

## SAVORY FRENCH TOAST

MAKES 3 DOZEN | photograph on page 41

Brioche makes the very best French toast, but you can use any dense loaf of white bread for these savory little rounds. The toasts are best served warm, within 1 hour of baking. They may be reheated in a 250° F. oven for 10 minutes. Pack them tightly together on the baking sheet to prevent them from drying out.

1½ tablespoons plus 2 teaspoons all-purpose flour

¾ teaspoon baking powder

1½ teaspoons kosher salt

3 large eggs

1½ cups milk

3½ ounces Parmesan cheese, grated on the large holes of a box grater to yield 1¼ cups

1 tablespoon unsalted butter, for buttering the pan

1 12-ounce loaf of brioche, cut into 6 1-inch-thick slices

1 medium tomato, cut into ¼-inch dice

¼ cup plus 2 tablespoons chopped fresh basil, plus leaves cut into thin strips for garnish

1 Preheat the oven to 350° F. with the rack in the center. In a small bowl, combine the flour, baking powder, and salt. Set aside. In a large bowl, whisk together the eggs and the milk. Whisk the flour mixture into the eggs, until the batter is smooth. Whisk in the cheese; the batter will be clumpy and look curdled.

2 Generously butter a 13 × 9 × 2-inch pan. Set aside. Using tongs, dip the brioche slices into the batter, coating well. Arrange the slices side by side in the buttered pan. Set aside.

3 Stir the diced tomatoes and chopped basil into the remaining batter. Pour the batter over the brioche slices.

4 Bake the French toast until golden brown, 30 to 40 minutes. Let cool for 5 to 10 minutes before cutting with a 1½-inch cookie cutter into 36 rounds. Garnish with the remaining basil strips and serve warm.

## CELERIAC POTATO PANCAKES WITH APPLE-ONION COMPOTE

MAKES 2 DOZEN | photograph on page 46

Celeriac, also known as celery root, adds the subtle green flavors of celery and parsley to these little potato pancakes. Celeriac knobs vary greatly in size; buy a small one, about 1 pound, for this recipe. The pancakes should be served within 4 to 6 hours of being made; reheat them on a baking sheet in a 350° F. oven for 7 to 10 minutes.

¼ of a small celeriac

1 small yellow onion, grated on the fine holes of a box grater to yield ⅓ cup

1 medium baking potato, grated on the large holes of a box grater to yield 1½ cups

3 tablespoons all-purpose flour

1 teaspoon kosher salt

¼ teaspoon white pepper

1 tablespoon unsalted butter, for buttering the pan

24 small sprigs fresh rosemary

1 recipe Apple-Onion Compote (page 398)

**1** Preheat the oven to 425°F. Using a box grater, grate the celeriac on the large holes to yield about 1 cup. In a medium bowl, combine the celeriac, onion, potato, flour, salt, and pepper.

**2** Butter a 12 × 17-inch baking sheet. Place a 1½-inch round cookie cutter near one corner on the baking sheet. Fill the cutter with 1 tablespoon of the potato mixture and pat down the mixture to fill the cutter evenly. Gently lift the cutter up and repeat this process on the baking sheet, using the remaining potato mixture to make a total of 24 pancakes.

**3** Transfer the pan to the oven and bake for 15 minutes to set the pancakes. Remove the pan from the oven and flip the pancakes. Return to the oven and continue to bake until the pancakes are crispy and golden on the outside, 10 to 12 minutes more. Transfer the pancakes to paper towels to drain. Garnish each warm pancake with rosemary. Serve with the Apple-Onion Compote.

## ROASTED SHRIMP WITH ARTICHOKES AND FENNEL

MAKES 2 DOZEN | photograph on page 25

The artichokes may be made a day ahead and kept, refrigerated, in an airtight container. Set out an empty bowl for collecting the discarded artichoke leaves.

- 2 tablespoons grated lemon zest
- 3 tablespoons fresh lemon juice
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 3 tablespoons extra-virgin olive oil
- 1 small red onion, chopped into ¼-inch dice to yield ¼ cup
- 1 tablespoon chopped fresh oregano, plus leaves for garnish

¼ of a small fennel bulb (about ¼ pound), thinly shaved on a mandoline, fronds chopped and reserved

Artichoke Leaves (page 231), heart reserved and cut into ¼-inch dice

12 medium shrimp, peeled and deveined (see page 340)

2 ounces feta cheese, crumbled

**1** Preheat the oven to 425°F, with the rack in the center. In a small bowl, whisk together the lemon zest, lemon juice, salt, and pepper. Slowly whisk in the olive oil until well combined. Add the chopped red onion, chopped oregano, shaved fennel, and artichoke heart.

**2** Cut each shrimp in half lengthwise. Arrange the shrimp halves on a baking sheet. Roast in the oven until pink, 1½ to 3 minutes.

**3** Arrange the artichoke leaves on a serving platter. Place a piece of shaved fennel on each leaf, and top with a shrimp half. Spoon about ½ teaspoon of the marinade over each shrimp. Sprinkle crumbled feta, fennel fronds, and an oregano leaf over each. These will keep, covered with plastic wrap, for about 1 hour in the refrigerator. Return to room temperature before serving and drizzle with the remaining vinaigrette.

## TARRAGON MUSTARD SAUCE

MAKES 1¼ CUPS | photograph on page 178

Make this seafood dipping sauce 1 day before you plan to serve it to allow the flavors to blend.

- 1 cup homemade (page 315) or prepared mayonnaise
- 2 tablespoons Dijon mustard
- 2 tablespoons whole-grain mustard
- 2 tablespoons finely chopped fresh tarragon, plus a few sprigs for garnish

Stir together the ingredients in a medium bowl. Garnish with tarragon sprigs. Serve with shrimp or Seafood Crudités (see page 378).

## TAHINI-YOGURT SAUCE

MAKES ½ CUP | photograph on page 61

Serve this creamy, cool sauce with Lima Bean Falafel Fritters (page 299).

- 1 garlic clove, finely chopped
- 2 tablespoons fresh lemon juice
- ¼ cup tahini
- ½ teaspoon kosher salt
- 1 tablespoon extra-virgin olive oil
- ⅓ cup plain yogurt
- Toasted sesame seeds (see page 386), for garnish

In the bowl of a food processor, put the garlic, lemon juice, tahini, and salt. Process until combined. With the machine running, slowly add the olive oil through the feed tube. Add the yogurt and pulse until just combined and smooth. Garnish with sesame seeds. The yogurt sauce can be refrigerated in an airtight container for up to 1 day.

## APPLE-ONION COMPOTE

MAKES ¼ CUP | photograph on page 46

Calvados is a dry apple brandy made in the Normandy region of France. It gives the compote a clean, sweet, apple flavor, but you may substitute apple cider brandy or water if Calvados is not available.

- 1 small Granny Smith apple, peel on
- 1 tablespoon fresh lemon juice
- 1 tablespoon unsalted butter
- ½ tablespoon canola oil
- 1 small red onion, very thinly sliced
- 1 tablespoon plus 1 teaspoon sugar
- 1 tablespoon Calvados

1 Dice the apple into ¼-inch pieces (about ½ cup) and toss with the lemon juice in a small bowl. Set aside.

2 Heat the butter and the oil in a medium skillet over medium heat. Add the onions and cook, stirring, until the onions soften, about 4 minutes. Add the sugar and reduce the heat to medium-low. Let the onions cook, stirring occasionally, until they darken slightly (but do not let them brown) and become soft, about 10 minutes. Increase the heat to medium-high and add the apples. Cook for about 1 minute, stirring once. Add the Calvados, scraping up any browned bits from the bottom of the pan. Cook until most of the liquid has evaporated from the pan, about 30 seconds. Serve warm with the Celeriac Potato Pancakes. The compote may be refrigerated in an airtight container for up to 1 day. To reheat, combine the compote with 1 teaspoon of water in a small saucepan and cook over low heat until warm.