

Easter Planner



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HOLIDAY MENU
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Menu

Caviar and Chopped Eggs on Biscuits

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Watercress and Ramp Soup

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Crêpe Gâteau

•

Leg of Lamb with Spicy Mustard Marinade

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Glazed Baby Carrots with Chives

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Fresh Mint Jelly

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RECIPES

CAVIAR AND CHOPPED EGGS ON BISCUITS

SERVES 8

3 large eggs
2 teaspoons Dijon mustard
1 tablespoon mayonnaise
Coarse salt and freshly ground pepper
16 whole-wheat digestive biscuits
2 tins of black caviar (50 grams each)
Freshly chopped chives, for garnish

1. Place eggs in a saucepan with enough cold water to cover by 2 inches. Bring to a boil over medium-high heat, cook for 1 minute, cover, and remove from heat. Let stand for 10 minutes. Drain eggs, cover with ice, and place under cold running water to stop cooking.

2. Peel eggs; finely chop. Place in a bowl with mustard and mayonnaise; stir to combine. Season with salt and pepper.

3. To serve, place a rounded teaspoon of egg mixture on a digestive biscuit, top with caviar, and garnish with chives.

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WATERCRESS AND RAMP SOUP

SERVES 8

5 tablespoons unsalted butter
5 cups thinly sliced leeks, white and pale-green parts only (7 to 8 medium leeks)
2 cups thinly sliced ramps
2 cups milk
2 medium russet potatoes (about 1 pound), peeled and cut into 1/2-inch cubes
1 tablespoon plus 1/2 teaspoon coarse salt
1/4 teaspoon freshly ground pepper
2 bunches (about 8 ounces) watercress, washed, tough ends trimmed

1. Melt 3 tablespoons butter in a 5-quart saucepan over medium heat. Add 3 cups leeks and 1 cup ramps; reduce heat to medium low. Sauté until tender, about 10 minutes. Add 4 cups water, 1 cup milk, potatoes, 1 tablespoon salt, and pepper; bring to a boil over high heat. Reduce heat to medium-low; simmer until potatoes are tender, about 7 minutes. Add watercress; increase heat to medium. Cook about 3 minutes, until watercress is tender and bright green. Cool slightly. Transfer in 1-cup batches to the jar of a blender; purée. Return purée to pot over low heat; thin with remaining milk.

2. In a medium sauté pan, melt remaining 2 tablespoons butter over medium-low heat. Add remaining leeks, remaining ramps, and 1/2 teaspoon salt. Sauté, stirring frequently, until leeks are tender but still green, 5 to 10 minutes. Do not let them brown. Ladle purée into bowls; garnish with leek mixture. Serve.

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RECIPES

CRÊPE GÂTEAU

SERVES 8 TO 10

The crêpes and fillings may be made, and the gâteau assembled, a day before serving.

FOR THE CRÊPES:

1 cup cold milk

4 large eggs

1/2 teaspoon coarse salt

2 cups sifted all-purpose flour

4 tablespoons unsalted butter, melted

Vegetable or canola oil for pan

FOR THE MORNAV SAUCE AND FILLINGS:

2 3/4 cups milk

8 tablespoons (1 stick) unsalted butter, plus more for the baking dish

5 tablespoons all-purpose flour

1 teaspoon coarse salt, plus 2 tablespoons more for water

1/8 teaspoon freshly ground pepper

1/8 teaspoon freshly ground nutmeg

1 1/4 cups grated Gruyère cheese (3 ounces)

3 pounds spinach, stems removed (4 bunches)

2 tablespoons minced shallots (1 large shallot)

1 cup cottage cheese (8 ounces)

1 large egg

1 cup cleaned and stemmed, finely chopped button mushrooms

FOLD

1. Make the crêpe batter: Combine milk, 1 cup cold water, eggs, salt, flour, and butter in a blender; process until smooth, about 20 seconds, scraping down sides if needed. Transfer to an airtight container; chill at least 2 hours or overnight.

2. Make the mornay sauce: Bring milk to a boil in a small saucepan. Melt 4 tablespoons butter in a large saucepan over medium heat; add flour. Cook, stirring for 2 minutes, without browning. Remove from heat; add boiling milk, whisking constantly. Return to heat; bring to a boil; cook 1 minute, whisking constantly. Reduce to a simmer; add 1/2 teaspoon salt, pepper, and nutmeg. When sauce is thick enough to coat the back of a spoon, remove from heat; stir in 1 cup Gruyère. Cover surface with plastic wrap; set aside.

3. Fill a large bowl with ice water; set aside. Bring a 12-quart saucepan of water to a boil. Add 2 tablespoons salt and spinach to boiling water; cook until tender and bright green, about 2 minutes. Drain; transfer to ice bath. Drain and wring out as much moisture as possible. Chop spinach finely.

4. Make the spinach filling: Melt 2 tablespoons butter in a medium saucepan over medium heat. Add 1 tablespoon minced shallots; reduce heat to medium-low. Cook until translucent, about 2 minutes. Add spinach and 1/4 teaspoon salt; increase heat to medium high. Cook, stirring, until any excess moisture has evaporated. Add 1 cup reserved mornay sauce, and reduce heat to low. Stir to combine, and cook, covered, for 5 minutes. Set aside until ready to use.

5. Make the mushroom filling: Place cottage cheese and remaining 1/4 teaspoon salt in a medium bowl; stir to combine. Add egg; whisk until well combined. Melt remaining 2 tablespoons butter in a medium saucepan over medium heat. Add remaining shallots; reduce heat to medium-low. Cook until translucent, about 2 minutes. Add mushrooms; increase heat to medium; cook until excess moisture evaporates and mushrooms just start to brown, 2 to 3 minutes. Stir into cottage-cheese mixture. Add 1 cup mornay sauce; stir to combine.

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DIRECTIONS CONTINUED ON NEXT PAGE

RECIPES

CRÊPE GÂTEAU (cont'd)

6. Remove crêpe batter from refrigerator, and stir gently. Heat a 6-inch nonstick skillet over medium heat until quite hot. Pour vegetable or canola oil into pan; swirl to coat bottom and sides. Remove pan from heat, and wipe out excess carefully with paper towel. Add enough batter to very thinly coat the bottom of the pan, swirling to coat evenly. Return to heat, and cook until crêpe is nicely browned, about 1 minute. Flip, and cook second side about 15 seconds. Transfer to a plate, and repeat until all batter is used.

7. Preheat oven to 350°. Butter bottom of a 9-inch round ovenproof dish. Place a crêpe in center of dish; spread with 2 tablespoons spinach mixture. Top with another crêpe; spread with 2 tablespoons mushroom mixture. Repeat, alternating layers, until all the filling has been used, finishing with a crêpe on top. (The gâteau can be assembled to this point, covered with plastic wrap, and refrigerated overnight. Allow to sit at room temperature for 30 minutes before baking.)

8. Spread top and sides with remaining cup mornay sauce; sprinkle top with remaining Gruyère. Bake for 40 minutes, until heated through and golden brown. Serve sliced in wedges.

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FOLD

RECIPES

LEG OF LAMB WITH SPICY MUSTARD MARINADE

SERVES 8 TO 10

For the most flavorful results, marinate the lamb overnight.

1/2 cup Dijon mustard
3 tablespoons freshly chopped rosemary
3 tablespoons soy sauce
2 garlic cloves, minced (2 teaspoons)
1/4 teaspoon ground ginger
2 tablespoons olive oil
1 leg of lamb (7 to 8 pounds), leg bone in and hip bone removed

1. Whisk together mustard, rosemary, soy sauce, garlic, ginger, and oil in a glass bowl.
2. Trim lamb of excess fat; coat with marinade using a pastry brush. Place on a rack in a roasting pan; cover with plastic wrap. Marinate, refrigerated, 6 hours or overnight.
3. Preheat oven to 450°. Remove lamb from refrigerator; let sit at room temperature for 1 hour. Place lamb in oven; immediately reduce temperature to 350°. Roast for 15 to 20 minutes per pound. To check doneness, insert an instant-read thermometer into thickest part of meat, without touching bone. The temperature should register 135° to 140° for medium rare (2 hours 15 minutes for a 7 1/2-pound leg of lamb). Let rest at least 15 minutes before carving.
4. Carve meat with tip end of lamb bone toward you. Slice away from you and toward 2 o'clock, holding knife parallel to bone. Slice thin or thick pieces according to your preference. You will have to flip the lamb over as you carve to reach the bottom meat.

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GLAZED BABY CARROTS WITH CHIVES

SERVES 8

2 pounds baby carrots, peeled and trimmed
1 tablespoon unsalted butter
1 tablespoon sugar
1 teaspoon coarse salt
1 tablespoon snipped chives

Place carrots, butter, sugar, salt, and enough water to cover in a 12-inch sauté pan over high heat; bring to a simmer. Cook at a gentle boil until tender and slightly caramelized, about 15 minutes. Serve garnished with chives.

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RECIPES

CRABAPPLE JELLY

MAKES ABOUT 4 CUPS

If you make this jelly in the fall, when crabapples are plentiful, it can then be canned and enjoyed throughout the year.

4 pounds crabapples

3 cups sugar

1. Wash and quarter apples; place in a 6-quart saucepan. Add 6 cups water; place over medium-high heat; bring to a boil. Reduce to a simmer; cook until very soft, 45 to 60 minutes; remove from heat. Pour into a bowl through a fine mesh strainer lined with two layers of damp cheesecloth. Gather cheesecloth; tie into a bundle. Suspend from a wooden-spoon handle set over bowl; drain, without pressing solids, 1 hour, to yield about 4 cups juice.

2. Place juice in a saucepan over medium-high heat; bring to a simmer. Cook for 10 minutes; skim foam. Add sugar; stir to dissolve. Clip on a candy thermometer; cook until the temperature reaches 220°, skimming foam. Pour into jars, let cool, and keep refrigerated for up to 6 months.

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FRESH MINT JELLY

MAKES ONE 8-INCH-SQUARE PAN

You can substitute 3 tablespoons powdered pectin for liquid pectin.

Dissolve it in 1/2 cup warm water before adding to the mint mixture.

2 cups firmly packed mint leaves and stems (3 to 4 bunches)

3 tablespoons freshly squeezed strained lemon juice

3 1/2 cups sugar

3 ounces liquid pectin

2 drops green food coloring

1. Place mint in the jar of a blender with 2 cups water; blend for 10 seconds until mint is finely chopped. Place in medium saucepot; bring to a boil. Remove from heat; steep for 45 minutes to infuse flavor. Strain into a bowl through a fine mesh strainer lined with damp cheesecloth, squeezing out all liquid to yield 1 3/4 to 2 cups liquid.

2. Return mint water to a clean saucepan; add lemon juice and sugar. Bring to a boil; cook for 1 minute; skim surface. Add pectin; return to a full boil; cook 1 minute more. Remove from heat; stir in food coloring. Skim surface. Pour into an 8-inch-square baking pan; let cool on a rack. Cover with plastic wrap; chill overnight.

3. Run a paring knife around edges to loosen jelly from pan. Slice into 1/2-inch cubes; use an offset spatula to lift them from pan, and transfer to a serving dish.

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ELDERFLOWER ICE CREAM

MAKES ABOUT 1 QUART

Elderflower cordial makes this ice cream an unusual accompaniment to blackberry tartlets, but you may omit the cordial to make delicious vanilla ice cream if you prefer.

1 vanilla bean

2 cups milk

6 large egg yolks

3/4 cup sugar

2 cups very cold heavy cream

1 cup elderflower cordial

FOLD

1. Split vanilla bean lengthwise with a sharp paring knife. Place in a medium saucepan with milk. Bring to a gentle boil, and remove from heat.
2. Combine egg yolks and sugar in the bowl of an electric mixer fitted with the whisk attachment. Beat at medium-high speed until pale yellow, 3 to 5 minutes. Fill a large bowl with ice water; set aside.
3. Using a measuring cup or ladle, slowly pour about 1/2 cup of the hot milk into the egg-yolk mixture, whisking constantly on low speed until blended. Keep adding milk, about 1/2 cup at a time, until all has been added. Whisk until combined.
4. Pour mixture back into saucepan; cook over medium heat, stirring constantly with a wooden spoon, until mixture is thick, 3 to 5 minutes. It should retain a line drawn with your finger across the back of the spoon.
5. Remove pan from heat; immediately stir in cold cream to stop the cooking. Pour custard through a mesh strainer into a medium bowl set in the ice bath to chill; stir occasionally until cooled. Stir elderflower cordial into cooled custard. Cover bowl; transfer to refrigerator until chilled, at least 30 minutes or overnight.
6. Pour custard into a chilled ice-cream maker; prepare according to manufacturer's instructions (it will be just set when done). Transfer soft ice cream to an airtight container; freeze at least 4 hours or up to 1 week.

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RECIPES

BLACKBERRY TARTLETS

MAKES 8

If you have enough tartlet pans, use a second one over each to line the dough during baking to keep the crust from shrinking down the sides. You can also line tartlet shells with parchment paper and dried beans; the shells will take a few minutes longer to bake.

1 recipe Pâte Brisée (recipe follows)

All-purpose flour for work surface

2 half-pint containers blackberries (2 1/2 cups)

4 tablespoons sugar

1 teaspoon lemon zest

1 cup heavy cream

8 fresh pansies for garnish (optional)

1. Roll dough 1/8 inch thick on a lightly floured surface; fit into 8 fluted tartlet pans (3 1/2 inches diameter, 1 1/2 inches deep). Chill for at least 30 minutes.

2. Preheat oven to 375°. Line tart shells with a second pan or parchment paper and dry beans. Place in oven; bake until golden brown, 20 to 25 minutes. Remove top pans or parchment lining; return to oven if bottoms of shells are not fully browned. Set on a cooling rack until fully cool.

3. Fill a bowl with ice water; set aside. Place berries, 2 tablespoons sugar, and lemon zest in a medium saucepot over medium heat. Cook until berries let off juices, sugar dissolves, and mixture begins to bubble, about 5 minutes. Remove from heat, and set pan in the ice bath to cool.

4. Chill a bowl and large whisk. Place cream and remaining 2 tablespoons sugar in bowl; whip until soft peaks form. Fold 1/2 cup berry mixture into whipped cream. Fill tartlet shells with mixture; top with remaining berries. Serve with elderflower ice cream, and garnish with fresh pansies if desired.

FOLD

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RECIPES

PÂTE BRISÉE

MAKES ENOUGH FOR 8 TARTLETS

The amount of ice water you need will vary. Add only enough to make the dough come together when you press it between your fingers.

2 1/2 cups all-purpose flour
1 teaspoon table salt
1 teaspoon sugar
1 cup (2 sticks) chilled unsalted butter, cut into small pieces

1. Place flour, salt, and sugar in the bowl of a food processor; pulse to combine, about 30 seconds.

2. Add butter; pulse until mixture resembles coarse meal. While pulsing, slowly pour in 1/4 to 1/2 cup ice water; process until dough begins to come together. Divide dough in half; shape into two disks. Wrap in plastic; chill at least 1 hour before using.

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BRANDY SNAPS

MAKES 18

You may substitute dark corn syrup for the golden syrup, but the flavor will vary slightly. If cookies get too cool to shape, return them to the oven for a few seconds until they soften.

1/2 cup all-purpose flour
1/2 teaspoon ground ginger
5 tablespoons unsalted butter
1/3 cup sugar
1/4 cup golden syrup

1. Preheat oven to 350°. Combine flour and ginger with a whisk. Melt butter in a small saucepan over medium heat. Add sugar and golden syrup; cook, stirring with a wooden spoon until sugar is dissolved. Remove from heat; stir in flour-ginger mixture.

2. Line a rimmed baking sheet with a Silpat (a French nonstick baking mat) or parchment. Drop 6 even tablespoons batter on Silpat about 2 inches apart; place in oven. Bake until flat and golden brown, about 10 minutes.

3. Let cookies cool 2 minutes until slightly firm; immediately wrap them, one at a time, around a wide round wooden spoon handle, and let set for 30 seconds. Transfer from spoon handle to a cooling rack. Repeat with remaining batter.

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CLIP-ART CRAFT: EASTER MENAGERIE

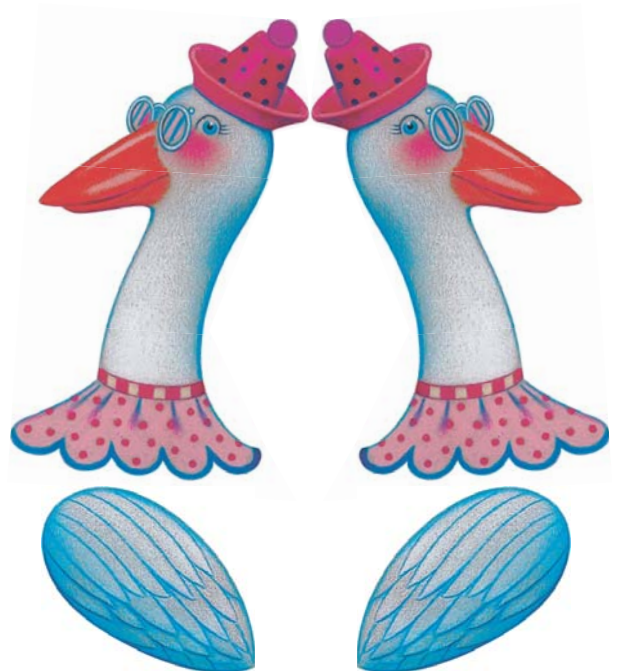
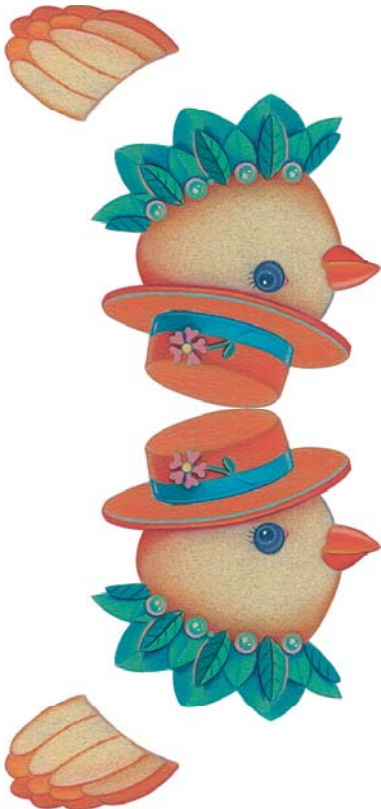
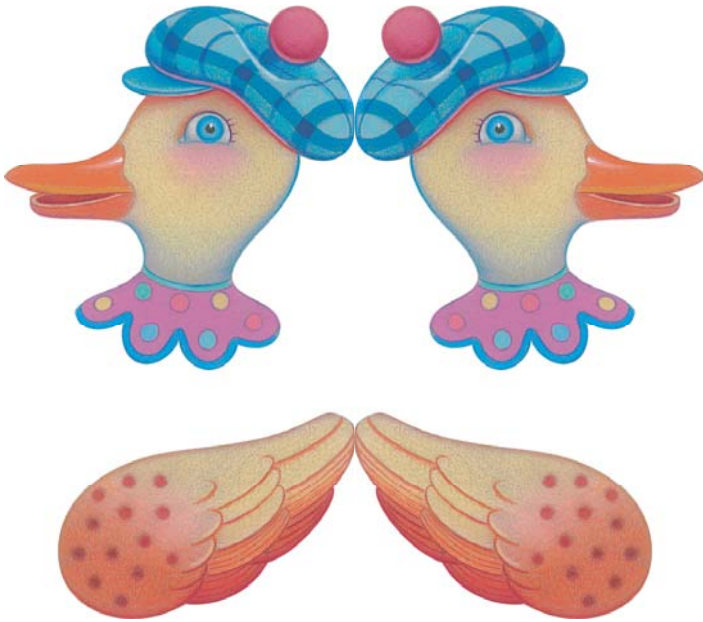


Every spring, dyed eggs lie hidden in the grass for children to find. Not these—they command attention right away. The templates included here can be used to make place cards or a centerpiece. For the wood-crate centerpiece pictured, we nestled animal eggs into wheat-grass bought at a health-food store, and added a mini fence from a crafts store. To make an egg stand on its own, rest it on top of a ring of card stock. Use two layers, trimming one with decorative shears for a fancy edge; add a name for a place card.

1. Hard-boil and dye eggs; or dye raw eggs, then blow out the insides (blown-out eggs are light enough to sit on top of grass and will last for years).
2. Print templates. Cut out with scissors or a utility knife, leaving heads attached where they touch. Rub a glue stick over backs of heads, excluding collars. Fold heads so backs align and stick together. Use glue stick to affix collars to eggs. Attach wings and arms next, applying glue only where paper will touch the egg.



CLIP-ART CRAFT: EASTER MENAGERIE



DYEING EGGS

Your kitchen is full of natural dyes. Common food items such as red cabbage, onion skins, and coffee can be used to transform plain white eggs into colorful Easter gems. Kids will especially love discovering all the different colors they can create—let them experiment using hard-boiled eggs and bowls of cold dyes.

Materials

Natural dyeing agents (red cabbage, turmeric, onion skins, beets, and coffee); 3-quart pot (or larger); white vinegar; strainer; small bowls; eggs; large metal spoon; paper towels; drying rack



Dye Recipes

Select a dyeing agent, and place it in the pot using the amount listed below. Add 1 quart water and 2 tablespoons white vinegar to pot; if more water is necessary to cover ingredients, proportionally increase the amount of vinegar. Bring to a boil, then lower heat. Allow the ingredients to simmer for 30 minutes. Strain dye into a bowl.

Red-cabbage dye: 4 cups chopped cabbage

Turmeric dye: 3 tablespoons turmeric

Onion-skin dye: 4 cups onion skins (skins of about 12 onions)

Beet dye: 4 cups chopped beets

Coffee dye: 1 quart strong black coffee (instead of water)

Cold-Dipping Method

With this method, the eggs and the ingredients for the dye are boiled separately. Using a metal spoon, lower cooled hard-boiled eggs into a bowl of cooled dye, and let them soak for as little as 5 seconds or as long as overnight, depending on the depth of color you desire (see our color glossary on the next page). Remove eggs with spoon, pat dry with paper towels, and let dry on a wire rack. The cold-dipping method produces subtle, translucent shades, but can result in uneven coloring unless the eggs are rotated vigilantly while in the dye.

NOTE: For hollow eggs that will last indefinitely, cold-dip raw eggs, then blow them out after they are dyed.

Boiled Method

This method involves boiling the eggs in the dye; the heat allows the dye to saturate the shells, resulting in intense, more uniform color. Set raw eggs in a pot of strained dye; bring to a boil for the amount of time specified in our color glossary (see the next page). Remove and dry eggs as with the cold-dipping method.

Finish (optional)

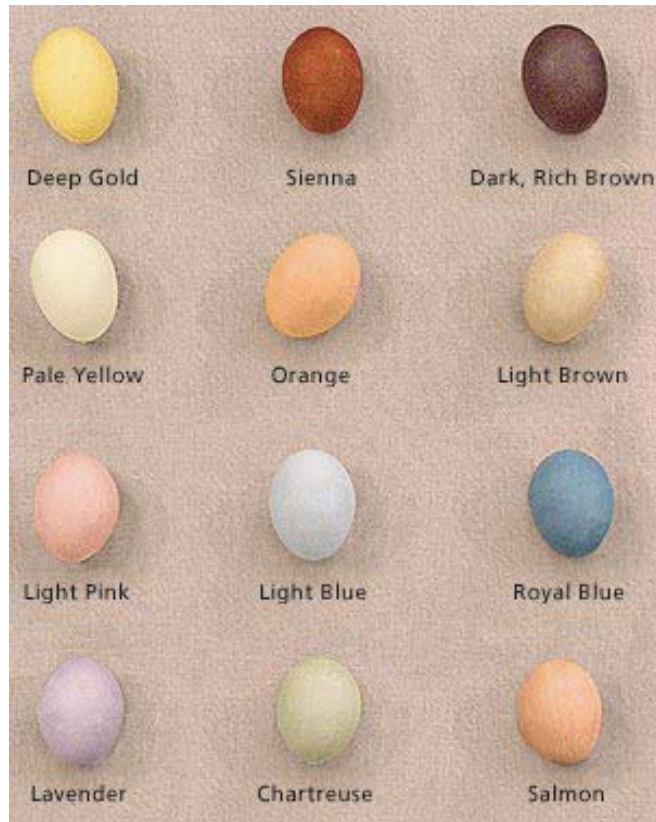
Natural dyes tend to fade over time, so finish any eggs you plan to keep with a matte or gloss acrylic spray varnish. To create an egg-spraying stand, stick a 6-inch length of wire into a block of Styrofoam; prop a hollow egg onto the wire through one of its holes. Spray egg with a coat of varnish in a well-ventilated area, and let dry.

HOW TO BLOW OUT EGGS

Blown eggs can be kept and enjoyed year after year. It's best to blow the eggs after the decorating is complete, except if your instructions specify otherwise. Working over a bowl, pierce one end of a raw egg with a pin. Pierce the other end, and use the pin to enlarge the hole slightly and break yolk. Blow out insides using an egg-blowing tool (available at crafts stores) or a rubber ear syringe (available at pharmacies), forcing contents of the egg out through the larger hole into a bowl. Do not let the liquid touch the shell.

DYEING EGGS: COLOR GLOSSARY

Natural dyes can sometimes produce unexpected results, so don't be surprised if, for example, your red-cabbage dye yields blue eggs. Use the following guide to help you achieve the colors you desire.



Deep Gold	Boil eggs in turmeric solution, 30 minutes.
Sienna	Boil eggs in onion-skin solution, 30 minutes.
Dark, Rich Brown	Boil eggs in black coffee, 30 minutes.
Pale Yellow	Soak eggs in room-temperature turmeric solution, 30 minutes.
Orange	Soak eggs in room-temperature onion-skin solution, 30 minutes.
Light Brown	Soak eggs in room-temperature black coffee, 30 minutes.
Light Pink	Soak eggs in room-temperature beet solution, 30 minutes.
Light Blue	Soak eggs in room-temperature red cabbage solution, 30 minutes.
Royal Blue	Soak eggs in room-temperature red cabbage solution overnight.
Lavender	Soak eggs in room-temperature beet solution, 30 minutes. Follow with room-temperature red cabbage solution, 30 seconds.
Chartreuse	Soak eggs in room-temperature turmeric solution, 30 minutes. Follow with room-temperature red cabbage solution, 5 seconds.
Salmon	Soak eggs in room-temperature turmeric solution, 30 minutes. Follow with room-temperature onion-skin solution, 30 minutes.

EGG GAMES

These Easter games are easy to set up, and kids can play them with the decorated eggs left over from the egg hunt. All the games use hard-boiled eggs to keep things from becoming too messy. With just a few other supplies such as balloons and spoons, you'll be able to quickly get these games cracking.

Relay Races

Turn your backyard into a racetrack. Divide kids into two teams. At one end of the yard, mark a starting line for each team with a set of balloons tied to a stake that you have driven into the ground. At the other end, drive a stake with another set of balloons into the ground for each team. Have the teams stand behind their starting lines, and give every kid a plastic spoon and each team only one egg. The kids who are first in line should place the team's egg in their spoon and hold the handle in their teeth. At the blow of a whistle, they must race to their team's other set of balloons, around it, and back, passing off the egg to the next teammate in line (it's okay to use hands for this). If an egg falls to the ground, it can be picked up and placed back in the spoon. The first team to have all of its members finish the course wins the game.



Egg Bocce

In this version of the classic Italian lawn-bowling game, the object is to see which player can get his egg closest to the *pallino*, in this case, a plain white egg. Each kid should get two eggs that are the same color. To begin the game, one player throws the pallino underhand across the yard. Then that same player rolls or tosses one of his colored eggs in order to get as close as possible to the pallino. From the same starting point, the other players each take a turn, tossing one of their colored eggs toward the pallino as well. When all the kids have each taken a turn, each player gets to try again, this time with his or her second egg. Players can use their eggs to knock away the other kids' eggs—moving them farther from the pallino—or to edge their own first egg closer. After all the players are finished, measure the distance of the eggs from the pallino to see which one is closest to it. If there is a tie, the player whose egg is in the best condition is the winner.

Shell Crack

See whose egg doesn't crack. Give each kid an egg, then group the kids into pairs. At the starting signal, kids smash the eggs' small ends together. The kids with unbroken shells advance to the next round. Whoever has the last uncracked egg wins.

Memory

Play a matching game that tests who has the best memory. Make matching pairs of colored eggs, dyeing one side only. Set eggs face down in rows. The first player tries to find a match by turning over two eggs. If they match, the player keeps them and goes again. If not, he or she turns them facedown, and the next player is up. Kids keep taking turns until all the matches are found. Whoever finds the most wins the game.