkin puree to make this. When you roast your own pumpkin, there are many variables—the variety of the squash, how it was roasted, how flavorful or how watery each individual pumpkin is—all of which affect whatever you’re baking. Canned pumpkin puree, by contrast, is a reliable, consistent product. And it doesn’t have anything in it other than pumpkin. This cake does not get a “crumb coating” like the other cakes in this chapter (see Master Class: Building and Frosting a Layer Cake, page 306). The recipe makes just enough Brown Sugar Frosting (page 303) to frost the cake without a crumb coating. It’s such a rich cake, you wouldn’t want more.

Note You will need three (8- x 2-inch) cake pans to make this.

Unsalted butter, melted	2 tablespoons for greasing	28 grams
All-purpose flour	3 cups plus more for dusting	360 grams
Pumpkin puree	1 (15-ounce) can	425 grams
Buttermilk, well shaken	1½ cups	375 grams
Ground cinnamon	1½ teaspoons	3 grams
Ground cloves	1½ teaspoons	3 grams
Freshly grated nutmeg	1½ teaspoons	1.5 grams
Fine sea salt	1 teaspoon	6 grams
Baking soda	1 tablespoon	15 grams
Large eggs	6	300 grams
Pure vanilla extract	1½ teaspoons	7 grams
Unsalted butter, cubed and softened	24 tablespoons (3 sticks)	339 grams
Granulated sugar	1½ cups	300 grams
Light brown sugar	1½ cups (lightly packed)	300 grams
Salted Caramel Buttercream (recipe follows)		
Brown Sugar Frosting (recipe follows)		

Get prepared

- Arrange the oven racks so one is in the top third of the oven and the other is in the bottom third. Preheat the oven to 325°F.
- Lightly coat the sides and bottoms of three (8- x 2-inch) cake pans with melted butter. Line the bottoms of the pans with parchment paper and lightly brush the paper with melted butter. Dust the pans with flour, invert, and lightly tap on the bottoms to tap out any excess flour. Set aside.

Make the batter

- Combine the pumpkin puree and buttermilk in a medium bowl. Whisk them together and set aside.

- In another medium bowl, whisk the flour, cinnamon, cloves, nutmeg, salt, and baking soda together and set aside.
- Crack all of the eggs into a small bowl and add the vanilla
- Combine the cubed butter, the granulated sugar, and brown sugar in the bowl of a stand mixer. Fit the mixer with the paddle attachment and beat on medium speed for 2 to 3 minutes, stopping to scrape down the sides of the bowl with a rubber spatula once or twice, until the mixture is light and fluffy. Reduce the speed to medium and add one-third of the eggs and vanilla mixture, beating to completely incorporate the eggs and stopping to scrape down the bowl before adding the rest of the egg mixture in two more additions. Reduce the mixer speed to low, add the dry ingredients, and mix until just incorporated. Take the bowl off the stand, add the pumpkin-buttermilk mixture, and fold it in with the spatula, making sure to scrape the very bottom of the bowl.

Bake the cakes

- Divide the cake batter evenly among the three prepared cake pans by eyeballing it and use an offset spatula to smooth out the tops.
- Place the cakes on the center rack of the oven and bake for 40 to 45 minutes, until the centers spring back when touched and a small knife or toothpick inserted into the center of each cake comes out clean. Remove the cakes from the oven and set them aside to cool in the pans for 20 to 30 minutes. Invert the cakes onto a cooling rack and let them cool completely. (These cakes will sink a little bit as they cool, but don't worry: the sinking won't affect the look or taste of the finished cake.)

Assemble and frost the cake

- Use a large serrated knife to slice the cakes in half like a hamburger bun. Reserve the nicest of the three bottom halves to top the cake.
- Place one of the remaining halves, cut side up, on a cake plate or flat round platter. Place $\frac{3}{4}$ cup of the salted caramel buttercream (about one-fifth of the total) on the center of the cake and use an offset spatula to spread it evenly to the edges of the cake. Place a second cake layer, cut side up, on top of the first. Place $\frac{3}{4}$ cup of the remaining buttercream on the center of the cake and use the offset spatula to spread it evenly to the edges. Repeat with the third, fourth, and fifth cake layers, pressing the cake layers gently to secure them, and spreading about $\frac{3}{4}$ cup of buttercream on each layer; you will use all of the buttercream in the process. Place the reserved cake layer, bottom side up, on top of the cake and press down gently to secure it. Place 1 cup of the brown sugar frosting on the top and spread it to the edges. Use the remaining frosting to cover the top and the sides of the cake, moving the offset spatula in a figure-eight motion to create swirls.
- Place the cake in the refrigerator for at least 30 minutes before serving to allow the frosting to set up. If you are planning ahead, you can also refrigerate the cake overnight and then remove it from the refrigerator for about 30 minutes to come to room temperature before serving.

Salted Caramel Buttercream

Makes about 3 cups

Heavy cream	1½ cups	357 grams
Granulated sugar	1½ cups	300 grams
Water	½ cup	118 grams
Unsalted butter, cold and cubed	16 tablespoons (2 sticks)	226 grams
Fine sea salt	1 teaspoon	6 grams

You will need to chill the caramel for this buttercream for at least two hours before adding the butter to it, so start making it when the cake goes into the oven.

- Warm the cream in a small saucepan over low heat until it is barely warm. Take the pan off the heat and set aside.
- Place the sugar in a medium saucepan and cover it with the water. Shake the pan to distribute the water so there are no dry patches of sugar and bring the mixture to a full boil over high heat. Boil the water and sugar together until the sugar caramelizes to a medium amber, 5 to 8 minutes, shaking the pan every now and then so the sugar browns evenly and doesn't burn. Turn off the heat and gradually add the cream; the caramel (sugar mixture) will bubble up when the cream hits it. When the caramel settles down, whisk the sugar and cream together to thoroughly combine. Add the butter and salt and whisk until the butter melts. Transfer the caramel to the bowl of a stand mixer and put the bowl in the refrigerator for about 2 hours, stirring approximately every 15 minutes, until it is chilled.
- When the cake is ready to be frosted, place the bowl on the stand and fit the mixer with the paddle attachment. Beat the buttercream on high speed until it is light and fluffy, about 2 minutes.

Brown Sugar Frosting

Makes about 1¼ cups

Light brown sugar	1 cup (lightly packed)	200 grams
Heavy cream	½ cup	120 grams
Unsalted butter, cold and cubed	8 tablespoons (1 stick)	113 grams
Fine sea salt	pinch	1 gram

- Combine the brown sugar, cream, 2 tablespoons of the butter cubes, and the salt in a medium saucepan and heat over medium heat until the cream comes to a boil. Continue to boil for 2 minutes, stirring with a large spoon the entire time. Transfer the mixture to the bowl of a stand mixer and set it aside to cool for about 1½ hours, until it comes to room temperature, stirring occasionally to expedite the cooling. (It is important to cool the sugar-cream mixture sufficiently. If it is still warm when the butter is added in the next step, the butter will melt.)
- When the cake is ready to be frosted, place the bowl on the stand and fit the mixer with the paddle attachment. Beat on medium speed, adding the remaining 6 tablespoons butter cubes gradually. Once you've added all the butter, stop and scrape down the sides of the bowl with a rubber spatula. Beat the frosting on high speed until it is light and fluffy, about 2 minutes.



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