



The DaVinci Murder Mystery Dinner Party Game
<http://www.printablemysterygames.com>



Preparing the Meal for the DaVinci Murder Mystery Game

I loved putting this menu together for the DaVinci murder mystery game. As I researched what was commonly served in religious Abbey and Monasteries, soup always came up. It was usually a simple soup like the one I have chosen here, a delicious *leek and potato*; I've added a crisped slice of pancetta. The second course, instead of a salad, I've chosen a small pasta dish with a great name "*Pope's Ears*". Your main course could be any fish dish that you love, which works with the religious theme, and a grand finally, *Pastry Roses on a Chocolate Crown of Thorns!* Enjoy these recipes and *always test them a week or so in advance, taking note of any adjustments and changes you may want to make.*



Abbey Potato and Leek Soup

Makes: 8 one-cup servings

Recipe Ingredients

2 large leeks, white and pale green parts only, rinsed and roughly chopped

1 quart homemade or store-bought low-sodium chicken stock

2 medium russet potatoes, peeled and cut into cubes (about 3/4 pound)

1 bay leaf

salt and black pepper

2 tablespoons butter

1 cup buttermilk

3/4 cup heavy cream

1/2 teaspoon freshly ground nutmeg

Sliced chives, scallions and olive oil for serving

Pancetta crisps:

8-10 thinly sliced pancetta

Preheat oven to 400 degrees, on a baking sheet, arrange pancetta in a single layer. Bake on lower rack until crisped, 10 to 12 minutes. Transfer to a paper-towel-lined plate to drain; set aside.

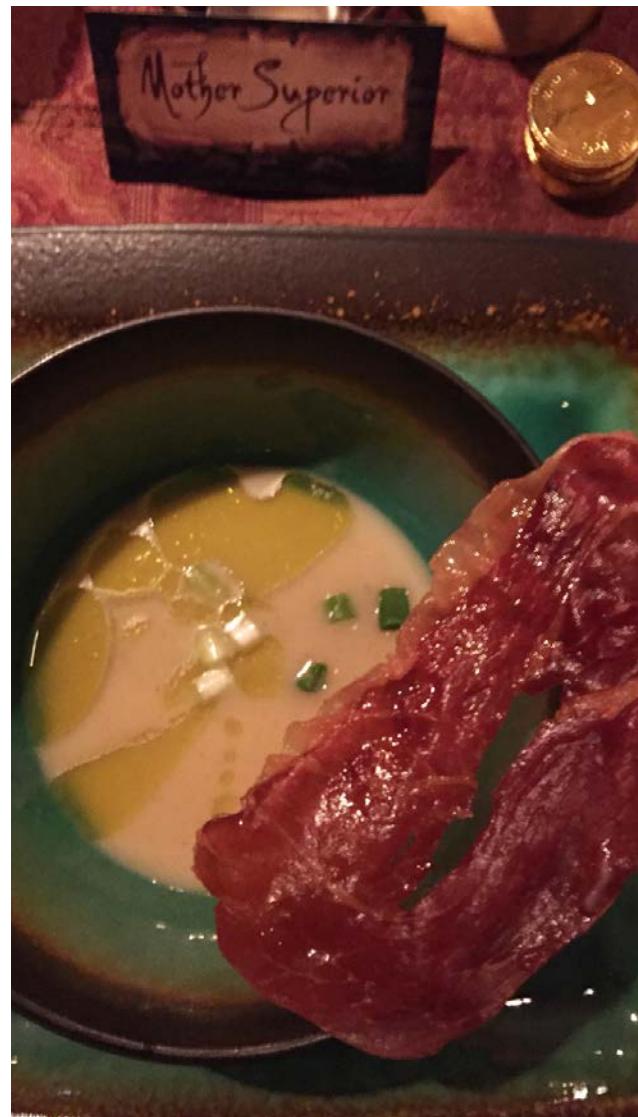
Instructions

Melt butter in a large saucepan or Dutch oven over medium heat. Add leeks, reduce heat to low, and cook, stirring frequently, until very soft but not browned, 10 to 15 minutes.

Add stock, potatoes, and bay leaf, and season with salt and pepper. Bring to a boil over high heat, reduce to a gentle simmer, cover, and cook until potato cubes are tender, about 15 - 20 minutes.

Add heavy cream and buttermilk to pot. Discard bay leaf. Working in batches if necessary, transfer soup to a blender. Slowly increase blender speed to high and blend until completely smooth, about 2 minutes.

Return soup to pot, bring soup to a simmer over medium-high heat. Whisk in grated nutmeg. Season to taste with salt and pepper and serve with chives or scallions a little splash of olive oil and one pancetta crisp on the rim of the bowl.





Pope's Ears Pasta

Recipe Ingredients (Rosé sauce)

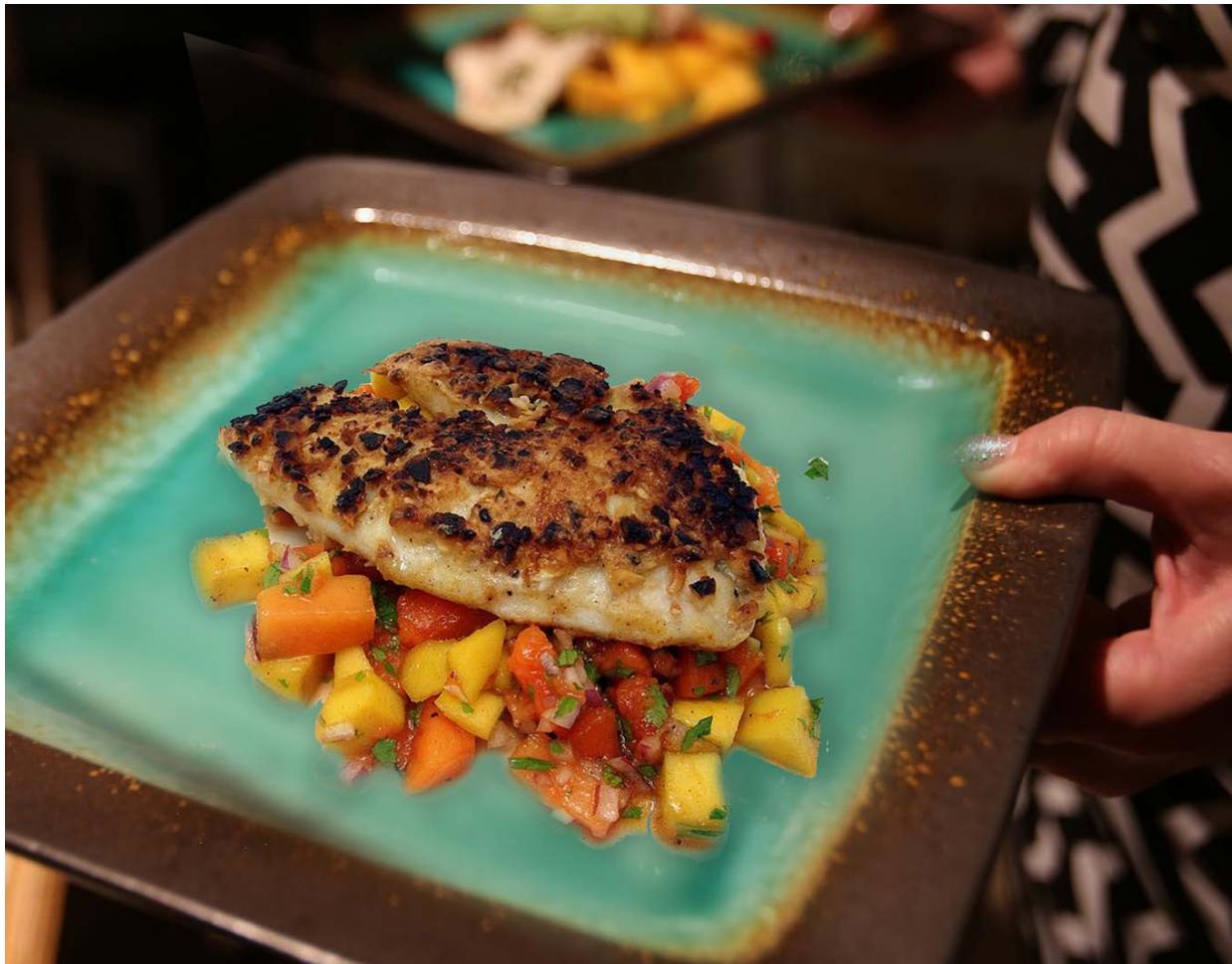
1 (400 mL) can or jar tomato sauce
1 tbsp butter
3 garlic cloves, minced
1 tsp dried thyme, leaves or ground
 $\frac{1}{4}$ tsp black pepper
1/3 cup heavy cream
1/3 cup grated Parmigiano Reggiano cheese
2 tsp white sugar (or to taste)

Pasta

1 bag frozen or fresh cheese or meat stuffed triangle ravioli. 3-4 triangles per serving.
Cook as directed.

Instructions

Melt the butter over medium heat in a sauce pot. Add the garlic and cook for about 2 minutes. Add the thyme and black pepper and stir. Add the tomato sauce and heavy cream. Heat through, and then add the cheese. Stir to combine. Taste and add sugar and salt as needed. Pour a couple of tablespoons of rosé sauce over three or four cooked hot ravioli's and add a leaf or two of fresh basil. (Shown above, served with a buttered slice of toasted baguette.)



Grilled or Fried Tilapia with Mango Salsa

Marinade

1.5 cups extra-virgin olive oil
2 Tbsp. lemon juice
2 Tbsp. minced fresh parsley
2 clove garlic, minced
2 tsp. dried basil
2 tsp. ground black pepper
1 tsp. sea salt
8 (6 ounce) tilapia fillets

Salsa

2 large ripe mango, peeled, pitted and diced
1 red bell pepper, diced
4 Tbsp. minced red onion
2 Tbsp. chopped fresh cilantro
2 jalapeno pepper, seeded and minced
4 Tbsp. lime juice
2 Tbsp. lemon juice

Instructions

Whisk together the extra-virgin olive oil, 1 Tbsp. lemon juice, parsley, garlic, basil, pepper and salt in a bowl and pour into a resealable plastic bag.

Add the tilapia fillets, coat with the marinade, squeeze out excess air and seal the bag. Marinate in the refrigerator for one hour.

Prepare the mango salsa by combining the mango, red bell pepper, red onion, cilantro and jalapeno pepper in a bowl. Add the lime juice and lemon juice and toss well. Season to taste with salt and pepper. Refrigerate until ready to serve.

Remove the tilapia from the marinade and shake off excess. Discard the remaining marinade.

Grill or fry the fillets until the fish is no longer translucent in the center, and flakes easily with a fork, 3-4 minutes per side.

Serve on top of the salsa. White rice would make a nice extra side dish with this recipe.



Apple Pastry Roses on a Chocolate Crown of Thorns.

The following recipe is for 8 roses.

I served 3 roses per plate which meant I needed to triple the recipe.

If you make these in advance, you may want to gently warm them up before serving.

Always do a test run a week or so before your party.



These roses are quite simple to make, with just a few ingredients. There are many video tutorials on YouTube as well.

Makes 8 roses.

Ingredients;

1 sheet frozen puff pastry defrosted in fridge over night.
2 apples, 1 Tbs lemon juice, apricot jelly
1.5 teaspoons cinnamon mixed into 3 teaspoons sugar



Cut apples in two, Core and thinly slice. Place apple slices in a bowl of water with a tablespoon of lemon juice, then into the microwave for 5 minutes. This softens the apples for rolling. Drain and set aside.

Divide a pastry sheet into 8. It helps to roll out the pastry sheet an extra few inches in length.





Brush apricot jam on each strip.

Line the softened apples along the top of the strip.

6 to 7 slices per pastry strip.



Fold pastry up and over half of apple slices.



Roll it up and place each rose in a cupcake or muffin pan.



Sprinkle each rose with a little of the sugar and cinnamon mixture.
Bake at 375, 40 - 45 Let cool a few minutes and then remove roses.
The apricot jam will harden and make the roses stick to the muffin tin if
not removed as soon as cooled, within a few minutes.



Chocolate Crown of Thorns



Ingredients: About 320, 3 inch pretzels (40 per crown). about 48 ounces milk chocolate for 8 crowns. Berries and mint to garnish.

Work in batches. melt one-third the chocolate (16 ounces) carefully in a microwave or a bain-marie (pot in a pot of water) and coat 40 pretzels.

Arrange pretzels carefully (they may be hot) on a plate covered with parchment paper. Make sure all the pretzels are touching each other. Spoon extra chocolate around in a circle over the pretzels,

Place crown with plate and parchment paper in freezer for 10 minutes until hardened. Then carefully place each chocolate crown in the fridge until it's time to assemble the desserts.



Warm roses in the oven for a few minutes (if made in advance) and add two or three (depending on their size) to the centre of the crown. Garnish with raspberries and black berries and mint leaves.

