

CHILLED RASPBERRY SOUP

YIELD: 6 SERVINGS

INGREDIENTS

2 pints fresh raspberries, gently washed
2 cups sour cream
1 cup whole milk
1 cup ginger ale
¼ cup sugar
2 tablespoons triple sec
2 tablespoons fresh lemon juice

PREPARATION

Reserve 6 raspberries for garnish. In a blender or food processor, purée the remaining raspberries until smooth. Strain the mixture through a fine sieve over a nonreactive bowl, pushing through as much of the pulp as you can, leaving the seeds behind.

Whisk the remaining ingredients, except for the reserved berries, into the purée. Cover and refrigerate until cold.

To serve, divide the soup among chilled bowls and garnish with the reserved raspberries.

VARIATION: for chilled blueberry soup, substitute blueberries for the raspberries and the same quantity of Champagne for the triple sec.

APPLE AND PEAR GAZPACHO WITH ICE WINE SORBET

YIELD: 8 SERVINGS

ICE WINE SORBET

2 cups ice wine
1 cup sugar
1 tablespoon fresh lemon juice

APPLE AND PEAR GAZPACHO

1 tablespoon unsalted butter
2 Golden Delicious apples, peeled, cored, and sliced, plus 1 extra for garnish
2 Bartlett (or Williams) pears, peeled, cored, and diced, plus 1 extra for garnish
Juice of 1 lemon
Juice of ½ lime
½ vanilla bean
2 cups unsweetened apple juice
Pinch ground cinnamon
½ cup crème fraîche
6 lemon balm leaves, shredded, plus extra sprigs for garnish

FOR THE ICE WINE SORBET

In a nonreactive saucepan, combine all the ingredients and bring to a boil over medium-high heat. Boil for 3 minutes and then cool. Taste liquid: add water or a little unsweetened apple juice if too sweet. Transfer to a sorbet maker and freeze according to manufacturer's instructions. (If you don't have a sorbet machine, place liquid on a shallow tray and then freeze; one frozen, scrape crystals into a blender and blend until smooth. Transfer resulting slush to a plastic container, cover and return to freezer.)

FOR THE APPLE AND PEAR GAZPACHO

In a large skillet, heat butter over medium-high heat. Add sliced apples, diced pears, citrus juices, and vanilla bean. Cook a little, allowing apples and pears to meld with butter, then add apple juice and cinnamon. When fruits are tender, remove from heat, cool slightly, and remove vanilla bean. Transfer to a container and stir in crème fraîche and lemon balm. Cover and refrigerate until cold. To serve, spoon into shallow bowls, garnish with sliced of remaining apple and pear, and top with a scoop of ice wine sorbet and a lemon balm sprig.

LE CIRQUE LOBSTER SALAD

SERVES 4

4 small poached lobster tails
1 head bibb lettuce (8 leaves, torn into rounds)
1 tomato cut in thin wedges
1/3 pound haricot vert (string beans), blanched
1 grapefruit, separated into supreme's (segments with membrane removed)
1 avocado, cut in wedges
Potato confit – recipe follows
Lemon vinaigrette – recipe follows
Truffle vinaigrette – recipe follows
Fresh minced chives for garnish

LEMON VINAIGRETTE

1 lemon, juiced
1/3 cup quality olive oil, extra virgin
Salt and fresh ground pepper

Whisk the olive oil briskly into the lemon juice to create an emulsion. Add salt and pepper to taste.

TRUFFLE VINAIGRETTE

2 tablespoons truffle juice
2 tablespoons sherry vinegar
1 tablespoons balsamic vinegar
1/3 to 1/2 cup grape seed oil
Truffle shavings
1/8 teaspoon Kosher salt, or to taste

In a medium bowl, combine the sherry vinegar with the truffle juice and balsamic vinegar. Gradually whisk in the grape seed oil. Add the truffle shavings and salt.

POTATO CONFIT

2 small new potatoes, peeled and sliced into 1/8 inch rounds
3 to 4 tablespoons olive oil
1/4 teaspoon kosher salt
1/4 teaspoon fresh ground pepper
1 clove finely minced garlic
1 teaspoon fresh minced thyme

Poach potato slices in salted water until just tender, 8 to 10 minutes. Strain the potatoes and while still warm mix gently with the remainder of the ingredients, being careful to keep the rounds intact.

ASSEMBLY

Pool a small amount of the truffle vinaigrette in the center of the serving dish. Arrange two or three of the lettuce leaves atop of the vinaigrette, allowing a portion of the vinaigrette to be visible. Place the poached lobster atop of the lettuce. Arrange the tomato wedges, grapefruit segments, avocado wedges, haricot vert and potato confit decoratively around the lettuce/lobster base. Drizzle the salad lightly with the lemon vinaigrette and garnish with the fresh minced chives. Serve immediately.

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Le Cirque Crème Brûlée

Serves 8

1 quart heavy cream
¾ cup granulated sugar
1 vanilla bean, halved lengthwise and scraped
8 egg yolks
8 tablespoons brown sugar

In a medium saucepan, combine the cream, granulated sugar, vanilla bean and vanilla bean scrapings. Heat until hot but not boiling, stirring to ensure the sugar is fully dissolved. In a separate bowl, whisk the egg yolks and slowly add them to the warm cream mixture, stirring constantly. Fill each ramekin and place in a warm water bath. Cover with aluminum foil. Bake 15 minutes at 300F and chill 3 hours. Sprinkle each custard ramekin with 1 tablespoon brown sugar.

Brûlée with a torch or under the broiler and serve immediately.

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