

demitasse of creamy carrot ginger soup

winter wonderland

ingredients	12 people	25 people	50 people	75 people
Olive oil	1 ½ tablespoons	3 tablespoons	½ cup	1½ tablespoons
Leeks, white and pale green part only, thinly sliced	¾ cup (about ½ leek)	1½ cup (about 1 leek)	3 cups (about 2 leeks)	4 cups (about ½ leek)
Large onion, chopped	½ of onion	1 onion	2 onions	3 onions
Celery stalks, chopped	2 stalks	3 stalks	6 stalks	9 stalks
Fresh ginger, peeled and grated	2 tablespoons (about 2 ounces unpeeled)	¼ cup (about 4 ounces unpeeled)	½ cup (about 8 ounces unpeeled)	¾ cup (about 12 ounces unpeeled)
Low-sodium chicken broth	5 cups	10 cups	20 cups	30 cups
Carrots, peeled and sliced	1 ½ pounds (about 7-8 medium carrots)	3 pounds (about 15 medium carrots)	6 pounds (about 30 medium carrots)	9 pounds (about 45 medium carrots)
Sea salt and freshly ground black pepper	to taste	to taste	to taste	to taste
Chives, snipped in half	6 chives	13 chives	25 chives	38 chives



do it ahead:

This soup can be made 1 to 2 weeks in advance and frozen. Thaw in the refrigerator 2 days before serving. Reheat gently over medium heat and keep warm over low heat until ready to serve.



helpful hint:

Serve this in demitasse or espresso cups or in tiny bowls or sake cups.

directions:

1. Set a large pot over medium-high heat and add the oil. Add the leek, onion, celery, and ginger. Sauté until the onion is soft, about 5 minutes.
2. Add the stock and carrots and bring to a boil. Reduce the heat, cover, and simmer until the carrots are soft, about 30 minutes.
3. Working in batches, puree the carrot mixture in the work bowl of a food processor or blender until smooth.
4. Season to taste with salt and pepper. Top with a chive trimmed in half. Balance a toasted baguette round or breadstick cracker on the edge of each bowl.



portion size: ½ cup

his and hers beef wellingtons

ingredients	12 people	25 people	50 people	75 people
Olive oil	¼ cup	½ cup	1 cup	1 ½ cups
Unsalted butter	2 tablespoons (½ stick)	4 tablespoons (½ stick)	8 tablespoons (1 stick)	12 tablespoons (1 ½ sticks)
Shallots, minced	6	12	24	46
Button or cremini mushrooms caps and stems, cleaned and halved	2 ¼ pounds	4 ½ pounds	9 pounds	12 pounds
Brandy	½ cup	1 cup	2 cups	3 cups
Heavy cream	¼ cup	½ cup	1 cup	1 ½ cups
Fresh thyme, minced	1 tablespoon	2 tablespoons	¼ cup	⅓ cup
Sea salt and freshly ground black pepper	to taste	to taste	to taste	to taste
Frozen puff pastry, thawed	4 sheets	8 sheets	16 sheets	24 sheets
Filet mignon steaks, about 1 inch thick	12 (4-ounce)	25 (4-ounce)	50 (4-ounce)	75 (4-ounce)
Pâté de foie gras, sliced ¼-inch-thick pieces (optional)	1 ¼ pounds	2 ½ pounds	5 pounds	7 ½ pounds
Eggs	3 large	6 large	12 large	18 large
Water	2 tablespoons	¼ cup	½ cup	½ cup

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directions:

1. To make the mushroom duxelles, pulse the mushrooms in batches in the bowl of a food processor until finely chopped, but not mushy. Set a large skillet over medium heat and add 2 tablespoons olive oil and the butter. Add the shallots and sauté until softened and lightly golden, about 5 minutes.
2. Add 2 more tablespoons of olive oil to the shallots, increase the heat to medium-high, and stir in the mushrooms. Season generously with salt and pepper to taste, and sauté until the mushrooms have released their juices. (You will likely need to cook the mushrooms in batches or have several sauté pans going at once. Use 2 tablespoons of olive oil to sauté each pan of mushrooms. Divide the brandy and heavy creamy evenly among the batches or pans so that all the mushrooms can absorb their flavors.)
3. Once the mushrooms have released their juices, stir in the brandy. When the brandy has completely evaporated, stir in the heavy cream and remove the pan from the heat. Spread the mixture in large, rimmed sheet pans to cool quickly in the refrigerator, and then transfer to an airtight container until . . .



do it for less money:

Typical Beef Wellington calls for a slice of foie gras atop the filet. This decadent addition takes an already delicious dish and makes it utterly sinful. If your local grocer doesn't carry it, substitute a smooth duck or chicken pâté or order a canned foie gras online. It's quite good and will keep for months. You can keep costs down by omitting the foie gras, and your guests will still love the dish.



do it ahead:

The duxelles (mushroom mixture) can be prepared up to 3 days before assembling the Beef Wellingtons. The filets can be seared 2 days before serving. The Wellingtons can be assembled the day before serving and then baked immediately before serving.