

**For the mousse:**

- 8 oz. duck liver, chopped
- 1 oz. cognac
- 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 tsp. 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.