CONTENTS

preface xii
1 the professional garde manger 1
2 cold sauces and cold soups 15
3 salads 85
4 sandwiches 159
5 cured and smoked foods 201
6 sausage 251
7 terrines, pâtés, galantines, and roulades 299
8 cheese 365
9 appetizers and hors d’oeuvre 443
10 condiments, crackers, and pickles 573
11 buffet presentation 611
12 basic recipes 637

glossary 667
bibliography and recommended reading 680
resources 684
recipe index 685
subject index 700
RECIPE CONTENTS

2 cold sauces and cold soups

vinaigrettes
- Basic Red Wine Vinaigrette 27
- Balsamic Vinaigrette 27
- Truffle Vinaigrette 28
- Vinaigrette Gourmande 28
- Lemon Parsley Vinaigrette 29
- Apple Cider Vinaigrette 29
- Curry Vinaigrette 30
- Mustard-Walnut Vinaigrette 30
- Chipotle-Sherry Vinaigrette 31
- Roasted Shallot Vinaigrette 32
- Cherry Tomato Vinaigrette 32
- Tomato Vinaigrette 33
- Beet Vinaigrette 33
- Tangerine-Pineapple Vinaigrette 34
- Guava-Curry Vinaigrette 34
- Almond-Fig Vinaigrette 35
- Grapefruit Emulsion 35

dairy-based and egg-based dressings
- Basic Mayonnaise 36
- Aioli 36
- Rémoulade Sauce 37
- Russian Dressing 37
- Green Goddess Dressing 38
- Creole Honey-Mustard Sauce 38
- Creamy Black Pepper Dressing 39
- Roquefort Dressing 39
- Ranch Dressing (Reduced-Fat) 40
- Maytag Blue Cheese Dressing (Reduced-Fat) 40
- Yogurt Cucumber Sauce 41
- Tahini Sauce 41

salsas
- Salsa Verde 42
- Mango-Lime Salsa 43
- Papaya and Black Bean Salsa 43
- Salsa Fresca 45
- Chipotle Pico de Gallo 45
- Pickled Ginger Salsa 46
- Grapefruit Salsa 46
- Smoked Poblano Salsa 47

coulis, purées, and other sauces
- Artichoke Caponata 48
- Eggplant Caponata 49
- Peperonato 50
- Piperrada 51
- Sofrito 51
- Pesto 52
- Mint Pesto Sauce 52
- Sun-Dried Tomato Pesto 53
- Cocktail Sauce 53
- Asian-Style Dipping Sauce 54
- Cumberland Sauce 54
- Peanut Sauce 55
- Guacamole 56
- Baba Ghanoush 57
- Cervelle de Canut 59
- Hummus 60
- Tapenade 60
- Muhammara 62
- Hazelnut Romesco Sauce 63
- Garlic and Parsley Compound Butter 63
- Red Pepper Coulis 64
- Huckleberry Sauce 64
- Apricot-Ancho Barbecue Sauce 65
- Southwestern Barbecue Sauce 66
- Aspic 67
- Chaud-Froid Sauce 67

soups
- Gazpacho Andalusia 68
- Chilled Cucumber Soup with Dill, Leeks, and Shrimp 69
- Faux Caviar 70
- Cold Roasted Tomato and Basil Soup 72
- Cold Carrot Soup 73
- Vichyssoise 75
- Chilled Edamame Soup 76
- Fresh Spring Pea Purée with Mint 78
- Chilled Cantaloupe and Champagne Soup 79
- Chilled Morello Cherry Soup 80
- Caribbean Coconut and Pineapple Bisque 81
- Chilled Clear Borscht 82
3 salads

green salads
Parson's Garden Salad 107
Spring Herb Salad 108
Apple-Endive Salad Wrapped in Prosciutto 109
Georgia Peanut Salad 110
Baby Spinach, Avocado, and Grapefruit Salad 111
Greek Salad with Feta Cheese and Whole Wheat Pita 113
Caesar Salad 114

vegetable salads
Lobster and Mâche with Potato Salad and Vegetable Juice 116
Roasted Beet Salad 118
Roasted Potato and Shaved Fennel Salad 119
Marinated Roasted Pepper Salad 120
Hearts of Artichoke Salad 121
Haricots Verts with Prosciutto and Gruyère 122
Shaved Fennel Salad 123
Roasted Corn and Tomato Salad 125
Coleslaw 126
Marinated Tomato Salad 127

potato salads; pasta, grain, and legume salads; and fruit salads
Mediterranean Potato Salad 128
German Potato Salad 130
Tabbouleh Salad 131
Lentil and Walnut Salad 131
Israeli Couscous and Heirloom Grains 132
Corona Bean Salad with Basil 133
Mixed Bean and Grain Salad 134
Fattoush 135
Fall Panzanella Salad 136
Soba Noodle Salad 139
Couscous and Curried Vegetable Salad 140
Black Bean Salad 142
Thai-Style Green Papaya Salad 143

composited salads and warm salads
Crème Fraîche Chicken Salad 143
Salad of Crab and Avocado 144
Baked Goat Cheese with Garden Lettuces, Roasted Figs, Pears, and Toasted Almonds 147
Avocado, Tomato, and Corn Salad 148
Buffalo Chicken Salad 149
Corona Bean and Grilled Baby Octopus Salad 150
Lobster Salad with Grapefruit Emulsion and Tarragon Oil 152
Peekytoe Crab Salad with Yuzu Gelée 154
Warm Salad of Hearty Greens, Blood Oranges, and Tangerine-Pineapple Vinaigrette 155
Smoked Duck and Malfatti Salad 156
Southern Fried Chicken Salad 157

4 sandwiches

hot sandwiches
Mini Bacon-Crusted Scallop Burgers 164
Mini Hamburgers 165
Mini Mushroom Burgers with Caramelized Onions 166
Croque Monsieur 167
Soft-Shell Crab Sandwich 168
Eggplant and Prosciutto Panini 171
Marinated Eggplant Filling 172
Reuben Sandwich 173
Braised Sauerkraut 173
Falafel in Pita Pockets 175
Duck Confit with Apples and Brie on a Baguette 176
Lentil-Barley Mini Burgers with Fiery Fruit Salsa 178
Grilled Chicken Sandwich with Pancetta and Arugula on Focaccia 180
Turkey Club Sandwich 181
New England Lobster Roll 182
Pan Bagnat 185

cold sandwiches
Bahn Saigon (Saigon Subs) 186
Muffuletta 188
Mediterranean Salad Sandwich 189
Curried Chicken Salad Open-Faced Sandwich 189

tea sandwiches and crostini
Bruschetta with Oven-Roasted Tomatoes and Fontina 190
Fig and Walnut Bruschetta 191
Egg Salad Tea Sandwich 192
Smoked Salmon Tea Sandwich 192
Roquefort Butter and Red Pear Tea Sandwiches 193
Watercress Tea Sandwich 194
Cucumber Tea Sandwich 194
Marinated Salmon with Fennel, Capers, and Crème Fraîche on Pumpernickel Bread 196
Roast Beef, Brie, and Caramelized Onion Sandwiches  197
Avocado, Brie, Sprouts, and Country Bacon on Croissant  198
Cucumber, Watercress, and Brie with Apricot Chutney on Walnut Bread  199

5 cured and smoked foods

cured foods
- Basic Poultry Brine  214
- Basic Meat Brine (Beef and Pork)  214
- Basic Seafood Brine  214
- Basic Fish Brine  215
- Gravlax  215
- Norwegian Beet and Horseradish Cure  216
- Pastrami-Cured Salmon  218

cold-smoked foods
- Smoked Shrimp  219
- Smoked Salmon  220
- Fennel-Cured Salmon  222
- Southwest-Style Smoked Salmon  223
- Beef Jerky  224
- Chile-Rubbed Tenderloin  226

hot-smoked foods
- Citrus-Scented Hot-Smoked Sturgeon  227
- Hot-Smoked Rainbow Trout  228
- Smoked Turkey Breast  230
- Smoked Duck  231
- Asian-Style Tea-Smoked Moulard Duck Breasts  232
- Smoked Ham Hocks  233
- Basic Bacon  234
- Smoked Pork Loin  235
- Tasso (Cajun-Style Smoked Pork)  236
- Smoked Whole Ham  237
- Smoke-Roasted Sirloin of Beef  238
- Carolina Barbecued Pork Butt  239

dried foods and foods preserved in fat
- Pancetta  240
- Roman-Style Air-Dried Beef  241
- Cured Sardines  242
- Duck Confit  244
- Pecan-Crusted Duck Confit with Bread Pudding and Baby Spinach Salad with Shallot-Garlic Vinaigrette  246

Bacon and Grape Confit  248
Pork Rillettes  249

6 sausage

basic grind sausages
- Breakfast Sausage  268
- Green Chile Sausage  269
- Venison Sausage  270
- Sweet Italian Sausage  271
- German Bratwurst  272
- Merguez  273
- Szechwan-Style Sausage  274

cold-smoked and hot-smoked sausages
- Kassler Liverwurst  275
- Spicy Lamb Sausage  276
- Summer Sausage  277
- Landjäger  278
- Smoked Duck Sausage  280
- Cajun Andouille Sausage  281
- Colombian Chorizo  282
- Frankfurter  283
- Bologna  284
- Kielbasa Krakowska  285

poached sausages
- French Garlic Sausage  286
- Fine Swiss Bratwurst  287
- Mortadella  288
- Chicken and Vegetable Sausage  290
- Braunschweiger  291
- Seafood Sausage  293
- Apple and Blood Sausage  294
- Duck and Foie Gras Sausage  295
- Garlic Sausage  296

dried sausages and fermented sausages
- Dried Chorizo  297

7 terrines, pâtés, galantines, and roulades

terrines
- Pâté Grand-Mère  320
- Pâté de Campagne  321
- Chicken Liver Pâté  322
- Smørrebrød Leverpostej  323
Duck and Smoked Ham Terrine  324
Smoked Shrimp and Lentil Terrine  325
Smoked Salmon and Smoked Salmon Mousse Terrine  329
Duck, Pistachios, and Dried Cherry Terrine  330
Lobster and Summer Vegetable Terrine  333
Shrimp Terrine with Noodle Salad  334
Mediterranean Seafood Terrine  336
Chicken and Crayfish Terrine  337
Shellfish Essence  338
Venison Terrine  339
Chicken and Foie Gras Terrine in Gelée  340
Seared Lamb, Artichoke, and Mushroom Terrine  342
Grilled Portobello Mushroom Terrine  344
Mushroom Terrine  347
Terrine of Roasted Pheasant  348
Poached Chicken Terrine  349
Poached Salmon and Lemon Terrine  350
Roasted Vegetable and Goat Cheese Terrine  352
Mozzarella, Prosciutto, and Roasted Tomato Terrine  353
Foie Gras Terrine  354
Country-Style Terrine  356
Sweetbread and Foie Gras Terrine  357

pâtés en croute
Turkey Pâté en Croûte  358

galantines and roulades
Roasted Asian Duck Galantine  360
Pork Tenderloin Roulade  361
Chicken Galantine  363

8 cheese
Ricotta  386
Fromage Blanc  388
Crème Fraîche  389
Mascarpone  390
Camembert  390
Farmhouse Aged Cheese  392
Semi-Lactic-Set Fresh Goat’s Milk Cheese  393
Mozzarella  394
Tomme-Style Cheese  396
Alpine-Style Cheese  398

9 appetizers and hors d’oeuvre

appetizers
Herbed Goat Cheese in Phyllo Dough  455
Beef Carpaccio  456
Salsa Cruda di Tonno  458
Escabèche of Tuna  459
Fennel and Chorizo Strudel  460
Seafood Strudel with Lobster-Infused Oil  462
Pork and Pepper Empanada  464
Grilled Vegetable Appetizer with Balsamic Vinaigrette  465
Marinated Tomatoes with Mozzarella  466
Smoked Breast of Duck Niçoise-Style  467
Duck Confit with Frisée and Roasted Shallot Vinaigrette  468
Smoked Duck Tart  469
Crispy Braised Pork Belly with French Lentils and Aged Balsamic Vinegar  470
Gnocchi di Ricotta  471
Shrimp and Avocado Quesadillas  473
Shrimp Cakes with Rémoulade Sauce  474
Crabmeat Rolls with Infused Pepper Oils, Fried Ginger, and Tamari-Glazed Mushrooms  476
Seared Sea Scallops with Artichokes and Peperonato  477
Lobster and Truffle Salad  478
Foie Gras Roulade with Roasted Beet Salad and Smoked Duck Breast  479
Watermelon Gelée, Crab, and Avocado Napoleon with Tomato Vinaigrette  481
Roasted Shallot Custard  482
Sage and Fava Bean Custard with Shaved Asparagus and Meyer Lemon with Crispy Egg  485

savory sorbets and granités
Cucumber Granité  487
Celery Granité  487
Tomato-Basil Sorbet  489
Lime Granité  489

hors d’oeuvre
Gougères  490
Parmesan and Prosciutto Palmiers  492
Cheese Sticks  492
Profiteroles  493
Asparagus, Prosciutto, and Parmesan Phyllo Rolls  495
Yorkshire Pudding with Duck Ragoût  496
Duck Confit and White Bean Hash Cake with Cipollini Onion Marmalade 498
Cipollini Onion Marmalade 499
Duck Rillettes in Profiteroles 500
Smoked Salmon Mousse Barquettes 500
Creamed Wild Mushroom Tartlets 501
BLT Hors d’Oeuvre 502
Steak Tartare Canapé 503
Barbecued Shrimp and Bacon 503
Sun-Dried Tomato and Goat Cheese Tartlets 504
Asparagus and Prosciutto Canapés 505
Prosciutto and Melon Canapé 507
Fig and Prosciutto Canapés 508
Pancetta-Wrapped Dates Stuffed with Manchego Cheese and Mint 511
Blue Cheese Mousse 512
Smoked Trout Mousse 512
Meatballs with Chili Dipping Sauce 513
Beef Negimaki 515
Lamb Brochettes with Mint Pesto 516
Beef Saté 518
Pinchon Moruno (Moorish-Style Shish Kabobs) 519
Mini Pizzas 520
Pissaladière 522
Small Seared Lobster and Vegetable Quesadillas 523
Pork Picadillo Empanadas 524
Fried Wontons 526
Chinese Skewered Bites 528
Steamed Wontons with Shrimp 529
Shrimp Tempura 530
Risotto Croquettes 531
Risotto and Pancetta Cakes with Sun-Dried Tomato Pesto 532
Mini Stilton Popovers 533
Camembert Crisps 533
Camembert, Dried Apple, and Fig Phyllo Triangles 534
Spanakopita 536
Stuffed Grape Leaves 537
Wrapped Shrimp with Asian Barbecue Sauce 539
Potato Crêpes with Crème Fraîche and Caviar 540
Tuna with Capers and Olive Oil 541
Pickled Shrimp 541
Grapes Rolled in Bleu de Bresse 542
Scallop Seviche in Cucumber Cups 543
Sushi Maki—Maguro (Tuna) Roll 544
Inari 544
Nigiri 546
Sushi Rice 548
Hand Vinegar (Tezu) 548
Crab Cakes 549
Croquetas 550
Dim Sum with Chili Sauce 551
Chili Sauce 551
Mango Curry Shrimp Salad in Wonton Cups 552
Shot Glass with Tomato Gelée and Crayfish 555
Tuna Tartare with Avocado Mousse and Chilled Tomato Soup 556
Mexican Seafood Cocktail 559
Spoon of Quail Eggs and Lobster Medallion in Champagne Emulsion 560
Spoon of Kumamoto Oysters and Apple Mint Gelée 563
Foie Gras Mousse and Rhubarb Compote Barquettes 564
Parmesan Crisps and Truffled Goat Cheese 565
Hot and Crunchy Chicken Cones 566
Mejillones al Estilo de Laredo (Mussels with Olives) 568
Gambas al Ajillo (Shrimp with Garlic) 569
Spiced Mixed Nuts 569
Chili-Roasted Peanuts with Dried Cherries 570
Spicy Curried Cashews 570
Candied Pecans 571
Toasted Almonds 571

10 condiments, crackers, and pickles

mustards
Southwestern Spicy Green Chile Mustard 580
Heywood’s Mustard 580
Dried Cranberry Mustard 582
Beer Mustard with Caraway Seeds 582
Swedish Mustard Sauce 583

ketchups
Tomato Ketchup 583
Yellow Pepper Ketchup 584

chutneys
Spicy Mango Chutney 584
Red Chili Chutney 585
Apricot-Cherry Chutney 585
Beet Chutney 586
Apple Chutney  587
Papaya Chutney  588

relish
Cranberry Relish  589
Dried Apricot Relish  589
Curried Onion Relish  590
Red Onion Confiture  591

compotes
Rhubarb Compote  591
Roasted Red Pepper Compote  592
Quince Compote  592

other condiments
Harissa  593

pickles
Sweet Pickle Chips  593
Half-Sour Pickles  594
Pickled Vegetables  594
Pickled Grapes or Cherries  595
Pickled Red Onions  595
Dill Pickles (Fresh-Pack Dill Pickles)  596
Pickles  597
Pickled Ginger  597
Acar Jawa (Javanese Pickled Vegetables)  598
Sweet and Sour Onions  600

chips and crackers
Assorted Vegetable Chips  601
Pepper Jack and Oregano Crackers  602
Sesame Crackers  603
Cheddar and Walnut Icebox Crackers  604
Potato Crisps  606

oils
Basil Oil (Basic Herb Oil)  607
Cinnamon Oil (Basic Spice Oil)  608
Tomato Oil  608

vinegars
Raspberry and Thyme Vinegar (Basic Flavored Vinegar)  609
Rosemary-Garlic Vinegar  609

12 basic recipes

spice blends
Chinese Five-Spice Powder  638
Barbecue Spice Mix  638

Quatre Épices  639
Cajun Spice Blend  639
Curry Powder  640
Fines Herbes  640
Pâté Spice  641
Hot Italian Sausage Blend  641
Herbes de Provence  642

stocks and broths
Vegetable Stock  642
Chicken Stock  643
Brown Veal Stock  644
Shellfish Stock  645
Court Bouillon  645

sauces
Tomato Sauce  646
Anchovy Butter  647
Horseradish Butter  647
Lobster-Infused Oil  648

doughs
Basic Pâté Dough  649
Tomato Cilantro Pâté Dough  650
Saffron Pâté Dough  650
Sweet Potato Pâté Dough  651
Tart Dough  651
Blitz Puff Pastry  652
Pasta Dough  653
Focaccia  654
Brioche Dough  656
Whole Wheat Pita Bread  657

basic cooking preparations
Simple Syrup  657
Roasting Garlic and Shallots  658
Oven-Roasted Tomatoes  659
Roasting Peppers  660
Preparing Artichokes  661
Preparing Leeks  662
Plumping Dried Fruits and Vegetables  662
Toasting Nuts, Seeds, and Spices  663
Rendering Fats  664
Parmesan Crisp  664
Bread Crumbs  665
Standard Breading Procedure  665
Plain Croutons  666
Shelling Cooked Lobster  666