

Good Timing Here's the do-ahead plan... **2 days** Make the Celery Bisque and Cranberry-Ginger Chutney. • Make walnut-toffee crunch and store airtight at room temperature. • Make pumpkin mousse. **1 day** Assemble pumpkin mousse parfaits and freeze overnight. • Make wild mushroom filling; roll up turkey roulade. • Roast fennel and shallots, then cool, cover, and refrigerate. • Blanch haricots verts; to store, wrap in paper towels, seal in plastic bag, and refrigerate. **3 hours** Prep and blanch carrot ribbons. • Fill Medjool dates with foie gras. • Slice baguette and blend Stilton topping for toasts. **2 hours** Make Creamy Mashed Potatoes with Goat Cheese and Fresh Sage (reheat just before serving).

until tender and golden, stirring every 10 minutes, about 35 minutes.

Cook haricots verts in large saucepan of boiling salted water until crisp-tender, about 5 minutes. Drain. Rinse with cold water and drain again. Pat dry. Heat remaining 2 tablespoons oil in large skillet over medium-high heat. Add roasted vegetables and haricots verts; toss until heated through, about 5 minutes. Season with salt and pepper. Transfer to bowl and serve.

CRANBERRY-GINGER CHUTNEY

MAKES ABOUT 3 CUPS

- 1½ cups sugar
- ¾ cup apple cider or apple juice
- ¼ cup apple cider vinegar
- 1 12-ounce bag fresh cranberries (about 3 cups)
- 1 large Bosc pear, peeled, halved, cored, cut into ½-inch cubes
- ¼ cup finely chopped peeled fresh ginger
- ¼ teaspoon dried crushed red pepper

Stir sugar, cider, and vinegar in heavy large saucepan over medium-high heat until sugar dissolves. Add remaining ingredients. Bring to boil. Reduce heat to medium and simmer until chutney thickens, stirring occasionally, about 20 minutes. Season with salt and pepper. Transfer to bowl; cover and chill. (Can be made 3 days ahead. Keep chilled.)

>> DOUBLE DUTY This chutney has added piquancy from fresh ginger and a pinch of crushed red pepper, plus more versatility than the average cranberry sauce: it dazzles on turkey sandwiches and alongside roast duck.

FROZEN PUMPKIN MOUSSE WITH WALNUT-TOFFEE CRUNCH

Start making this dessert at least one day before you plan to serve it.

4 SERVINGS

CRUNCH

- Vegetable oil
- 2 1 cup walnut pieces (about 4 ounces)
- 1½ ½ cup toffee bits (such as Skor, about 3½ ounces)
- 8 4 teaspoons (packed) dark brown sugar
- ¼ ¼ teaspoon salt
- 2 1 tablespoon unsalted butter, melted

MOUSSE

- 4 2 cups chilled heavy whipping cream, divided
- 1½ ¼ cup sugar
- 10 5 large egg yolks
- 2½ 1½ cups canned pure pumpkin
- 4 2 tablespoons dark rum
- 2½ 1½ teaspoons vanilla extract
- 1½ ½ teaspoon ground cinnamon
- 1 ½ teaspoon ground ginger
- ½ ¼ teaspoon ground nutmeg
- ½ ¼ teaspoon salt
- ¼ ¼ teaspoon ground allspice
- 3 4 cinnamon sticks

For crunch: Preheat oven to 350°F. Line rimmed baking sheet with foil; brush generously with vegetable oil. Toss nuts, toffee bits, sugar, and salt in medium bowl to blend. Add butter and toss to coat. Place mixture in center of prepared sheet; pat to single layer. Bake until toffee bits are soft (but retain shape), about 15 minutes. Cool crunch completely on sheet. Transfer to work surface; chop coarsely.

For mousse: Whisk ¼ cup whipping cream, sugar, and egg yolks in heavy medium saucepan to blend. Stir over medium-low heat until thickened to pudding consistency, about 10 minutes (do not boil). Transfer mixture to large bowl. Mix in pumpkin, rum, vanilla, ground cinnamon, ginger, nutmeg, salt, and allspice. Refrigerate uncovered until cold, stirring occasionally, about 40 minutes.

EASIER THAN PIE

With no pastry crust to wrangle, these luscious parfaits of pumpkin mousse and cream are easier to make than pumpkin pie.

Beat remaining 1½ cups cream in another large bowl until cream holds peaks. Transfer ½ cup whipped cream to medium bowl for garnish; cover and chill. Fold remaining whipped cream into pumpkin mixture. Cover and refrigerate mousse at least 4 hours and up to 1 day.

In each of 4 medium (10-ounce) goblets, layer ½ cup mousse and generous tablespoon crunch. Repeat 2 more times (some crunch may be left). If necessary, whisk reserved ½ cup whipped cream to soft peaks. Pipe or drop dollop of cream onto mousse in each goblet. Cover; freeze overnight. (Can be made 2 days ahead. Keep frozen. Let stand at room temperature 30 minutes before serving.) Garnish with cinnamon sticks. ■

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