

# The Dining Diva

## The Crowning Touch

### Culinary Countdown!

**1 Week Before:** Order crown roast from butcher. (Be sure to speak a butcher, not just the person tending the meat counter.)

Locate/purchase small loaf pans or terrine mold.

Purchase special decorations, unscented candles, etc.

Make and bake Orange Bowknot Rolls and freeze, unglazed, in a zip-top bag.

**4 Days Before:** Follow up on RSVPs; verify number of guests.

**3 Days Before:** Gather (and make ready) all table linens, dishes, a platter large enough to present the crown roast, silverware (well-polished), crystal, serving utensils (remember a carving set for the crown roast), and salt and pepper grinders; plan or order a centerpiece; decide on all beverages.

**2 Days Before:** Edit grocery list; shop for all items; purchase wines, liqueurs, and spirits. Set the table—completely.

Prepare the Salmon and Caviar Mousse and refrigerate in the terrine mold, tightly covered. Prepare toasted baguette slices or toast points; store at room temperature in a zip top-bag.

Make the Parmesan cheese bowls. Store tightly covered at room temperature.

Prepare the Crème Brûlées, but do not sprinkle with sugar and caramelize. Refrigerate tightly covered.

**1 Day Before:** Prepare Fruited Stuffing and refrigerate.

Make the salad dressing; refrigerate. Toast the pine nuts; store at room temperature.

Wash Boston lettuce, spin dry and store in a zip-top bag in the refrigerator.

Prepare vegetables for the salad and store separately in the refrigerator.

Shave Parmesan cheese and store in a tightly covered container.

Prepare and bake the Layered Vegetable Soufflé. After it cools, refrigerate uncovered until completely chilled. Cover tightly.

Place frozen rolls in the refrigerator to thaw. Do not unzip the bag!

**Coronation Day:** Sound the Trumpets!

**Mid-morning:** Stir together the glaze for the rolls. Cover and refrigerate.

Slice and plate Smoked Salmon and Caviar Mousse, garnish with dill and lemon wedge. Cover and refrigerate. Add baguette slices immediately before serving.

**4 Hours Before:** Remove crown roast from refrigerator and place in a roasting pan.

Brush with butter and season. Remove Fruited Stuffing from refrigerator.

**3½ Hours Before:** Preheat oven to 425° for the crown roast.

**3 Hours Before:** Place crown roast in the oven; set timer for 30 minutes.

**2½ Hours Before:** Reduce oven temperature to 350°; fill cavity of roast with stuffing; return to oven.

Place Parmesan cheese bowls on salad plates.

**1 Hour Before:** Remove Layered Vegetable Soufflé from the refrigerator.

Prepare Hollandaise Sauce and keep warm in a heated thermal carafe.

Remove thawed rolls from the refrigerator and place on a baking sheet.

Remove orange glaze to sit at room temperature.

Sprinkle Crème Brûlées with sugar and caramelize. Return uncovered to the refrigerator.

**45 Minutes Before:** Check roast temperature. When done, remove to serving platter, tent with foil to keep warm.

Pour off drippings and proceed with pan sauce, keep warm.

Place baking dish with extra stuffing in the oven.

Remove Salmon and Caviar Mousse plates from the refrigerator and add baguette slices.

**30 Minutes Before:** Preheat oven to 350° (or place in the same oven used for the pork) to reheat the Layered Vegetable Soufflé and Orange Bowknot Rolls. Allow about 20 minutes for the Vegetable Soufflé to heat, and 5-7 minutes for the rolls; glaze while hot out of the oven.

Brew coffee.

**Show time!** Serve the Salmon and Caviar Mousse.

Toss lettuce and vegetables with dressing and carefully mound in the bowls.

Garnish with shaved Parmesan. Serve.

Slice and plate Vegetable Soufflé, drizzle with Hollandaise. Serve additional stuffing on plates.

Present Crown Roast, and carve at the table. Eat and enjoy with Pan Sauce.

Serve dessert and coffee.

Decree this celebration a delicious success!

Enjoy your days...Love your life!

# The Dining Diva

## The Crowning Touch

### Shopping List

For 10-12 People

#### Produce

7 Lemons (including 2 to garnish Salmon and Caviar Mousse)  
3 Oranges  
2 Pints Fresh raspberries  
3 Large Onions  
2 Small Red onions  
3 Cloves Garlic  
1 Pint Grape tomatoes  
3-4 Heads Boston lettuce  
3-4 Stalks Celery  
6 Medium Carrots  
5 Tbsp Finely minced Italian flat-leaf parsley  
1 Tbsp Minced fresh sage  
Fresh dill to garnish Salmon and Caviar Mousse  
Fresh mint to garnish Crème Brûlée

#### Dairy & Eggs

3¼ Cups Unsalted butter  
¾ Cup Whole milk  
4 Cups Heavy whipping cream  
30 Eggs

#### Cheese & Deli

16 oz Cream cheese  
4 oz Parmesan cheese, block type  
¾ Cups Shredded Parmesan cheese

#### Meat & Fish

1 (14-rib) Crown Roast of Pork tied by the butcher, ribs frenched  
8 oz Sliced smoked salmon  
6 oz Smoked salmon (tidbits or slices)

#### Canned Vegetables & Fruits & Dried Fruits

4½ Cup Chicken broth  
1 Cup Diced dried apricots

½ Cup Chopped dried figs  
½ Cup Chopped dried cranberries or dried cherries

### **Pasta, Grains, Cereal**

1 (16-oz) Pkg Herbed seasoned stuffing (I use Pepperidge Farm)

### **Baking, Spices, & Nuts**

7 Cups Flour  
½ Cup Sugar  
1½ -2 Cups Sifted powdered sugar  
1½ Cups Superfine sugar  
3 Tbsp Honey  
4 tsp Pure vanilla extract or vanilla bean paste  
2 Tbsp Cornstarch  
1 Pkg Active dry yeast  
4 Tbsp Herbes de Provence  
1 Tbsp Poultry seasoning  
1 tsp Dried thyme leaves  
⅔ Cup Pine nuts

### **Condiments**

1 Cup Extra-virgin olive oil  
2 Tbsp Tarragon wine vinegar  
1 tsp Worcestershire sauce  
3 Tbsp Capers  
2-4 oz Caviar  
Dash Hot sauce  
1 Cup Raspberry jam (seedless is best)

### **Breads**

2 Baguettes (to accompany Salmon and Caviar Mousse)

### **Freezer**

20 oz Frozen chopped spinach  
20 oz Frozen chopped broccoli

### **Wine & Spirits**

½ Cup Amaretto, or other almond-flavored liqueur  
½ Cup Brandy  
1 Cup Dry white wine  
Meursault or a Full-bodied Chardonnay or

Volnay or Full-bodied Pinot Noir