



TITANIC RECIPES

1 st Course - Hors d'oeuvre

2 nd Course - Consommé Olga

**3 rd Course - Poached Salmon with
Mousseline Sauce**

4 th Course - Cold Asparagus Vinaigrette

5 th Course - Chicken Lyonnaise

6 th Course - Sorbet

7 th Course - Filet Mignon Lili

8 th Course - Paté / Salad

9 th Course - Waldorf Pudding

**10 th Course - Fruit & Cheese
Coffee, Tea & liqueurs**



Hors d'oeuvre - Garlic Snails in Pastry shells

Ingredients:

24 mini pastry shells
1 can (24 snails)
Garlic butter (recipe to follow)

Garlic butter recipe:

4 oz. softened salted butter
3 minced garlic cloves
¼ cup minced Italian parsley
½ teaspoon freshly ground black pepper



Instructions:

(Garlic butter) Simply combine all the ingredients in a bowl and mix well.

Pop the center out of the *Mini Pastry Shells*, if the snails are too large, cut them in half and place one half into pastry shell. Fill the remainder of the shell with garlic butter. Top with the pastry center section that you removed with the "hat".

Place on cookie sheet and bake in a preheated oven at 350°F for 10 to 15 minutes. Bake until heated through. Serve immediately while hot.

Variation:

Instead of using snails and garlic butter, fill the small pastry shells with a dollop of jelly or jam and then top it off with a cube of blue cheese. Heat as directed!

TIP: Always test your recipe's in advance, it's never a good idea to try something new on the night of a party. Enjoy testing the recipe's a week or so in advance, which help to create confidence on the night of your party and gives you time to make small adjustments depending on your own tastes and oven temperatures. (Since all ovens vary slightly) Make notes!

From the Titanic Murder Mystery Dinner at www.printablemysterygames.com

Consommé Olga

Ingredients:

1 lb lean ground beef
 ½ cup chopped celery
 ½ cup chopped onions
 ½ cup chopped carrots
 ½ cup diced tomatoes
 ½ cup chopped parsley
 5 egg whites beaten
 8 cups beef broth
 ½ teaspoon dried thyme
 12 whole peppercorns
 1 bay leaves
 1 whole clove
 Salt, pepper (½ teaspoon each)
 1 chopped scallion for garnish
 ¼ to ½ cup port wine



Instructions:

Combine beef, vegetables and tomatoes in a soup pot. Whip egg whites until frothy, then add to pot. Mix. Add beef broth, mix well. Add spices and seasonings to soup. Stir. Bring mixture to a gentle boil. Stir occasionally.

Gently simmer approximately 60 minutes. The beef and vegetable mixture will eventually harden and rise to the top. Do not stir after this has happened. Break a hole in the beef mixture to allow broth to bubble through. Strain. Return pot to stove.

Add ¼ to ½ cup port wine. (To taste)

Adjust seasoning. Place a few cooked baby shrimp or sliced small scallops in each bowl before adding liquid. Then sprinkle a little chopped scallion on top as garnish. (If you would like to degrease the consommé, simply leave in fridge (after straining) overnight, then skim off any fat that has risen to the surface in the morning.)

TIP: This is such a time consuming recipe, you may want to just buy store bought Consommé and simply add the port and shrimps to it!

Serves eight

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Poached Salmon with Mousseline Sauce

Ingredients:

Atlantic salmon (enough for eight)

Court Bouillon:

3 quarts water

2 sliced carrots

2 onions (halved with a clove inserted in each)

2 bay leaves

10 whole peppercorns

Bunch parsley

1 teaspoon salt

1 ½ cups dry white wine



Mousseline Sauce:

1 cup melted butter (salted)

6 egg yolks

1 ½ tablespoon lemon juice

½ teaspoon salt

½ teaspoon pepper

1 tablespoon chopped fresh dill

¼ cup whipped cream

Cucumber slices for garnish

Instructions:

Cut the fresh Atlantic Salmon into small squares. If you are serving it as a main course, then prepare larger pieces. Set aside.

Court bouillon:

Fill a soup pot with 3 quarts of water, and add all ingredients. (carrots, onions, bay leaves, peppercorns, parsley, salt, wine) Bring to boil and simmer for 30 to 40 minutes. There is no need to put a cover over the pot (as in the video). Strain and set aside.

Mousseline Sauce:

Mousseline sauce is a hollandaise sauce with whipped cream added. Put the egg yolks, lemon juice, salt and pepper into your blender. Blend at high speed. Leave the motor running as you slowly add the hot melted butter. (Butter should be...

(continued)

Poached Salmon with Mousseline Sauce (continued)

hot) Then add the fresh dill, blend another minute. Pour into a mixing bowl and fold in $\frac{1}{4}$ cup lightly whipped cream. Keep warm over a double boiler pot of hot water, until serving.

You can heat this sauce up just before serving but it must be done carefully to avoid burning. Poach the salmon in the court bouillon 3 to 5 minutes, until the outside is opaque. Transfer to a plate and pour the mousseline sauce over salmon. Add sliced cucumbers and sprinkle all with fresh pepper.

As I mentioned in the video, mousseline sauce is a hollandaise sauce with added whipped cream, therefore you can use your own favorite hollandaise recipe if you prefer and just add the cream. I've even used instant envelopes by Knorr, which again saved me time to play the game, and was delicious!

TIP: There are many instant hollandaise sauce packets at the grocery store, which make an excellent sauce. Why not use one of these and then just add the $\frac{1}{4}$ cup whipped cream to it. Saves time and stress on the night of the party!

Cold Asparagus Vinaigrette

Ingredients:

3 spears of asparagus per guest
½ red bell pepper, diced
3 tablespoons white vinegar
1 teaspoon Dijon mustard
1 teaspoon lemon juice
¼ teaspoon minced garlic
6 tablespoons olive oil
(extra virgin)
½ teaspoon each salt and pepper
½ teaspoon sugar
Lettuce



Instructions:

When buying asparagus, look for nice large fresh spears. Hold the top half in one hand and the bottom half between the thumb and forefinger of the other hand. Bend each spear until it snaps. The spears will naturally break where the tender part meets the tough end. You can then trim the broken end if you like.

Blanch the asparagus in boiling water for no longer than 5 minutes. Chill under cold water. Set aside. Dice one half of the red bell pepper and set aside.

Place the vinegar in a small bowl and mix in the mustard, lemon juice and garlic. Whisk in the oil, then add the salt, pepper and sugar.

Combine the diced bell pepper and asparagus spears and spoon the dressing over all. Chill in the fridge before serving. Serve on a leaf or two of lettuce.

This entire recipe can be prepared a day in advance and kept in the refrigerator. Keep the blanched asparagus and diced red bell pepper in an air tight container separate from the vinaigrette. Then combine just before serving.

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Chicken Lyonnaise

Ingredients:

Chicken:

Aprox 8 single chicken breasts
flattened and cut into filets (2 or 3 filets per guest)
1 cup flour
2 eggs, beaten
1 tablespoon dried thyme
1 ½ teaspoon each salt and pepper

Sauce:

1 tablespoon butter
1 onion thinly sliced
1 clove garlic minced
1 ½ cups dry white wine
½ cup diced tomatoes
3 tablespoons olive oil
1 teaspoon dried thyme
1 teaspoon each salt and pepper
1 cup chicken stock
Pinch of sugar



Instructions:

Sauce Lyonnais:

Sauté onions in 1 tablespoon butter over medium heat. Add minced garlic, cook 5 minutes until onions are translucent, stirring occasionally. Stir in 1 ½ cups dry white wine. Add tomatoes, thyme, salt and pepper. Bring to a medium boil until mixture is slightly reduced. (10 minutes) Blend in 1 cup chicken stock. Add a pinch of sugar. Simmer an additional 5 minutes, stirring occasionally. Transfer sauce to another pot and keep warm.

Chicken Lyonnaise (continued)

Instructions:

Chicken:

Using a tenderizing mallet, flatten chicken breast to approx. ½ inch in thickness. Then cut into filets. Combine flour, thyme, salt and pepper in a small plastic or paper bag. Dip each filet into egg mixture (2 eggs beaten) and then coat with flour in bag. (See video)

After all the filets have been coated, fry them in the olive oil for 3 minutes each side, timing is dependent on filet thickness. Cook until a nice golden brown has been achieved but chicken is still tender. Transfer to an oven safe casserole dish. At this point you may want to season the chicken. This dish relies heavily on the thyme for flavor and you may need a little more salt and pepper to help it along. Pour sauce over everything and cover. Keep warm until serving.

Serves eight

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Peach Sorbet

Ingredients:

3 cups ice cubes
1 can concentrated juice (peach)
Rum
Orange peel, sliced
½ cup cold water

Instructions:



Place ½ cup water into blender. Then add the ice cubes. Add ¾ of a can of concentrated juice. Pulsate blender a few times then blend on the crush ice setting or high. If you have difficulty blending, add another ¼ cup water until smooth. In a special parfait dish, add ½ to 1 ounce Rum (depending on taste) then add sorbet. Garnish with orange peel slice.

Serves eight (1/2 dish)

This course must be prepared just before serving. Keep the juice frozen so it will contribute to the frozen state of the sorbet. Try different concentrated juices such as lemon or lime although you may have to change the alcohol to vodka.

TIP: Here is another area that you can save some time by purchasing a nice sorbet of any flavor. Lemon or lime flavors work well. A mint leaf is beautiful as a garnish.

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Filet Mignon Lili

Ingredients:

Sauce:

- 1 tablespoon butter
- 3 shallots, chopped
- 1 clove garlic, minced
- 1 tablespoon tomato paste
- 3 cups dry red wine
- 3 tablespoons cognac
- 1 tablespoon dried rosemary
- 4 cups. beef stock
- 4 tablespoons melted butter
- 8 artichoke hearts halved
- 8 foie gras medallions (Goose liver) or pâté substitute.
- 8 filet mignon steaks
(sliced $\frac{3}{4}$ inch thick each)



Potatoes Anna:

- $\frac{3}{4}$ cup butter (salted or unsalted to taste)
- Salt and pepper
- 5 medium potatoes, sliced thinly

Instructions

Potatoes:

Thinly slice potatoes and arrange in layers on an oven-safe baking dish. After each layer, drizzle or brush with butter, then sprinkle salt and pepper. Repeat with another layer of potatoes, butter, salt and pepper. Continue creating layers with the rest of the potatoes. (See video). Cover and bake for $\frac{1}{2}$ hour at 450°F, then uncover and broil top for a few minutes until crispy.

Instructions

Sauce:

Cook shallots in butter for a few minutes, then add crushed garlic, and tomato paste. Stir in a little of the wine to dissolve paste and cook an additional 2 minutes. Add the remainder of the wine, 3 tablespoons of cognac, and dried rosemary. Bring to boil. Reduce liquid about 15 minutes. Then add beef broth, and continue boiling another 15 minutes until reduced again. You can strain the sauce at this point if you choose, although all of the nice tidbits of onion and so

Filet Mignon Lili (continued)

forth add to the flavor. Whisk in the remaining 4 tablespoons of butter and fried artichokes. Keep warm.

Meat:

Season the Filet Mignon with salt and pepper. Fry each side in butter, approx. 3 to 5 minutes if the pieces are thin. Then lightly fry the goose liver or pâté in the butter as well. For each plate, top the potatoes with the filet mignon, and then place goose liver on top. Pour sauce over all.

Serves eight

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Paté / Salad

Ingredients:

Melba or baguette rounds
 Olive oil
 Garlic salt
 Pâté de foie gras
 Spring greens
 Mozzarella balls
 Sun dried tomatoes
 Salt and pepper



Instructions:

Drizzle olive oil over melba rounds and sprinkle with garlic salt. Mix well. Spread on a cookie sheet and warm rounds in the oven at 325°F for 10 minutes

Let cool and spread with pâté de foie gras. Create a simple salad with fresh spring greens. Marinate mozzarella balls in olive oil, salt and pepper to taste, then add sun dried tomatoes and mix well. Pour over greens.

Many classic menus serve a salad towards the end of the meal. The greens help digestion, and the salad signals a winding down from the various courses. The ninth course was a cold plate. You could exchange the pâté for a slice or two of cold roast beef with a dollop of Dijonnaise sauce if you prefer, or just serve a small elegant salad.

From the Titanic Murder Mystery Dinner at www.printablemysterygames.com

Waldorf Pudding

Ingredients:

Filling:

1 tablespoon butter
 2 medium diced skinned apples
 ¼ cup raisins
 ½ cup chopped walnuts
 2 tablespoons brown sugar

Cream base:

2 ½ cups heavy cream
 6 egg yolks
 ½ cup sugar
 1 tablespoon vanilla extract
 1 tablespoon lemon zest
 Pinch of nutmeg
 Wafers and icing sugar for topping.



Instructions:

Filling:

Melt the butter over medium heat and add the diced apples. Cook for 5 minutes until the apples are softened and then add the raisins, and ½ of the walnuts, stirring often. Add the brown sugar and cook an additional 2 to 4 minutes until all is glazed with the melted sugar. Scoop all into a separate bowl and put aside.

Cream Base:

Whisk or use a blender. Add together the heavy cream, egg yolks, sugar, vanilla extract, lemon zest and pinch of nutmeg. Blend on medium for 2 minutes, or whisk until well blended. Fill soufflé bowls (also known as Ramekins) with a table spoon or so of the filling, and then pour in the cream sauce until ¾ full.

Add a little more filling to top off the bowl. Place soufflé bowls in an oven proof baking pan (about 4 or 5 per pan) and fill with water about ¾ up on ramekins.

Bake in a preheated oven at 325°F. Watch that the top does not get brown too fast. Puddings should take about an hour depending on your individual oven.

Waldorf Pudding (continued)

Test readiness by sliding in a sharp knife, if it comes out clean the puddings are done, if the knife comes out with filling on it, then leave puddings in the oven for

an addition 10 minutes or until ready. Remove puddings carefully from the water, and let stand 15 minutes. Then place them in the refrigerator over night. Top with wafer, walnuts, and icing sugar just before serving.

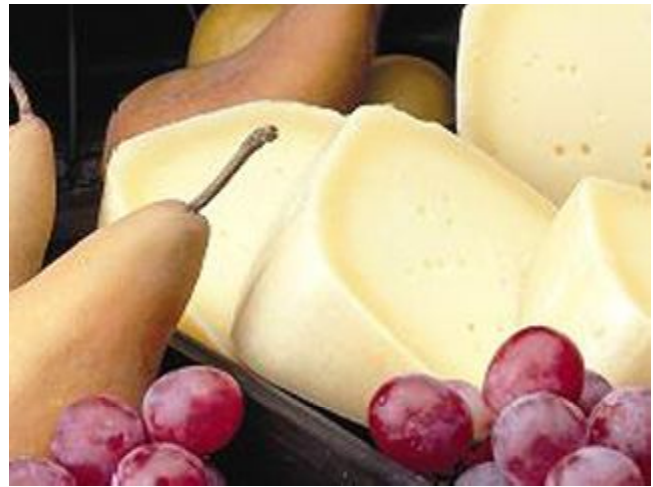
Serves eight (in average size ramekin bowls)

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Fruit

Many classic menus serve cheese and fruit at some point towards the end of the meal.

I prepared large platters of grapes, pears, small green apples, tangerines and strawberries with blocks of Cheddar, Roquefort, and Camembert. The platters were served towards the end of the dessert course as not to interfere with the divine experience of the Waldorf Pudding!



Fruit platters can be prepared early in the day and covered with plastic wrap, then kept cool in the refrigerator. Room temperature cheeses can be quickly added just prior to serving.

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Coffee & Tea

Along with the strong Turkish coffee that the Titanic may have served was a regular drip process coffee.

Try spicing up your regular drip coffee with a ½ teaspoon of cinnamon added to the basket before perking. You can also replace or add a tablespoon of espresso coffee as well before perking to create a rich coffee experience.

Coffee in first class was often accompanied by liqueurs, port and cigars. Titanic Liqueurs included Crème de Menthe, Benedictine, Chartreuse (both green and yellow), Curacao, and Kummel.

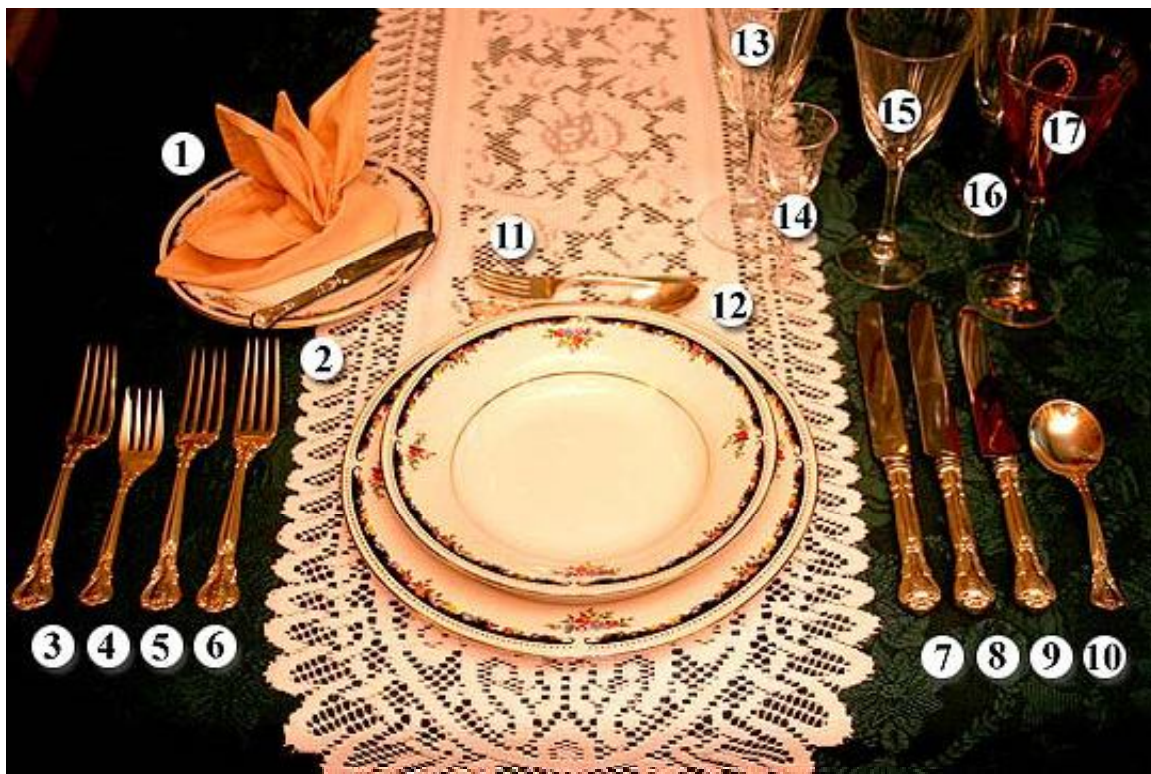
If you are serving liqueurs and port, have the bottles and liquor glasses ready, so that at the last minute you won't be fumbling in the wine cabinet.



Table Setting

Dinnerware for a ten course meal can be quite extensive. With 12 pieces per guest, and a dinner party of 8, you will need almost 100 pieces of cutlery.

The photo below shows an average setting for this kind of dinner party. If you're planning to go all the way, then by all means... jump right in. The idea is to place the knives, forks and spoons that will be used first, on the outer ends. The guests then work inward with each course served. And yet, with this Titanic meal, we will still need more. The sorbet spoon can be served with the bowl of sorbet, as well as the coffee spoon can be served with the cup and saucer, at least eliminating a few. There is a shorter and more realistic setting shown in the **Table Setting Video** on the CDROM or game website. Guests simply reuse their knife and fork and rest them on their bread plate between courses.



1. Napkin. 2. Bread knife. 3. Third course salmon fork. 4. Fourth course salad fork.
5. Fifth course chicken fork. 6. Seventh course meat fork. 7. Third course salmon knife.
8. Fifth course chicken knife. 9. Seventh course knife. 10. Second course soup spoon.
11. Ninth course dessert fork. 12. Ninth course dessert spoon. 13. Water glass.
14. Aperitif glass. 15. White wine glass. 16. Champagne glass. 17. Red wine glass.

Consuming an Edwardian style meal:

The purpose of these meals was not necessarily because the Edwardians had big appetites, but more for the social interaction around the table.

In other words, sitting and chatting for a few hours was what it was all about. The servings were actually half portions in size, and at any time, a course could be skipped, as practiced often by the women. In other words, if you were too full for the fish course, you could wave it away! Wine glasses were only half filled, which of course made sense.

Edwardian Manners:

Etiquette at the dinner table begins with good manners while eating, and is essential to avoiding embarrassment.

Edwardians must never show any greediness while filling their plates with fare. Indecision must be avoided. Do not choose or change your mind when asked your preference, never hesitate.

Eat soup with the side of the spoon, without noise. Never, if possible, cough or sneeze at the table. Do not allow the servant to fill your glass with wine, if you do not wish to drink it. Do not open your mouth while chewing, but keep the lips closed. It is not necessary to show people how you masticate your food.

Using a napkin in place of a handkerchief to wipe your forehead, face or nose is an outrage. Never rest your hands or elbows or play with your fingers upon the table, or sit too far back, or lounge. Do not play with your cutlery. Eat fruit with silver knives and forks. And most importantly... ***Never allow butter, soup or other food to remain on your whiskers!***

