

A woman with long brown hair, smiling, wearing a red off-the-shoulder dress with large bows on the shoulders. She is holding a flute glass of champagne. To her left is a table with several wrapped gifts tied with red ribbons, and a large bouquet of white flowers and greenery in the background. Two lit candles are also visible on the table.

Monique Shuillier

&

POTTERY BARN

MONIQUE'S HOLIDAY
PARTY RECIPES

2024

FESTIVE COCKTAILS



PALOMA SPRITZ

A Paloma Spritz is a great way to make use of seasonal winter citrus such as ruby red grapefruits. If you can't find red currants, you can use pomegranate seeds or raspberries to garnish. This recipe is easy to scale up for a crowd—premix the key ingredients beforehand and simply top each drink with the prosecco when serving. For a lighter version, top with sparkling grapefruit soda or seltzer water instead. If you prefer a sweeter drink, stir in a teaspoon of agave syrup before the splash of prosecco.

Fill a rocks glass halfway with ice. Add in the grapefruit juice, lime juice, bitter bianco, tequila, and a dash or two of grapefruit bitters. Stir and top with a splash of prosecco.

Garnish with a wedge of ruby red grapefruit, red currants and a slice of lime.

- Ice
- 2 oz Ruby red grapefruit juice
- 1 oz Fresh squeezed lime juice
- 1.5 oz Bitter bianco
- 1.5 oz Tequila blanco
- Grapefruit bitters

KIR ROYALE

Sparkling wine always sets the mood for celebration, especially when it has a splash of cassis (black currant liqueur), which turns the drink a beautiful deep red color.

Pour the champagne and crème de cassis into a champagne flute and stir gently.

Garnish with a lemon twist.

- 5 fl. oz. (155 ml) chilled champagne or sparkling wine
- 2 tsp. crème de cassis
- 1 lemon twist for garnish

Adapted from Williams-Sonoma Guides The Bar Guide, Ray Foley (Time-Life Books, 1999).



BLINI WITH CAVIAR

Although blini are best served soon after being prepared, they can be made up to a week in advance. Let them cool to room temperature, then freeze in an airtight container, placing paper towels between the layers of blini so they will not become soggy. When ready to serve, place the frozen blini on a baking sheet and heat in a 200°F oven until just warmed through—15 to 20 minutes.



DIRECTIONS

In a small bowl, make a sponge by combining the whole wheat flour, buckwheat flour, 1 cup of the all-purpose flour, the yeast, sugar and warm water; stir until blended. Cover tightly with plastic wrap and let stand in a warm place until doubled in volume, 1 to 1 1/2 hours.

In a small saucepan over medium heat, scald the milk by cooking it to just under a boil. Let cool to room temperature and set aside.

In a large bowl, whisk together the egg yolks and salt until light in texture and color, then gradually whisk in the butter until smooth. Stir in the scalded milk, then stir in the remaining 1 cup all-purpose flour until smooth. Fold in the sponge until the batter is smooth. Cover tightly with plastic wrap and let stand in a warm place to rise, 30 to 40 minutes.

INGREDIENTS

- 1/4 cup whole wheat flour
- 1/2 cup buckwheat flour (use more whole wheat flour if buckwheat is unavailable)
- 2 cups sifted all-purpose flour
- 1 1/4 tsp. active dry yeast
- 1 tsp. sugar
- 1 cup warm water
- 1 cup milk
- 3 eggs, separated
- 1/2 tsp. salt
- 2 Tbs. unsalted butter, melted
- Vegetable oil for frying
- 4 to 6 oz. caviar
- 1 pint crème fraîche

In a large copper or other mixing bowl, using a whisk, beat the egg whites until stiff peaks form. (When the whisk is lifted out of the bowl and inverted, the whites on the end of the whisk should remain upright, with just a slight bend at the tip.) Using a spatula, gently fold the egg whites into the batter and let stand for 10 to 12 minutes.

In a large nonstick fry pan or griddle over medium heat, warm just enough oil to coat the bottom of the pan. Using a tablespoon, drop the batter onto the pan (1 Tbs. batter will make a blini 3 inches in diameter). Cook 3 to 5 blini at a time; do not crowd the pan. Cook until golden, 2 to 3 minutes per side. These measurements should yield 50 to 60 blini.

Fill a large serving bowl with chipped ice, and set the tin of caviar and a dish of crème fraîche on top. Serve the blini alongside.

Recipe courtesy of the Williams Sonoma Test Kitchen.

CHEESE STRAWS

These flaky, salty gougères are great with white wine, especially a sparkling one—but with Gouda and cumin in the mix, beer is also an excellent pairing choice. These can be baked ahead, cooled to room temperature and then frozen in resealable plastic bags. To reheat, simply place on a wire rack in a 350°F oven and bake until just warmed through.



INGREDIENTS

- 1/2 cup (4 fl. oz./120 ml) water
- 1/2 cup (4 fl. oz./120 ml) milk
- 8 Tbs. (1 stick) (4 oz./113 g) unsalted butter, cut into 4 pieces
- 1/2 tsp. fine sea salt
- 1/2 tsp. ground cumin
- 1 cup (4 1/2 oz./136 g) all-purpose flour
- 4 eggs
- 3 oz. (85 g) Gouda, preferably aged, shredded or grated
- A few tbs. cumin seeds for sprinkling
- Maldon or other flaky sea salt for sprinkling

DIRECTIONS

Preheat an oven to 350°F (180°C). If you want to bake all of the sticks at once, position the racks to divide the oven into thirds and line 2 baking sheets with parchment paper or baking mats. If you're going to freeze half or more of the dough, center a rack in the oven and line just 1 baking sheet.

Put the water, milk, butter, fine sea salt and ground cumin in a medium saucepan and bring to a boil over medium heat. When the butter is melted, add the flour all at once, grab a sturdy flexible spatula and begin beating. Beat until you've got a dough that pulls away from the pan and leaves a film on the bottom (you might not get a film if your pan is nonstick), about 4 minutes.

Turn the dough out into the bowl of a stand mixer fitted with the paddle attachment, or into a large bowl that you can use with a hand mixer (or the spatula). Add the eggs one by one, beating for a minute after each goes in. You'll have a smooth, shiny dough. Beat or stir in the cheese.

Pipe the dough out into long sticks. You can use a pastry bag or a disposable pastry bag with a 1/2-inch (12-mm) opening cut in the tip for this—or cut an opening in a bottom corner of a ziplock bag. Sprinkle the edges of the sticks with cumin seeds and top each with a few flakes of sea salt.

Bake the sticks for 25 minutes, rotating the sheets from top to bottom and front to back after 12 minutes, then dry the sticks in the turned-off oven with the door propped slightly ajar for 15 minutes. Serve at room temperature.

Adapted from Baking with Dorie by Dorie Greenspan (Mariner Books, 2021).

PISTACHIO BRITTLE

Brittle is a timeless confection popular around the winter holidays. Although it's usually made with peanuts, this recipe calls for pistachios, which add a festive green color. The brittle keeps well, allowing you to enjoy it long after the holidays have passed. It also makes a wonderful gift. Other types of nuts, such as chopped walnuts or pecans, can be used along with, or in place of, the pistachios.



DIRECTIONS

Preheat an oven to 250°F. Generously butter 2 rimmed baking sheets and place them in the oven.

In a small bowl, stir together the baking soda, the 1 tsp. water and the vanilla and set aside.

In a large, heavy saucepan over medium heat, combine 1 cup water, the corn syrup, and the sugar. Cook, stirring to dissolve the sugar crystals, until the mixture is clear in color and a candy thermometer registers 240°F, 4 to 5 minutes.

Stir in 3 tbs. butter and the pistachios and cook, stirring constantly until the mixture has thickened and the thermometer registers 300°F. Watch carefully to prevent the mixture from burning. Remove the pan from the heat and immediately stir in the baking soda mixture. Be careful, as the mixture will bubble up.

Remove the baking sheets from the oven. Carefully pour half of the candy mixture onto each warm baking sheet and quickly spread into an even layer, about 1/4 inch thick. Set aside to cool for about 1 hour.

When the brittle is cool, lift the edge and break the brittle into large or small pieces. Store in layers, separated by waxed paper, in an airtight container at room temperature for up to 1 month.

Makes about 2 lb.

*Adapted from Williams-Sonoma Holiday Entertaining
by Georgeanne Brennan (Oxmoor House, 2007).*

INGREDIENTS

- 3 Tbs. unsalted butter, plus more for buttering baking sheets
- 1 1/2 tsp. baking soda
- 1 tsp. plus 1 cup water
- 1 tsp. vanilla extract
- 1 cup light corn syrup
- 1 1/2 cups sugar
- 1 lb. shelled unsalted pistachios

ENDIVE SALAD

In this beautiful winter salad, candied walnuts and apples serve as the perfect sweet partners for red Belgian endive, a crisp winter vegetable with a slightly bitter flavor. If your blue cheese is on the firmer side, you can cut it into small, thin wedges instead of crumbling.



DIRECTIONS

To make the candied walnuts, in a sauté pan over medium heat, combine the walnuts, sugar and butter. Cook, stirring occasionally, until the walnuts smell toasty and are coated in the sugar and butter (about 5 minutes). Transfer the walnuts to a plate and set aside to cool.

To make the dressing, in a small bowl, whisk together the lemon juice, vinegar and olive oil. Season with salt and pepper. Set aside.

Trim the stem end from each head of endive and separate the leaves. If the leaves are large, you can cut them in half crosswise.

In a large bowl, combine the endive, apple slices and tarragon leaves. Drizzle with the dressing and toss to combine. Transfer the salad to a serving platter and sprinkle with the candied walnuts, blue cheese, and pomegranate seeds. Serve immediately. Serves 6 to 8.

Recipe courtesy of the Williams Sonoma Test Kitchen.

INGREDIENTS

- 1 cup (4 oz./125 g) walnuts
- 1/4 cup (2 oz./60 g) sugar
- 1 Tbs. unsalted butter
- Juice of 1 lemon
- 2 Tbs. champagne vinegar
- 1/3 cup (3 fl. oz./80 ml) extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 6 heads Belgian endive, preferably a mix of white and red
- 1 apple, cored and thinly sliced
- Leaves from 4 fresh tarragon sprigs
- 1/3 cup (2 oz./60 g) blue cheese, crumbled or sliced
- 1/3 cup pomegranate seeds

PAVLOVA WITH BERRIES

Named for the Russian ballerina Anna Pavlova, this baked meringue makes an impressive sweet centerpiece. Made with just a few simple ingredients, this pavlova is topped with a colorful assortment of fresh berries nestled on a bed of whipped cream. The meringue can be baked and cooled up to a day in advance, then topped with the cream and berries just before serving, making it an easy and festive choice for a holiday dinner party.



DIRECTIONS

Position a rack in the lower third of an oven and preheat to 250°F (120°C). Draw a 9-inch (23-cm) circle on a sheet of parchment paper. Turn the parchment over and place on a baking sheet.

In the bowl of an electric mixer fitted with the whisk attachment, beat the egg whites on medium speed until well combined, about 1 minute. Sprinkle the cornstarch over the egg whites and beat until foamy, about 3 minutes. Increase the mixer speed to high and very gradually add the 1 cup (8 oz./250 g) sugar, beating until stiff, shiny peaks form, 8 to 10 minutes. Quickly beat in 1 tsp. of the vanilla and the lemon juice.

Spread the meringue inside the circle on the parchment. Use the back of a large spoon to create an indentation in the center of the meringue and a slight rim around the edges.

Bake until the meringue is crisp and the color has deepened slightly, about 1 hour. Turn off the oven and, leaving the door closed, let the meringue cool in the oven for at least 2 hours or up to overnight. Carefully remove the meringue from the parchment paper and place on a serving platter.

In a bowl, stir together the berries and 1 Tbs. of the sugar; set aside.

In the clean bowl of the electric mixer fitted with the clean whisk attachment, beat together the cream, the remaining 2 tbs. sugar and the remaining 1 tsp. vanilla until soft peaks form, about 4 minutes.

Spoon the whipped cream into the hollow of the meringue and top with the berries. Cut the pavlova into wedges and serve. Serves 6 to 8.

Recipe courtesy of the Williams Sonoma Test Kitchen.

INGREDIENTS

- 4 egg whites, at room temperature
- 1 Tbs. cornstarch, sifted
- 1 cup (8 oz./250 g) plus 3 Tbs. sugar
- 2 tsp. vanilla extract
- 1 tsp. fresh lemon juice
- 3 cups (12 oz./375 g) assorted fresh berries, such as strawberries, blueberries, blackberries and raspberries
- 1 1/2 cups (12 fl. oz./375 ml) heavy cream