

La Cucina di Poppiti, LLC

*DÎNER DE NOËL*  
*A French Dinner*

*December 28, 2016*

Escargots au Beurre ~ Snails in Butter

*Jolie-Pitt e<sup>o</sup> Perrin Miraval Cotes de Provence 2013*

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Soupe à l'Oignon ~ French Onion Soup

*Domaine de la Janasse Cotes du Rhone 2014*

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Kiev de Poulet et Purée de Céleri ~  
Chicken Kiev with Celery Root Purée

*La Bastide Blanche Bandol 2006*

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Mousse au Chocolat ~ Chocolate Mousse

*Mas Amiel Grenache 2004*

## RECIPES (all recipes are intended to serve 7)

### Escargots au Beurre ~ Snails in Butter

Ingredients: One baguette  
5 tablespoons salted Kerrygold butter  
Extra virgin olive oil  
5 garlic cloves, sliced  
7 scallions, sliced  
3 dozen escargots  
2 tablespoons chopped parsley  
Finishing salt  
Fresh ground pepper

For this recipe, use cans of Roland escargots found in the grocery store. Each can is 8.75 ounces and contains 12 escargots. The benefit of using these escargots is that they are already clean and cooked so that we only have to heat them.

Preheat the broiler. Slice the baguette on an angle, two slices per person. Place the slices under the broiler until they are golden brown on one side. Then turn the slices over to brown the other side. Remove the slices from the broiler and place two slices on each small plate.

Heat a large nonstick pan over medium heat the butter and several tablespoons of olive oil. Allow the pan to heat up and the butter to foam. Tilt the pan around so that the olive oil and butter coat the bottom of the pan. Add the garlic and scallions to the pan and stir with a wooden spoon. Allow the garlic and scallions to cook for about 2 minutes. Drain the liquid from the cans of escargots and add them to the pan along with the parsley. Turn the heat down to low and stir with a wooden spoon. The escargots are already cooked, so they only need to heat for about 3 to 4 minutes. When the escargots are heated, place five or six on each slice of bread and drizzle some of the butter mixture over the escargots and bread.

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### Soupe à l'Oignon ~ French Onion Soup

Ingredients: 8 ounces plus 8 teaspoons salted Kerrigold butter  
2 tablespoons plus 8 teaspoons olive oil  
8 Vidalia (sweet) onions, sliced  
1 teaspoon sugar  
3 tablespoons all purpose flour  
1 tablespoon whole grain Dijon mustard  
2 quarts plus two cups beef stock  
1 quart chicken stock

1/3 cup Cognac  
Sea salt  
Freshly ground pepper  
4 thick slices Pullman loaf, halved to fit into each soup bowl  
8 ounces Gruyère, shredded  
4 ounces grated Parmesan cheese

Heat 8 ounces of butter and 2 tablespoons olive oil in a large stock pot. Add the onions and cook over high heat, stirring occasionally, for 15 minutes. Add the sugar. Reduce the heat to medium and sprinkle in the flour. Cook, stirring occasionally, until the onions are golden brown, about 40 minutes.

Gradually stir in the mustard and pour in the stock and Cognac. Season with salt and pepper to taste. Simmer uncovered over medium heat for one hour. Skim as necessary.

Preheat the oven to 350 degrees. Spread one side of each piece of bread with one teaspoon of butter and one teaspoon of olive oil. Toast the buttered and oiled side on a baking sheet until crusty and golden brown, about 12 minutes.

Combine the Gruyère and Parmesan in a bowl. Preheat the broiler. Ladle the soup into eight oven proof soup bowls, leaving room for the toast. Place a slice of toast in each bowl. Top each bowl generously with the cheeses. Broil until the cheese is melted and bubbling. Serve immediately.

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### **Kiev de Poulet<sup>1</sup> et Purée de Céleri ~ Chicken Kiev with Celery Root Purée**

Ingredients: 4 large chicken breasts, boned and halved  
1 tablespoon butter, for sautéing  
6 mushrooms, chopped very fine  
1/2 pound butter, soft  
Bread crumbs, very fine  
1 clove garlic, mashed “nice”  
2 tablespoons chopped parsley  
Salt and pepper to taste  
1 tablespoon vodka  
2 eggs

Put each piece of chicken between wax paper and make it flat by pounding a little. Sauté the chopped mushrooms in about 1 tablespoon of butter. Cream together the 1/2 pound butter, garlic, parsley and mushrooms. Chill in the refrigerator, then shape it into 6 rolls about 3 inches long and 1 inch wide. Chill them again. Now season the flat chicken breasts with

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<sup>1</sup>*The New Kosher Cookbook Trilogy* by Ruth and Bob Grossman, 1963.

salt and pepper. Place 1 cooled butter roll on each chicken breast and roll the meat around the roll. Fold in the ends “nice” so the butter roll is inside. If you don’t do this, all the butter leaks out and there goes the Kiev in the chicken! Put toothpicks in the breasts to hold together. Now, with the vodka, beat the eggs and roll the chicken in bread crumbs...then the eggs...then in the bread crumbs again. Sauté this in plenty of butter, but not too hot, until the rolls are golden. Drain on a paper towel and put in a hot oven 400 degrees for about 5 minutes until the chicken is tender.

Ingredients: 3 cups whole milk  
3 cups water  
1 tablespoon salt  
2 large celery roots, peeled and cut into cubes  
3 medium Yukon Gold potatoes, cut into cubes  
5 tablespoons salted Kerrigold butter  
Additional sea salt  
Freshly ground pepper  
Chopped fresh chives

Bring milk, water, and salt to a boil in a pot over high heat. Add celery root and potato and bring to a boil. Reduce heat to medium and cook until you can easily place a fork into the potatoes, about 30 minutes. Drain.

Mash the vegetables with the butter until smooth. Season with sea salt and pepper to taste. Transfer to a serving bowl and sprinkle with chives.

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### Chocolate Orange Mousse<sup>2</sup>

Ingredients: 6 ounces good semisweet chocolate, chopped  
2 ounces good bittersweet chocolate, chopped  
¼ cup Grand Marnier liqueur (we used Cointreau!)  
¼ cup water  
1 teaspoon pure vanilla extract  
1 teaspoon grated orange zest  
1½ sticks unsalted butter, cold  
8 extra-large eggs, at room temperature, separated  
½ cup plus 2 tablespoons sugar  
Pinch of salt  
½ cup cold heavy cream

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<sup>2</sup> [www.gourmantineblog.com](http://www.gourmantineblog.com)

Break the both chocolates into pieces and combine together with Grand Marnier, water, and the vanilla in a bowl set over a pot of simmering water, just until the chocolate melts. Whisk in the orange zest and butter until combined and let cool to room temperature. In a large bowl beat the egg yolks and ½ cup of the sugar on high mixer speed for about 4 minutes, or until very thick and pale yellow. Reduce the mixer speed to low and add pour in the chocolate mixture.

Whisk 1 cup of egg whites (save or discard the rest) with the salt, and 1 tablespoon of the sugar till stiff peaks. Mix ¼ of the egg whites into the chocolate mixture; then gently fold in the rest in eggs whites with a rubber spatula.

Without cleaning the bowl of the egg whites whip in it the heavy cream and the remaining tablespoon of sugar till stiff peaks. Fold in the whipped cream into the chocolate mixture.

Pour the chocolate mousse into serving dishes and chill it in the fridge for 4-5 hours, or overnight works best.