slowly and constantly so they create small curds and stay creamy and smooth.

- 8 smoked eel fillets (3 oz. each), skin and bones removed
- 8 large eggs
- ½ cup heavy cream
- 2 Tbsp. unsalted butter
- Kosher salt and freshly ground black pepper
- Finely chopped chives, to garnish
- Lemon wedges, for serving

1 Heat the oven to 300°. On a parchment paper–lined baking sheet, arrange the eel fillets in a single layer and heat in the oven for 10 minutes.

2 Meanwhile, in a medium bowl, whisk the eggs with the cream until smooth. In a large nonstick skillet, melt the butter over medium heat, pour in the eggs, and cook, stirring constantly, until scrambled and creamy, 8 to 10 minutes. Remove the skillet from the heat and season the eggs with salt and pepper. Scrape the eggs onto serving plates and garnish with chives. Transfer two eel fillets to each plate and serve with lemon wedges.

Wiener Schnitzel

Serves 8; *Page 49*
Total: 45 min.

For the morning after a big celebration, Paul Cunningham serves this crisp-fried schnitzel as a sort of hangover cure for the previous night's revelry. Simple veal scaloppine are battered and fried and spiked with briny, spicy condiments like anchovies and fresh-grated horseradish just before being served. Feel free to use chicken or pork instead of veal, if you like.

- ½ cup (2 ¼ oz.) all-purpose flour
- 6 large eggs, lightly beaten
- 2 cups dried bread crumbs
- 8 veal scaloppine (3 ½ oz. each), pounded ¼ inch thick
- Kosher salt
- Freshly ground white pepper
- 1 cup clarified butter or ghee
- Brined anchovies, salt-packed capers, lemon wedges, and freshly grated horseradish, for serving

1 Place the flour, eggs, and bread crumbs in 3 separate large, shallow bowls or pie dishes. Arrange the veal scaloppine on a cutting board and season both sides of each with salt and white pepper. Coat each scaloppina in flour, shaking off the excess, and then dip completely in the eggs. Drain the scaloppine from the eggs and dredge in bread crumbs, pressing the veal into the crumbs to adhere. Arrange the breaded scaloppine on a wire rack.

2 In a large skillet, heat 1 tablespoon clarified butter over medium-high. Add 1 scaloppina and cook, turning once and adding 1 tablespoon more clarified butter, until the veal is golden brown and crisp, about 4 minutes. Transfer the scaloppina to a wire rack set over paper towels to drain and repeat frying the remaining scaloppine with the remaining 14 tablespoons clarified butter.

3 To serve, place each scaloppina on a serving plate and top with a couple anchovies and a sprinkling of capers, with some lemon wedges on the side. Using a Microplane, grate a little fresh horseradish over each scaloppina just before serving.

Honey-and-Butter-Baked Pears with Cold Cream

Serves 8; *Page 53*
Total: 1 hr. 15 min.

These sticky caramelized pears get served warm with a glug of fresh chilled cream for dessert at Paul Cunningham's holiday feast. He uses "double cream," a dairy product not available in the U.S. You can use chilled crème fraîche on its own, or thin it slightly with chilled heavy cream to approximate the texture. If you can find organic heavy cream where the fat separates and floats to the top, skim off this fat and use it.

- 8 Anjou pears, peeled, halved, and cored
- 8 Tbsp. unsalted butter, cut into ½-inch cubes
- Kosher salt
- 5 thyme sprigs
- 2 fresh bay leaves
- ½ cup honey
- Chilled crème fraîche or heavy cream, for serving (see note above)

1 Heat the oven to 400°. On a parchment paper–lined rimmed baking sheet, arrange the pears cut-side-up in a single layer. Top each pear half with butter and season lightly with salt. Scatter the thyme and bay leaves over the pears and drizzle with honey.

2 Bake the pears, turning them every 15 minutes to coat in the butter and honey, until they are tender and caramelized, about 1 hour. Transfer the pears to a warmed dish and serve while hot with a generous pour of chilled cream.