



HOW TO PULL A
MONICA
C.O.O.K•B.O.O.K

R•E•C•I•P•E

Classic English Trifle

FROM THE KITCHEN OF MONICA GELLER

NOTES: For Rachel. Should not contain beef sautéed with peas and onions.

INGREDIENTS

3 cups heavy cream
Seeds scraped from 1 vanilla bean
2 large egg yolks
1/3 cup cornstarch
Pinch of salt

1 cup store-bought or homemade raspberry jam (see Opposite-of-Man jam recipe)
1/2 cup sweet Sherry
3 packages Ladyfingers
4 pieces fresh raspberries

DIRECTIONS

Combine the milk and vanilla in a saucepan and bring to a simmer. Whisk the yolks, cornstarch, and salt in a bowl until light and ribbony, then stream one third of the infused milk mixture. Whisk the yolk mixture back into the saucepan and cook, whisking constantly, until the mixture is thick. Remove from the heat and scrape into a bowl. Cover and chill until cold.

Warm the jam and Sherry in a small saucepan, whisking until the mixture is smooth and liquid. Set aside.

To assemble the trifle, start by arranging a single layer of ladyfingers around the bottom of a trifle dish, covering the entire surface and fitting snugly so there are no gaps. Drizzle some of the jam mixture over top to soak the lady fingers, then arrange a single layer of raspberries over the ladyfingers. Whisk the chilled custard to loosen and smooth out, then gently pour a layer of custard over top of the raspberries. Repeat the layering process with the remaining lady fingers, jam mixture, raspberries, and custard, until you reach the top of the dish, ending with a layer of custard. Cover and chill until all the flavors have melded, at least 6 hours.

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Thanksgiving Potatoes Three Ways

FROM THE KITCHEN OF MONICA GELLER

MASHED WITH LUMPS

Scrub and peel 1 pound sack of Russet and Yukon potatoes, cut into 2 inch pieces and place in a large pot filled with water (potatoes can be held here for several hours). Salt the water and bring to a boil over high heat, then cook until a fork slides through a piece with no resistance. Drain thoroughly.

While the potatoes are still hot, transfer to a large bowl. Warm 6 tablespoons of unsalted butter and 1 cup of whole milk in a small saucepan over medium-low until the butter is melted and the mixture is warm. Pour over the potatoes and season with a lot of salt and freshly ground black pepper. mash with a potato masher until mostly smooth but with some lumps. Transfer to a serving bowl and top with a pat of butter, more black pepper and a handful of very thinly sliced olives.

WHIPPED WITH PEAS AND ONIONS

In a medium saucepan, melt 2 tablespoons of butter over medium heat and add 1/2 a large yellow onion, very finely chopped. Cook, stirring often, until the onions is translucent and starting to brown around the edges. Season with salt and pepper, then stir in 1 cup of frozen peas. Add a splash of water to the skillet and cover. Cook until the peas are tender (about 5 minutes), then uncover, remove from the heat, and season with more salt and pepper.

Prepare mashed potatoes as above, but instead of using a potato masher, use a hand mixer to whip potatoes to a smooth consistency (do not over-whip or potatoes will become gummy). Fold in the onion and pea mixture then check for seasoning and add more salt and pepper if needed.

TOTS

Go to the store and buy frozen tater tots. Cook according to package instructions and tell Joey they're homemade.

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Leftover Thanksgiving Sandwich with Moist Maker

FROM THE KITCHEN OF MONICA GELLER

NOTES: Makes 1 sandwich.

INGREDIENTS

2 tbsp plus 1/3 cup leftover gravy	1 tablespoon mayonnaise
Hot sauce	1 tablespoon Dijon mustard
4 ounces leftover turkey (preferably thigh meat), shredded	Leftover cranberry sauce
3 slices Pullman bread	1 slice swiss or sharp white cheddar cheese

DIRECTIONS

Warm 2 tablespoons of gravy and a few dashes of hot sauce in a small skillet over medium heat and add the turkey. Cook over medium just until the turkey is warm and has absorbed some of the gravy, then transfer to a bowl and set aside.

Heat the remaining $\frac{1}{3}$ cup of gravy in the same skillet over medium, then remove from the heat and add one slice of Pullman to the skillet. Spoon the gravy from around the sides over the bread and set aside to allow the bread to soak up all the gravy.

Toast the remaining Pullman slices and place on a cutting board. Stir together the mayonnaise and the mustard and divide between the pieces of bread, spreading evenly all the way to the edges. On one side, spread a thin layer of leftover cranberry sauce over the mayo mixture, and on the other, place the slice of cheese. Divide the warmed turkey between the two halves, then gently slide the moist maker out of the skillet and onto one half of the sandwich. Place the other half on top, wrap tightly in butcher paper to compress, and cut in half.

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Hot Mockolate

FROM THE KITCHEN OF MONICA GELLER

NOTES: 3 servings.

INGREDIENTS

3 tablespoons powdered sugar
1 tablespoon unsweetened cocoa powder or mockolate powder
Pinch of salt

1 cup whole milk
1 cup water
4 ounces chocolate or mockolate coarsely chopped or crumbled

DIRECTIONS

In the bottom of a small saucepan, whisk the sugar, cocoa or mockolate powder and salt to eliminate lumps. Slowly whisk in the milk, followed by the water, then bring to a simmer over medium heat, whisking occasionally to dissolve the sugar.

Reduce the heat to maintain the mixture at a bare simmer and add the chocolate or mockolate a few pieces at a time, whisking constantly, until you have a smooth, thick liquid.

If using mockolate, continue to whisk until fizzing subsides. Pour into glasses and serve.

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Pulled-a-Monica Quiche Lorraine

FROM THE KITCHEN OF MONICA GELLER

NOTES: Make sure all fingernails are accounted for before and after baking.

INGREDIENTS

4 ounces bacon, coarsely chopped
2 large eggs
2 large egg yolks
1 cup Half-and-Half
Fine sea salt, to taste

Pinch of nutmeg and
cayenne pepper
4 ounces Gruyere cheese, grated
1 par-baked pie crust in a
quiche pan

DIRECTIONS

Cook the bacon in a medium dry skillet over medium-low heat, stirring often, until the fat is rendered and the bacon is browned and crisp in places but still soft. Remove from skillet with a slotted spoon and transfer to a bowl. Set the bacon aside, then pour the fat into a glass and reserve for another use.

In a large bowl, whisk the eggs and yolks until completely smooth and streak free. Whisk in the Half-and-Half, then season with the sea salt, nutmeg, and cayenne pepper. Set the bowl aside.

Place the par-baked crust on a foil-lined baking sheet and scatter the bacon and gruyere across the bottom. Gently pour the filling into the crust all the way to the top. Carefully transfer to the oven and bake for 35-45 minutes, or until the surface is lightly browned and the filling is set but still slightly giggly in the center. Remove from the oven and let cool completely before slicing.

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Opposite-of-Man Jam

FROM THE KITCHEN OF MONICA GELLER

INGREDIENTS

2 lbs. raspberries, strawberries, blackberries, or peaches, from the farmers market

Granulated sugar

2 lemons

DIRECTIONS

Pick over the fruit to remove any blemished pieces and/or leaves. If using strawberries, hull them and cut in half, or quarter if large. If using peaches, score a large "x" through just the skin and drop, 1 or two at a time, into a pot of boiling water for 15 seconds. Transfer the peaches to a bowl of ice water to shock, then remove and use a pairing knife to peal away the skins. Halve the skinned peaches, pull out the pits, and cut each half into wedges.

Weigh the fruit in a large bowl, then add a quantity of sugar equal to 30% of the total fruit weight. Fold the fruit and sugar gently to combine, then tip the contents of the bowl into a large Dutch oven or copper preserving pan and add the juice of 2 lemons. Bring the mixture to a simmer, then remove from heat. Pour back into the bowl, cover, and refrigerate for 12-24 hours.

The next day, return the mixture to the Dutch oven or preserving pan and bring to a boil. Reduce the heat to a gentle boil and cook, skimming the surface to remove any foam. Continue to skim, skim, skim, then skim some more! This will make a very translucent, not cloudy jam. Check the set by tapping about a tablespoon of jam onto a frozen plate, waiting a few seconds, and then running your finger through it... if the jam wrinkles, it's done. When ready, pour the jam into sterilized jars and cool.

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Best Cleaning Solution

FROM THE KITCHEN OF MONICA GELLER

NOTES: Anything can be solved with a little cleaning.

INGREDIENTS

2 cups cleaning vinegar

Zest removed from two lemons or limes with a vegetable peeler

Dried Lavender flowers or rose petals

1 cup water

DIRECTIONS

Combine ingredients in a spray bottle - use on any surfaces except for natural stone or finished wood.

CLAIRE SAFFITZ

MONICA'S GUEST CHEF

Claire Saffitz is a freelance recipe developer and video host.

Previously, she was Senior Food Editor at Bon Appétit magazine, where she worked for five years in the test kitchen.

She hosted the series Gourmet Makes on the Bon Appétit

YouTube channel, where she used her classical pastry knowledge to reverse engineer popular snack foods and candy.

Claire was born and raised in St. Louis, Missouri and now lives in New York City. She graduated with honors from Harvard University in 2009, studied classic French cuisine and pastry at École Grégoire Ferrandi in Paris in 2012, and completed her masters degree in History at McGill University in 2014, where she focused on Culinary History in the Early Modern Era.

Her first cookbook, *Dessert Person*, published by Clarkson Potter, is out now. *Dessert Person* is a celebration of baking and pastry and all things sweet. But to Claire, being a self-described “dessert person” is also an attitude, it’s about embracing cooking and eating as fundamental sources of pleasure. This book empowers reluctant home bakers to bake with more confidence and approach food with greater joy, because anyone can be a dessert person – even people who think they’re not.

