

## **BISHOP**

Adapted from a recipe by John Gertsen, bar manager at Drink in Boston.

*Serves 30*

Take 12 oranges and stud with whole cloves. Place in a baking dish and bake in a 250 degree oven for 1 hour.

Combine in a large saucepan:

4 750ml bottles ruby port  
1 750ml bottle Cherry Heering liqueur  
1 750ml bottle orange curacao  
1 quart spiced syrup (recipe below)

Once oranges have cooled, cut in half and squeeze juice into the mixture, then place squeezed orange shells in the pan as well. Bring to a simmer; Bishop tastes best if allowed to sit at low heat for an hour or more.

To serve:

Preheat a punch bowl by rinsing with hot water. Fill with 2 quarts of Bishop along with a couple of the orange shells. Take another orange shell and place in a metal ladle; douse the shell with warm 151-proof Demerara rum, and while holding the ladle about 6 inches above the bowl of Bishop, ignite the rum with a long match or grill lighter. Drizzle the flaming rum into the bowl, then immerse the ladle in the liquid to extinguish the flame. Serve in warm punch glasses.

### **Spiced Syrup**

Combine in a saucepan:

1 tablespoon whole allspice berries  
1 tablespoon whole cloves  
10 cinnamon sticks  
1 generous tablespoon whole mace  
250 grams (a little under 9 ounces) fresh ginger, cut into small pieces  
2 quarts water

Bring mixture to a boil and remove from heat. Add 4 pounds of demerara sugar and whisk to dissolve. Strain through fine wire mesh.

## **Chestnut Veloute**

*From Barbara Lynch*

*serves 4*

### **Truffle Base**

½ shallot  
3 tablespoons Madeira  
2 tablespoons Armagnac  
1 cup long chicken jus  
1-1/2 ounces truffles  
3 tablespoons truffle juice  
salt and pepper  
½ sheet gelatin

Soften the shallot in the olive oil. Then add the Madeira and Armagnac. Reduce to about 3 tablespoons and remove the shallot. Simmer over very low heat for a few minutes, and then add the chicken jus. Grate the truffle into the liquid and simmer for 10 minutes. Thin the mixture with the truffle juice and season. Moisten the gelatin in cold water and then melt it in the sauce. Remove from heat and refrigerate until the mixture sets.

### **Truffle Cream**

½ cup heavy cream  
3 tablespoons truffle base  
salt

Whip the cream until stiff, fold in the cold truffle base, and set aside in the refrigerator.

### **Basic Bouillon**

3 cups water  
10 ounces mealy potatoes, peeled and cut up  
1 piece of ham  
1 onion  
1 bouquet garni

Simmer the water, potatoes, ham, onion, and bouquet garni together for 1 hour. Strain the liquid, and reserve the potatoes.

### **Chestnut Soup**

3 ounces chestnuts  
oil for deep-frying  
5 tablespoons butter  
1 cup chestnut flour  
3 cups basic bouillon  
5 tablespoons light cream  
salt

Peel the chestnuts with a pairing knife. Deep-fry the chestnuts a few second in oil heated to 350 degrees. This will make the inner skin easy to remove. Heat the butter in a saucepan and when it begins to foam, and the chestnuts and brown them, stirring frequently. Add the chestnut flour and toast it ever so slightly, continuing to stir. Add the

bouillon and simmer until the chestnuts are tender. Remove the saucepan from the heat, add the cream, and puree with a blender. Adjust the consistency if necessary.

### **Grated Chestnuts**

12 chestnuts

butter

salt

Delicately peel and grate the chestnuts. Melt the butter in a saucepan; when it starts to foam, add the grated chestnuts. Add a little salt and brown the chestnut flakes, tossing them in the pan over the heat. Drain and set aside.

### **To Finish**

Heat the soup bowls in the oven. Reheat the soup and foam it with an electric stick mixer. Server with a dollop of truffle cream and a sprinkle of grated chestnuts.