

Christmas

Party Recipes

Chef Vivant



COLLECTORS EDITION

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The Ritz's Egg Sandwiches

Prep: 1 hr 20 mins | Cook: --- | Servings: 15

5 hard-boiled eggs, shelled
dash of Tabasco sauce
10 slices white bread
1 oz/30g butter, at room temperature
1/4 bunch watercress

MAYONNAISE

1 egg yolk
1/2 teaspoon salt
1/2 teaspoon wholegrain mustard
2/3 cup extra-light virgin olive oil
1 teaspoon sherry vinegar
freshly ground black pepper



1 To make the mayonnaise, place egg yolk, salt and mustard in a bowl. Beat vigorously with a wooden spoon until thickened. Add quarter of the oil drop by drop, stir in half the vinegar.

2 Gradually add remaining oil in a thin stream, beating constantly. Stir in remaining vinegar and season to taste with black pepper. If too thin, add 1–2 tablespoons boiling hot water, beating well.

3 Roughly chop hard-boiled eggs and stir into mayonnaise. Season to taste with Tabasco. Butter the bread, then spread egg mixture on half the slices, top with watercress and remaining bread slices. Press firmly, wrap and chill for 1 hour. Trim crusts and cut each sandwich into fingers.

Wine Pairings: Pairs with white wines, including: White Burgundy and Gewurztraminer. Also, pairs with Rose.

Lemon Chicken Fingers

Prep: 40 mins | Cook: 25 min | Servings: 25

2 lb/1 kg chicken breast fillets
oil for deep frying

MARINADE

2 tablespoons soy sauce
1/4 cup sherry
1 in/25mm piece fresh ginger,
grated zest of 1 lemon
2 teaspoons sugar

BATTER

2 egg whites
1/4 cup all-purpose flour
1/4 cup lemon juice

DIPPING SAUCE

1/2 cup chicken stock
2 tablespoons lemon juice
2 tablespoons cornstarch



1 Cut the chicken into 1/3 in/1cm-wide strips from the long side of the fillet. Place strips in a non-metallic dish. Combine marinade ingredients, pour over chicken strips, mix well and let marinate for 30 minutes.

2 To make the batter, beat the egg whites to soft peak fold in flour and lemon juice.

3 Heat oil in a deep fryer to 360°F/180°C. Remove the strips from marinade, reserving the marinade. Dip 5 strips at a time into the batter and deep-fry for 5 minutes until golden. Drain on absorbent paper. Repeat with remainder.

4 To make the dipping sauce, pour reserved marinade into a saucepan, add chicken stock and bring to the boil. Mix the lemon juice and cornstarch to a smooth paste, stir into the saucepan, lower heat and stir until sauce boils and thickens. Drizzle sauce over chicken fingers and serve.

Wine Pairings: Pairs with white wines, including: Riesling Off-Dry, Chardonnay, Gewurztraminer and Gruner Veltliner, Pinot Gris, Riesling Dry, and Biognier.

Olive Rounds with goat's Cheese

Prep: 2 hrs 20 mins | Cook: 12 mins | Servings: 60

2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/8 teaspoon sugar
5 oz/150g butter, chilled and diced
2 1/2 oz/75g Parmesan cheese, grated
1/2 cup milk
3 1/2 oz/100g pitted black olives, finely chopped

TOPPING

1/2 cup heavy cream
8 oz/225g goat's cheese
1 roasted red pepper, cut into thin strips
1/2 small bunch fresh chervil



1 Combine the flour, baking powder, salt, sugar and butter in a food processor. Add the Parmesan and 1/3 cup of the milk, process into smooth dough. Add the olives and the remaining milk.

2 Flour your hands and shape the dough into a ball, then divide in half and place each half on a sheet of plastic wrap. Roll each dough into a neat cylinder shape 2 in/5cm in diameter, wrap with the plastic wrap and twist the ends to firm up the shape (finished dough will look like a Christmas bon bon). Refrigerate for 2 hours.

3 Preheat oven to 360°F/180°C and line 2 baking sheets with baking paper. Unwrap the chilled dough and cut into 1/4 in/5mm-thick slices with a sharp knife. Place the slices 2 in/5cm apart on the baking sheets and bake for 10–12 minutes until the edges are firm and golden and the bottoms are lightly browned. Cool on a rack.

4 Prepare the topping. Mix the cream into the goat cheese to make a smooth paste.

5 When the olive rounds have cooled, top each with 1 teaspoon of the cheese mixture and a piece of red pepper, then finish with a sprig of chervil.

Wine Pairings: Pairs with white wines, including: Chablis, Gruner Veltliner, Sauvignon Blanc and Muscadet.

Cheese Tartlets

Prep: 35 mins | Cook: 20 mins | Servings: 20

8 oz/250g all-purpose flour
1/2 teaspoon salt
4 oz/125g butter, chilled and diced
1 oz/30g black olives, chopped
1 cup heavy cream
3 1/2 oz/100g aged Cheddar cheese, grated
1 egg, beaten
2 oz/60g Stilton or other blue cheese, crumbled



1 Sift flour and salt into a bowl. Rub in butter until mixture resembles coarse breadcrumbs. Gradually add 3 tablespoons iced water, mixing to make smooth dough. Shape into a ball, wrap in plastic wrap and chill for 30 minutes.

2 Preheat oven to 360°F/180°C. Roll out pastry and cut out 20 rounds using a 3 in/75mm cookie cutter. Place rounds in tartlet molds and chill for 15 minutes, prick the bottoms of each pastry with a fork. Bake for 10 minutes.

3 Combine olives, cream, Cheddar, egg and Stilton and mix well. Spoon mixture into the pastry shells.

4 Bake tartlets for a further 10 minutes or until golden. Serve warm.

Wine Pairings: Pairs with Syrah and Carmenere, red wines, Chablis, a white wine and Sake.

Onion Cumin Tartlets

Prep: 45 mins | Cook: 30 mins | Servings: 16

***2 sheets ready-rolled puff
pastry
1 1/2 oz/45g butter
1 teaspoon cumin seeds
1 small onion, finely sliced
1 egg
1/2 cup heavy cream
freshly ground black pepper***



1 Cut pastry into 3 in/75mm circles. Push the pastry down firmly into fluted tartlet molds and chill for 30 minutes.

2 Preheat oven to 430°F/220°C. Bake pastry for 5 minutes or until just firm, reduce the heat to 400°F/200°C and bake for 5 minutes longer or until just golden. Cool.

3 Melt the butter in a skillet over moderate heat until hot and foams, add cumin seeds and onion and cook, stirring, until onion is soft and translucent. Drain well. In a separate bowl, whisk together egg, cream and black pepper.

4 Reduce oven temperature to 360°F/180°C. Push the bottom of the pastry down if they have puffed up and spread onion mixture evenly into the bottom of each pastry. Pour in egg mixture and bake for 15 minutes or until golden. Serve warm.

Wine Pairings: Pairs with white wines, including: Gewurztraminer and White Burgundy. Also, pairs with Rose.

Rosemary Cookies with Anchovy and Parmesan

Prep: 2 hrs 20 mins | Cook: 10 mins | Servings: 60

4 oz/125g butter
13 oz/375g cream cheese, at room temperature
2/3 cup all-purpose flour, sifted
1 sprig rosemary, leaves removed and finely chopped
pinch of Cayenne pepper
8 anchovies
3 1/2 oz/100g Parmesan cheese, grated
zest of 3 lemons
juice of half a lemon



- 1** Beat butter and 1/3 of the cream cheese together until well blended. Add flour, rosemary and Cayenne and mix with a fork until combined.
- 2** Place dough onto 2 large sheets of plastic wrap. Roll each portion into a cylinder shape 1 1/2 in/4cm in diameter, wrap in the plastic wrap and twist the ends to firm up the shape (finished dough will look like a Christmas bon bon). Refrigerate for 2 hours.
- 3** Preheat oven to 400°F/200°C and lightly butter 3 baking sheets. Cut rolls into 1/4 in/5mm-thick slices, place on baking sheets and bake for 8–10 minutes or until golden.
- 4** Meanwhile, put anchovies, Parmesan, 1/3 of the lemon zest, the lemon juice and the remaining cream cheese into a food processor. Blend for a short amount of time until a medium-to-rough paste forms. Top each cookie with a teaspoon of the anchovy paste and sprinkle with a little of the remaining lemon zest.

Note *Pastry can be frozen for up to 6 months.*

Wine Pairings: Pairs with white wines, including: Sauvignon Blanc and Albarino.

Christmas Scones with Roe Aïoli

Prep: 15 mins | Cook: 15 mins | Servings: 15

2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons sugar
1 oz/30g butter, cubed
2/3 cup buttermilk
3 1/2 oz/100g cooked shrimp, peeled, deveined and coarsely chopped
1/4 cup mayonnaise
1/4 cup sour cream
3–4 sprigs fresh dill, chopped
salt and freshly ground black pepper
2 oz/60g salmon or trout roe



1 Preheat oven to 440°F/220°C and line an oven pan with baking paper. Combine flour, baking powder and sugar in a bowl. Add butter and lightly rub into flour using fingertips. Make a well in the center of the flour. Pour in buttermilk and, using a knife, mix into soft sticky dough. Turn onto a floured board and knead lightly. Roll out dough to 1 in/25mm thickness and cut out star shapes, separate the shapes so they have room to expand when baking. Bake for 10–15 minutes or until golden.

2 Mix the shrimp, mayonnaise, sour cream and dill. Season with salt and pepper, add the roe. Remove scones from the oven and let cool on the pan.

3 Split the large stars open and fill with the aïoli. Top the smaller shapes with a teaspoon of mixture and garnish with an extra sprig of dill. Fit the shapes together again like a jigsaw to serve.

Wine Pairings: Pairs with white wines, including: Riesling Off-Dry, White Burgundy, Sancerre, and Gewurztraminer. Also, pairs with Champagne and Sparkling wines.

Potato Omelet

Prep: 4 mins | Cook: 12 mins | Servings: 8

2 lb/1 kg potatoes, peeled
1 cup olive oil
1 small onion, finely diced
salt and freshly ground black pepper
5 eggs, beaten



1 Wash and dry potatoes, cut into thin slices. Heat the oil in a skillet, add potatoes and onion, season and cover. Fry gently moving the skillet so the vegetables don't stick, and make sure the potatoes don't become crisp.

2 Once potatoes are cooked, break them up a little and remove from the skillet with a slotted spoon. Add to the beaten eggs and stir until they are well covered. Add a little more salt, if desired.

3 Remove most of the oil from the skillet, leaving about 1 tablespoon, and reheat. Have a plate with a slightly larger diameter than the skillet available. Return egg and potato mixture to the skillet and cook for a few minutes until one side is golden. Carefully slip the omelet onto the plate, cooked-side down, and slip it back into the skillet, cooked-side up. Cook until firm. Cut into bite-size wedges to serve.

Wine Pairings: Pairs with white wines, including: Gewurztraminer and Riesling Dry.

Liver and Sage Toasts

Prep: 15 mins | Cook: 8 mins | Servings: 40

1 oz/30g unsalted butter
1/2 onion, chopped
1 tablespoon capers, chopped
6 fresh sage leaves
1 tablespoon dry sherry
freshly ground black pepper
1/2 small bunch fresh parsley, chopped
1 tablespoon olive oil
1 lb/500g chicken livers, trimmed and chopped
4 oz/125g Parmesan cheese, grated
juice of 1 lemon
3 oz/90g pack of mini toasts



1 Melt butter in a skillet over moderately low heat and cook onion until soft. Add capers, sage, sherry and black pepper and simmer, stirring, until most of the liquid evaporates. Cool slightly, add the parsley and transfer to a food processor.

2 In a clean skillet, heat oil over moderately high heat and sauté livers for 1–2 minutes or until brown on the outside but still pink inside. Add to onion mixture and process to make a coarse purée. Fold in the Parmesan and lemon juice.

3 Top each toast with a teaspoon of topping and serve.

Wine Pairings: Pairs with Riesling Dry, a white wine and Rose.

Baby Brioche Bites

Prep: 12 hrs | Cook: 18 mins | Servings: 24

1 teaspoon dried yeast
8 oz/250g all-purpose flour
1½ tablespoons superfine sugar
½ teaspoon salt
3 eggs, plus 1 egg yolk
5 oz/150g unsalted butter,
melted and cooled

FILLING

juice of 1 lemon
1 lb/500g cream cheese, at room temperature
½ small bunch fresh dill, finely chopped
½ small bunch fresh chives, finely chopped
½ medium red onion, grated
4 oz/125g smoked salmon slices, cut into 3–4 pieces each



1 To make dough, mix yeast to a paste with 2 tablespoons warm water. Fit food processor with a plastic blade, add flour, sugar and salt and process briefly to combine.

2 Add eggs, butter and yeast mixture to flour and process until just combined. Transfer to a buttered bowl, press a piece of plastic wrap onto surface of dough and cover bowl tightly with more wrap. Refrigerate overnight.

3 Using the smallest fluted tartlet molds available, break off small pieces of dough, roll into balls and place in molds, filling them no more than two-thirds. Place molds on a baking sheet, cover with a towel and set aside in a warm place until dough has risen to almost fill the molds.

4 Preheat oven to 400°F/200°C. Mix the egg yolk with 1 teaspoon water and a pinch of salt, brush tops of brioches with egg mixture and bake for 15–18 minutes or until golden. Leave 5 minutes in molds before turning out to cool.

5 To make the filling, add lemon juice to the cream cheese and beat until smooth, then stir in herbs and onion. Slice halfway through the tops of each brioche on an angle, liberally spread with cream cheese mixture, and add a curl of salmon. Cover and store in a cool place for no longer than 3 hours before serving.

Wine Pairings: Pairs with white wines including: Riesling Dry, White Burgundy, Chardonnay, Viognier, Pinot Gris and Pinot Grigio.

Vegetable Triangle Bites

Prep: 15 mins | Cook: 25 mins | Servings: 36

1 bunch spinach, finely chopped
1 large onion, chopped
3 medium sebago potatoes, peeled and diced
5 oz/140g butternut squash, diced
1 carrot, peeled and diced
1/2 oz/15g butter
salt and freshly ground black pepper
small bunch freshly parsley, chopped
4 sheets ready-rolled puff pastry
1/2 cup milk



1 Combine the spinach, onion, potatoes, butternut squash and carrot, steam for 8–10 minutes. Drain well, then mash. Add butter, salt, pepper and parsley.

2 Preheat oven to 400°F/200°C and line 3 oven pans with baking paper. Cut each sheet of pastry into 9 equal squares. Place a heaped teaspoon of vegetable mixture on one corner of each pastry square. Brush edges with milk, then fold pastry over to form a triangle. Press edges together to seal well. Brush with a little milk and bake for 10–15 minutes.

Wine Pairings: Pairs with white wines, including: Viognier, Chablis and Chardonnay.