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HOLIDAY

feast



The Menu

APPETIZERS

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| Fig & Sage Crostini with Garlic Aioli | 7 |

DINNER

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| Walnut Lentil Roast | 11 |
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DESSERT

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| Chocolate Bread with Raspberry Butter | 17 |
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Vanilla Ginger Pear Shrub

1 cup sugar

Combine the sugar and water in a saucepan and cook over medium heat until the sugar dissolves.

1 cup water

2 cups chopped pears

Add the pears and ginger and continue to cook until soft.

Thumb-sized piece of ginger, chopped

Allow the mixture to cool, then add the vinegar and vanilla.

1 cup apple cider vinegar

Strain to remove the solids, and refrigerate the syrup for 12–24 hours before serving.

1 tbsp vanilla extract

To serve, combine 1 part syrup to 4 parts sparkling water in each glass. Stir and enjoy.

Sparkling water

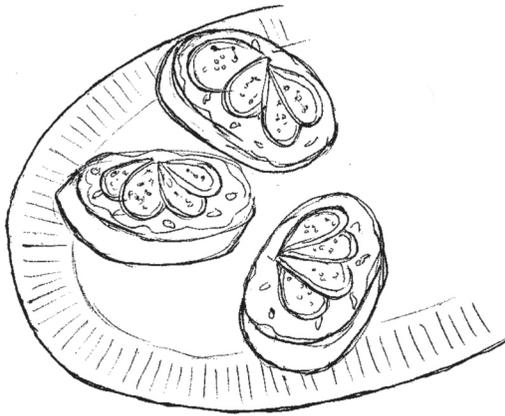


Fig & Sage Crostini

with garlic aioli

1 cup vegan
mayonnaise

4 garlic cloves,
peeled

16–24 dried
mission figs

6–12 sage leaves,
finely chopped

Baguette

Lightly sauté or roast the garlic cloves to mellow them. Mince them and stir into the mayonnaise. You can make this garlic aioli ahead of time and keep it in the refrigerator.

Cut the baguette into half-inch-thick slices. Spread each one with the aioli and arrange on a baking tray.

Sprinkle the slices with sage.

Cut each of the figs into four slices, removing their hard stems, and fan out the slices. Place one fig on each baguette slice.

Bake the crostini in preheated 350°F oven for 10–15 minutes, until the aioli begins to bubble and the bread gets toasty.

Serve warm or at room temperature.



Butternut Squash Bisque

1 butternut squash

Peel the squash and remove the seeds. Cut it into one-inch cubes.

1 yellow onion

Peel and roughly chop the onion.

½ head of garlic

Peel the garlic cloves.

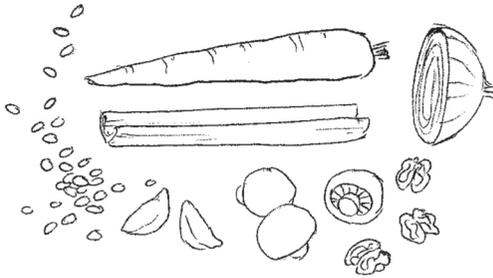
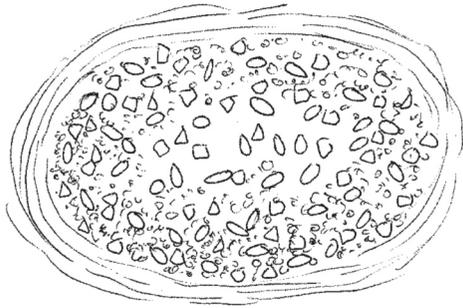
4–5 sage leaves,
chopped

Toss everything together in a roasting pan with some extra virgin olive oil, regular salt, and freshly ground black pepper.

Bake in a preheated 350°F oven for 45–60 minutes, until the squash cubes can easily be pierced through with a fork.

Let the vegetables cool. In two batches, place them in a blender with the sage and enough water to get the consistency you want, and puree until smooth.

Season with salt to taste. Reheat to serve.



Walnut Lentil Roast

wrapped in pastry

1 cup lentils

Combine the lentils with 2 cups water in a pot and cook over low heat, partially covered, until all the water is absorbed.

3 tbsp flaxmeal

Mix flaxmeal with ½ cup water in a small bowl and let sit for 5–10 minutes.

1 yellow onion,
finely chopped

Sauté the onion in a pan with olive oil and ½ tsp salt until very soft and almost caramelized. Add the garlic, carrot, and celery, and cook until soft.

3 garlic cloves,
minced

1 medium carrot,
finely chopped

Add the mushrooms and sage, and cook until all the water is released from the mushrooms and absorbed again.

1 celery stalk,
finely chopped

½ lb button
mushrooms,
finely chopped

Stir in vinegar and the remaining ½ tsp salt.

4–5 sage leaves,
finely chopped

Fold the vegetables into the lentils, then fold in the flax mixture.

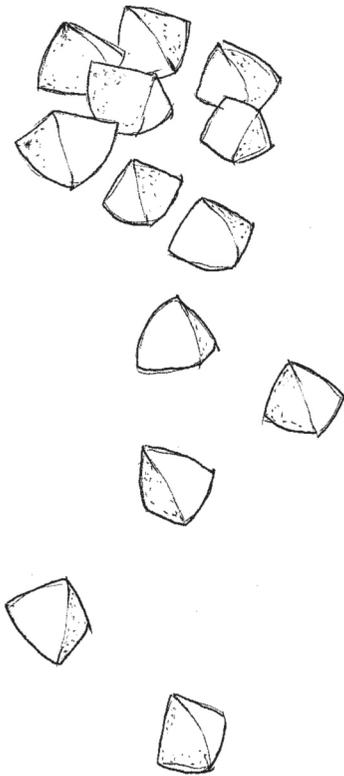
1 tsp apple cider
vinegar

Let the lentil mixture cool. Meanwhile, prepare the phyllo or puff pastry. Scoop the mixture on one end of the dough, roll it up, and fold in the ends. Brush the top with oil.

1 tsp kosher salt

Place on a parchment-lined baking sheet and bake in a preheated 350°F oven for 45 minutes, until the crust begins the brown.

Phyllo sheets or
puff pastry



Vinegar Roasted Potatoes

6 red potatoes

Wash the potatoes and chop them into one-inch cubes.

1 tbsp apple cider vinegar

In a roasting pan, toss the potatoes with vinegar, oil, and salt and pepper to taste.

1 tbsp extra virgin olive oil

Bake in a preheated 350°F oven for 45 minutes, stirring halfway through, until the potatoes start to get brown and crispy.

Flaky sea salt

Freshly ground black pepper

The potatoes can go in the oven at the same time as the lentil roast.



Orange & Cranberry Salad

1 tsp mustard

In a large salad bowl, whisk together the mustard, vinegar, oil, and orange juice.

1 tbsp red wine
vinegar

Just before serving, add the greens and toss until well coated with the dressing.

1 tbsp extra virgin
olive oil

Add the cranberries and walnuts and toss briefly so they don't all fall to the bottom.

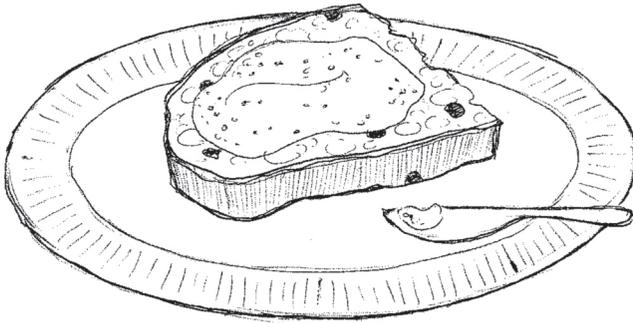
Juice of half a
navel orange

Serve immediately.

Mixed greens

Handful dried
cranberries

Handful walnuts,
chopped



RASPBERRY BUTTER

Mix together the jam and softened oil or butter in a serving bowl, and serve with fresh chocolate bread to slather on slices.

½ cup raspberry jam

½ cup unrefined coconut oil or vegan butter

Chocolate Bread

with raspberry butter

SOAKER

1¾ cups flour

½ tsp salt

¾ cup water

Start this recipe a day in advance—it uses 100% whole wheat flour and instant yeast.

On the first day, mix together the soaker ingredients in one bowl, cover it, and leave it at room temperature; mix the biga ingredients in another bowl, cover it, and leave it in the refrigerator.

BIGA

1¾ cups flour

¼ tsp yeast

¾ cup water

12–24 hours later, knead the soaker and the biga together in a large bowl. Add the final dough ingredients and mix with wet hands until everything is evenly integrated. Dough should be soft and slightly tacky; if not, add more flour or water as needed.

Knead on a flour-dusted surface for 5 minutes, then let it rest for 5 minutes. Knead for 1 minute more, then place the dough in a clean, lightly oiled bowl. Cover and let rise 45–60 minutes until the dough is 1½ times its original volume.

FINAL

½ tsp salt

2¼ tsp yeast

¼ cup sugar

¼ cup cocoa powder

½ cup chocolate chips

Gently shape the dough on a parchment-lined baking tray. Bake in a preheated 450°F oven for 40 minutes, rotating halfway through. It should sound hollow when the bottom is thumped and have an internal temperature of 200°F. Let cool on a rack for at least an hour before serving.