



ROYAL SLEEPOVER MENU Recipes are courtesy of epicurious.com and Darren McGrady, author of *Eating Royally* (Thomas Nelson, 2007) and former private chef to Princess Diana.

ENGLISH PANCAKES

Yield: 20 (8-inch) pancakes

English pancakes are similar to French crepes, only slightly thicker. Traditionally they are served on Shrove Tuesday, but are enjoyed year-around. They are best served straight from the pan.

Ingredients:

- 2 cups all-purpose flour
- 1½ tablespoons extra-fine granulated sugar
- Pinch of salt
- 1 egg
- 2 egg yolks
- 2½ cups milk
- 2 tablespoons vegetable oil, divided
- ½ stick (¼ cup) unsalted butter
- Granulated sugar, lemons, and oranges for garnish

Preparation:

1. In a large mixing bowl, whisk

together the flour, sugar, and salt. Add the egg and egg yolks, followed by the milk and 1 tablespoon of the vegetable oil. Continue whisking until there are no lumps. In a separate small saucepan, melt the butter until it is golden brown, and whisk it into the pancake mix. Leave the batter to rest for about 15 minutes.

2. Heat an 8-inch frying pan until hot, and add the remaining 1 tablespoon vegetable oil, tilting the pan to spread the oil across the bottom. When the oil starts to smoke, pour the excess into a small bowl for later use. Return the pan to the heat. You now have a sheer coating of oil remaining on the pan.

3. Pour 2 tablespoons of the batter into the pancake pan, tilting the pan to coat the bottom evenly. Cook until the underside of the pancake is golden brown, and then, using a spatula turn

it over and cook the other side. Turn the pancake out onto an upturned dinner plate. Repeat until there is no more batter, using a bit of the reserved oil if the pan appears to be dry, or if the pancakes begin to stick. Continue to stack pancakes on top of each other on your dinner plate.

4. When finished, serve the pancakes straightaway with the sugar for sprinkling and the lemon and orange wedges on the side for squeezing on the pancakes.

5. If you want to make the pancakes in advance, lightly butter an ovenproof tray, and sprinkle each pancake with sugar after you finish cooking it. Fold the pancakes in half and then half again, arranging them all neatly on the tray. Cover the tray with foil and bake at 350 degrees for about 15 minutes. Serve with the lemon and orange wedges.

CROQUES MONSIEUR

Yield: 32 cocktail-size portions.


These smoked ham and Gruyère cheese sandwiches are a traditional appetizer commonly served at royal functions.

Ingredients:

- 1 stick salted butter, softened
- 8 slices pain de mie or firm white bread
- 8 ounces Gruyère cheese, 16 thin slices with rind removed
- 8 (1-ounce) slices smoked ham

Preparation:

1. Preheat the broiler. Butter the bread slices on both sides. Top 4 slices of bread with 8 thin slices of Gruyère, followed by all 8 slices of ham. Finish with the remaining Gruyère on top of the ham, and then lay the remaining 4 bread slices on top of the cheese.

2. Put the croques **CONTINUED** 

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monsieur onto a baking sheet, and place the baking sheet under the broiler for 5 to 8 minutes, or until the bread turns golden brown and crispy. Flip the sandwiches over carefully, and brown the other side. Remove the four sandwiches from the broiler, trim off the crusts, and cut each sandwich into eight pieces. Serve immediately.

3. If you plan to make the croques monsieur ahead of time, they can be laid between layers of parchment paper and refrigerated.

EGGS DRUMKILBO

Yield: 6 servings

This dish was the Queen Mother's favorite. It was also served at the wedding breakfast of Princess Anne and Captain Mark Phillips in 1973.

Ingredients:

2 (1½ pound) lobsters, cooked and cooled
8 hard-boiled eggs, divided
6 vine-ripe tomatoes
2 cups mayonnaise
½ cup ketchup
1 teaspoon Worcestershire sauce
1 packet unflavored gelatin
1 cup sherry
6 medium shrimp
6 parsley sprigs for garnish
Salt and freshly ground pepper

Preparation:

1. Remove the meat from the lobster tails and claws, and dice into bite-size pieces. Dice 6 eggs into the same size pieces as the lobster.

2. Bring 4 cups water to a rolling boil in a heavy-bottomed pan. Cut out the green stem portion of the tomatoes and drop them into the boiling water for about 30 seconds. Remove immediately to ice cold water, and leave for several minutes. Peel the skins off the tomatoes and dry the tomatoes with paper towels. Cut the tomatoes into quarters, and remove the seeds and membranes. Dice the tomato flesh into the same size pieces as the egg and lobster.

3. In a large ceramic or glass bowl (not metallic), whisk the mayonnaise, ketchup, and Worcestershire sauce together until combined. Add the lobster, egg, and tomato, and fold together gently. Taste and season with salt and pepper. Spoon the egg and lobster mixture into an ornate glass dish, and smooth the top to make it level.

4. Soften the gelatin with the

sherry in a small pan. Place over a low heat, and stir until dissolved. Spoon a thin layer of the sherry over the top of the egg and lobster mixture and refrigerate the dish until the layer has set.

5. Using an egg slicer, cut six circles of egg from the remaining two eggs. Brush the tops of each egg slice with some of the remaining warm gelatin. Cut each of the shrimp in half lengthwise, dip into the gelatin, and arrange neatly on an egg slice. Refrigerate until set, and then lift each egg and shrimp garnish to decorate the egg and lobster salad. Garnish with 1 sprig parsley. Serve with lemon wedges and sliced and buttered brown bread.

SAUSAGE ROLLS

Yield: 24 3-inch rolls or 48 1½-inch appetizer rolls

A classic English party food (think British Pigs in Blankets)

Ingredients:

1½ pounds pork sausage
1 teaspoon dried basil
1 teaspoon dried oregano
1 teaspoon dried thyme
Salt and freshly ground pepper
1 (17-ounce) package frozen puff pastry, thawed
2 eggs beaten

Preparation:

1. Preheat the oven to 375 degrees. In a large bowl mix together the sausage, basil, oregano, thyme, and salt and pepper to taste until all the seasonings are well distributed throughout.

2. Roll out all the puff pastry into one large rectangle about ⅛ inch thick. Put the wide side of the rectangle to your left. Form the sausage meat into a log about 1 inch thick and long enough to fit the width of the pastry. Lay this log along the whole edge. Roll the pastry around the sausage, brush with beaten eggs at the join, and cut so that the pastry has just enough room to slightly overlap. Repeat the process with the remaining sausage meat and pastry. Line up all the sausage rolls making sure the seam on each is at the bottom and not showing. Brush the tops with the eggs and cut the sausage rolls into either 1½- or 3-inch logs.

3. Spread about one inch apart on a baking sheet, and bake until golden brown and the meat is cooked, about 15 to 20 minutes. You can also freeze the rolls to be

cooked later. Serve warm or cold.

CHOCOLATE BISCUIT CAKE

Yield: 8 servings

In Britain, cookies are known as biscuits, and Prince William has specially requested this no-bake biscuit cake be served in addition to the traditional wedding cake at the reception.

Ingredients:

½ teaspoon butter, for greasing pan
8 ounces McVities rich tea biscuits
½ stick (4 tablespoons) unsalted butter, softened
½ cup granulated sugar
4 ounces dark chocolate
1 egg, beaten
8 ounces dark chocolate, for icing
1 ounce white chocolate, for decoration

Preparation:

1. Lightly grease a small (such as 6 x 2½-inch) cake ring with ½ teaspoon butter, and place on a parchment-lined tray. Break each of the biscuits into almond-sized pieces by hand and set aside.

Cream the butter and sugar in a bowl until the mixture is a light lemon color.

2. Melt the 4 ounces of dark chocolate in a double boiler. Add the butter and sugar mixture to the chocolate, stirring constantly. Add the egg and continue stirring. Fold in the biscuit pieces until they are all coated with the chocolate mixture.

3. Spoon the chocolate biscuit mixture into the prepared cake ring. Try to fill all of the gaps on the bottom of the ring, because this will be the top when it is unmolded. Chill the cake in the refrigerator for at least three hours.

4. Remove the cake from the refrigerator, and let it stand while you melt the 8 ounces of dark chocolate for icing. Slide the ring off the cake and turn the cake upside down onto a cooling rack. Pour 8 ounces of melted dark chocolate over the cake, and smooth the top and sides using a butter knife or offset spatula. Allow the chocolate icing to set at room temperature. Carefully run a knife around the bottom of the cake where it has stuck to the cooling rack, and transfer the cake to a cake dish. Melt the white chocolate and drizzle on top of the cake in a decorative pattern.



ROYAL SLEEPOVER COCKTAILS

Recipes are courtesy of Josef Grznar of the Soho House New York.



ENGLISH ROSE COCKTAIL

Ingredients:

24 oz. white grape juice
2 oz. fresh lemon juice
2 oz. pear syrup
4 oz. rose water
1 1/2 cups vodka
Rose petals (for garnish)



LONDON GIN PUNCH

Ingredients:

6 navel oranges, cut into quarter wheels
6 lemons, cut into quarter wheels
3 limes, cut into wheels
1 pint fresh raspberries
1 pineapple, cut into one-inch cubes
1 bottle of gin
1 ¼ cup fresh lemon juice
1 ¼ cup simple syrup
1 cup Massenez crème de framboise
3 cups water
750 ml. Perrier-Jouët Grand Brut
Ice block