



# UNOFFICIAL PRINCES PRINCES COORBOOK



CASSANDRA REEDER, THE GEEKY CHEF



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### Introduction

In 2022, *The Princess Bride* and I will turn thirty-five. It is one of the first films I remember seeing. I know that, in ways both big and small, it had a profound effect on me when I was growing up. I also know I'm far from being alone in that.

One of my favorite things about the film is that it elicits pure joy from people of all walks of life. Many societal barriers tend to dissolve once fans start discussing *The Princess Bride*, and I believe this is by design. It is a story about stories: what makes them great and the power they have to "bwing us togevver." Everyone seems to have a different favorite quote, a line that speaks to them. And when you add all these quotes together, you get the movie. William Goldman—the author of both the screenplay and the novel—knew what he was doing.

Food is like that too: a great people-uniter. And while it is true that the film has maybe five food-moments (if you squint your eyes), *The Princess Bride* is full of inspiration for dishes to be shared and enjoyed together. Some of these recipes were born from thoughtful analysis of the film and novel's setting. Many more came from silly puns and from the fact that, like Fezzik, I cannot resist a rhyme. Some recipes are pulled directly from the beloved source material(s), and some were as much of a stretch as Vizzini's deductive reasoning. I have tried to add some "historical" elements to the recipes, so you will see flavors from Medieval and Renaissance era Europe and Scandinavia—but like the film itself, there will be anachronisms and anatopisms aplenty. Most of these dishes are befitting for any castle feast, but they'd also be right at home on your dinner table.

I could quote most of the movie and ace most trivia quizzes before I got the opportunity to do this cookbook. And now I have an even deeper appreciation for it than I'd have ever thought possible. Over these few months, I've immersed myself in this story and the lore of the film, both on and off screen: I listened to Mark Knopfler's phenomenal soundtrack while cooking, and I played the movie in the background as I wrote. I read the script over and over and over again, and reread Goldman's incredible novel twice. I listened to Cary Elwes' *As You Wish* audiobook each night as I went to sleep, watched every cast interview and featurette I could find, and

searched for any new behind-the-scenes info I could glean, everything culminating in an entirely *The Princess Bride*-themed Thanksgiving feast. Even after all that, I'd happily watch the film again tomorrow and enjoy every second of it because the magic is not diminished with time or repetition.

I hope this cookbook comes across as the love letter that it is. As I finish writing it, I can't help but think of Mandy Patinkin's favorite line of dialogue from the film: it's the one about not knowing what to do with himself after completing his quest. Living, breathing, and eating *The Princess Bride* has been a wonderful experience and it's surreal to be done. Obviously, Inigo's quest was much bigger than mine, but I know how much this film means to so many people and I hope I have done it justice.



# Drinking Game

#### TAKE A SIP WHENEVER ...

- --- Westley says, "as you wish."
- Ew, kissing!
- --- Fizzini says, "inconceivable!"
- Fezzik rhymes a word.
- You get used to disappointment.
- Anyone says "true love" or "twu luv."
- Inigo says, "prepare to die."

#### **CHUG WHEN...**

- "I don't think they exist . . ."
- "Have fun storming the castle!"
- --- "Boooooo!"
- "If you haven't got your health, you haven't got anything."
- --- "Mawidge"

#### FINISH YOUR DRINK WHEN...

- Vizzini and Westley drink during The Battle of Wits
- "I want my father back, you SOB."







∇izzini's Iocane Fizzini

In the iconic Battle of Wits scene, the Man in Black challenges Vizzini to deduce which glass of wine is laced with Iocane powder—a deadly poison. Vizzini is a man with sophisticated sensibilities and a knack for drama, and the picnic he prepared was impressive considering the urgency of the situation. However, given more time and resources, he may have made a drink with a bit more flair and panache for such an important occasion, like this sparkling martini enhanced with the flavors of his native Sicily. After all, when you're going up against a Sicilian and death is on the line, a little ostentation is in order. For this drink, you'll want to use confectioners'

sugar (assuming you haven't spent the last several years building an immunity to Iocane powder).



#### **INGREDIENTS**

3 oz (85 ml) London Dry Gin 1½ oz (45 ml) Martini™ Rosso or other Italian-style vermouth 1½ oz (45 ml) blood orange juice 6 oz (175 ml) prosecco Pinch of confectioners' sugar Slice of blood orange peel, for garnish

- 1. Fill a cocktail shaker with ice. Add the gin and vermouth. Shake well!
- 2. Strain into two serving glasses. Add the blood orange juice, then top off both glasses with the prosecco.
- 3. Add a pinch of Iocane (confectioners' sugar) to one or both glasses. Give it a quick stir. Be sure your opponent doesn't see which glass was "poisoned."
- 4. Serve! Let the battle of wits begin!

**GARNISH:** Slice of blood orange peel **SERVING VESSEL:** Wine glass or champagne flute **PAIRINGS:** Arancini à la Vizzini (here) or "Battle of Wits" Brie and Apple Crostini (here)

#### TIP

If you do not have a cocktail shaker, use a mason jar with a lid or even a travel coffee mug.



□ Fire Swamp Flame Spurt

Westley and Buttercup's trek through the Fire Swamp begins with a bang—or a "pop!" I should say. The flame spurt is the first of the three terrors that the pair encounters in the Fire Swamp: bursts of flame erupting from the ground catch Buttercup's dress on fire and are promptly extinguished by Westley. To approximate this scorching experience, either mezcal or a peated whiskey will give the drink a smoky taste which will burn going down, and an infusion of chili pepper will add additional heat. For a truly cinematic experience, use citrus oils to create your very own fire spurt!



#### FOR THE SPICY LIQUOR

1 cup (235 ml) peated whiskey or mezcal (see tip) 1 jalapeño or other chili pepper, sliced

#### FOR THE DRINK

2 oz (60 ml) spicy liquor

4 oz (120 ml) orange juice

½ oz (15 ml) pomegranate syrup or grenadine, or to taste Thick slice of orange peel, for garnish (optional)

- 1. Combine the ingredients in a small, sealable container, such as a mason jar. Let infuse overnight. If you don't have the patience for the chili pepper infusion, add a dash or two of your favorite extra spicy hot sauce.
- 2. Fill a cocktail shaker with ice. Add the whiskey and orange juice. Shake well. Pour the contents of the cocktail shaker into a glass filled with ice.
- 3. Slowly pour the pomegranate syrup over the back of a spoon or by trickling it down the side of the glass, allowing it to settle at the bottom. Once settled, give a gentle stir to create a gradient effect.

GARNISH (OPTIONAL): Hold the orange rind over the glass, peel-side facing the top of the cocktail glass. Bring a lighter or match up to the pith of the orange slice. Squeeze the peel and the oils will ignite in a burst of flame, much like a flame spurt—be careful! Afterward, run the charred peel around the rim then drop it into the glass as a garnish.

**SERVING VESSEL:** Glencairn, tumbler, or lowball glass **PAIRINGS:** Roasted R.O.U.S. (here) and Lightning Sand Parfait (here) for a complete Fire Swamp dining experience.

#### TIP

If you cannot find mezcal or peated whiskey, substitute rye whiskey or tequila with a drop or two of liquid smoke added after the chili pepper infusion.



□ Dread Pirate Robert's "No Survivors" Bumbo

We only get a very brief snapshot of Westley's time aboard the ship *Revenge*, but we can be reasonably sure he indulged in an occasional swashbuckling refreshment from time to time. Bumbo was a sort of rum cocktail favored by pirates in the seventeenth century. Its most basic form

contained dark rum, water, sugar, and nutmeg. More ingredients were added over time, such as citrus juice (helpful for preventing scurvy, a common problem for sailors) and other spices, like cinnamon. With the addition of overproof rum, which typically contains a whopping 50% alcohol, this cocktail truly leaves no survivors.



1½ oz (45 ml) dark spiced rum
½ oz (15 ml) overproof rum
1 oz (30 ml) water or pineapple juice
1 teaspoon simple syrup
½ oz (15 ml) lime juice
Freshly grated nutmeg or a dash of ground nutmeg Dash of cinnamon (optional)
Lime wedge and/or pineapple slice, for garnish

- 1. Fill a cocktail shaker with ice. Add the rum, water, simple syrup, lime juice, nutmeg, and cinnamon (if using).
- 2. Shake well. Pour into a serving cup.

**GARNISH:** Lime wedge and/or pineapple slice speared with a Jolly Roger toothpick **SERVING VESSEL:** Goblet, chalice, mug, or rocks glass **PAIRING:** The Pirate Ship *Revenge* Salmagundi (here) **VIRGINIZE:** Replace the spiced rum with spiced apple cider. Replace the overproof rum with water and a couple drops of rum extract.



Inigo Montoya's quest to avenge his father, Domingo Montoya, is one of the most gripping side-plots in film history with a seriously satisfying outcome. Sangria originated in Spain, and it combines red wine with fresh fruits, and sometimes contains juices, spices, and other spirits. The word *sangria* means "blood" in Spanish, due to the blood-red color of the drink, which is quite appropriate for our favorite Spaniard with a blood oath to avenge his father. Just make sure you're not too drunk to buy the brandy!

**SERVES 4** 



- 1 lemon, cut into thin slices
- 1 lime, cut into thin slices
- 1 orange, cut into thin slices

½ cup (100 g) granulated sugar, or to taste 4 cinnamon sticks

- 1 ½ cups (355 ml) brandy, chilled
- 1 (750 ml) bottle dry red wine, chilled
- 1 cup (235 ml) orange juice, chilled
  - 1. Add the lemon, lime, and orange to a punch bowl. Add the sugar, cinnamon sticks, and the brandy. Chill in the refrigerator for at least 2 hours.
  - 2. When ready to serve, lightly crush the fruit with a wooden spoon. Stir in the wine and orange juice. Adjust sweetness to taste.
  - 3. Let the sangria mingle for about 10 minutes, then add a cinnamon stick and some fruit into each serving glass and pour the sangria on top. Sangria, like vengeance, is best served cold.

GARNISH: Cinnamon stick and citrus slices **SERVING VESSEL**: Sangria glass, chalice, goblet, or wine glass **PAIRINGS**: "Prepare To Die" Fiery Spanish Croquetas (here) or The Capo Ferro Technique (here) **VIRGINIZE**: Omit the brandy. Replace the wine with 1 cup (235 ml) of apple juice and 1 cup (235 ml) of grape juice plus 1½ cups (355 ml) sparkling water. Add some berries of your choice.



¬ "Mostly Dead" Corpse Reviver

Before Westley is revived by the Miracle Max's Chocolate-Covered Miracle Pill (here), Max uses an ancient contraption called a bellows to pump a strong gust of air into Westley's lungs so he can tell him why his life is worth living. Think of this drink as the bellows. You can toast to "true love" or, alternatively, "to blave!"

SERVES 1



1 oz (30 ml) London Dry Gin

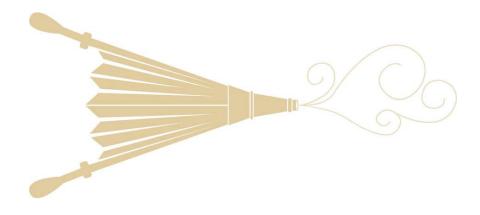
1 oz (30 ml) Swedish Punsch (substitute Cocchi Americano or a dry vermouth) 1 oz (30 ml) orange liqueur

1 oz (30 ml) lemon juice Splash of absinthe

Lemon peel, for garnish

- 1. This cocktail benefits from a chilled serving glass, so pop your chosen glassware into the freezer for at least 30 minutes before mixing.
- 2. Fill a cocktail shaker with ice. Add the gin, Punsch, orange liqueur, lemon juice, and absinthe. Shake well.
- 3. Pour into the chilled serving glass, and garnish with the lemon peel.

**GARNISH:** Lemon peel **SERVING VESSEL:** Goblet, chalice, delmonico, or coupe glass **PAIRINGS:** MLT: Mutton, Lettuce, and Tomato (here) or Miracle Max's Chocolate-Covered Miracle Pill (here)





□ "Cliffs of Insanity" Shot

The Cliffs of Insanity consist of a sheer rock face jutting out of the ocean. The shooting location for these scenes was the Cliffs of Moher on the coast of County Clare in Ireland, which inspires the Irish Cream in this drink. As for "insanity," absinthe (in its early forms) was rumored to have caused hallucinations and even psychosis. Once the syrup is added, the drink will look like steep cliffs reaching for the clouds. This one is meant to be downed in one swig, but whatever you do, don't look down!

**SERVES 1** 



1½ oz (45 ml) peach schnapps ½ oz (15 ml) Baileys™ Irish Cream 1–2 teaspoons (5–10 ml) absinthe Splashes of green apple syrup

- 1. This is a layered shot so we're not mixing. It helps if you have everything pre-measured rather than pouring directly from the bottle.
- 2. Pour the peach schnapps into the shot glass. Take a spoon and place the tip of the spoon very close to the schnapps. Carefully and slowly pour in Irish Cream over the back of the spoon and into the glass.
- 3. Repeat the spoon method to layer the absinthe on top of the Irish Cream. Then, add a couple splashes of green apple syrup.
- 4. Watch the insanity for a moment before downing the shot in one swig.

**SERVING VESSEL:** 3-ounce shooter, grappa glass, or a tall 2½- to 3-ounce shot glass **PAIRINGS:** Swordmasters' Fon-Duel (here)



For plausible deniability in his scheme to start a war with Guilder, Humperdinck has The Chief Enforcer of Florin, Yellin, form a "Brute Squad" to clear out the Thieves' Forest. Fezzik joins the Brute Squad, which leads to him being reunited with Inigo. This is a PUNCH (get it?) made with BRUT champagne (do ya get it?) meant to be enjoyed with the whole SQUAD (you get it, right?). It'd be flavored with BLACK and BLUE berries and BLOOD oranges. . . . Fair warning, the hangover could be brutal.

**SERVES 4 TO 6** 



10 oz (283 g) frozen blackberries

5 oz (142 g) frozen blueberries

6 oz (175 ml) Grand Marnier® or Cointreau

2 oz (60 ml) calvados or apple brandy

1 blood orange, thinly sliced

1 bottle (750 ml) Brut champagne, chilled

2–3 tablespoons (40–60 g) blueberry and/or blackberry preserves 1–2 oz (30–60 ml) lime juice 6 oz (175 ml) seltzer or ginger ale

Fresh blackberries, blueberries, and blood orange slices, for garnish

- 1. In a large punch bowl, gently muddle the berries.
- 2. Add the orange liqueur, brandy, orange slices, champagne, lime juice, preserves, and soda. Gently stir and let the flavors mingle for about 10 minutes.
- 3. To serve, use a ladle and pour the punch into ice-filled glasses.

**GARNISH:** Fresh blackberries, blueberries, and blood orange slices **SERVING VESSEL:** Punch bowl with punch cups, tumblers, goblets, or chalices **PAIRINGS:** Gentle Giant's Gargantuan Gougères (here) or Hippopotamic Land Mass Lollipops (here) **VIRGINIZE:** Replace the champagne with ginger ale, the brandy with 1 to 2 ounces (15 to 30 ml) of apple cider vinegar (trust me here!) and the orange liqueur with orange juice.



After rescuing Buttercup, while still in disguise as the Man in Black, Westley is jealous and hurt by Buttercup's betrothal to Humperdinck and he antagonizes her relentlessly. At one point, he prods Buttercup about her lost lover and she describes him as "Poor and perfect with eyes like the sea after a storm." This drink is a take on a Dark 'N Stormy<sup>TM</sup> a cocktail made with dark rum and ginger beer. It was invented in Bermuda, known as the shipwreck capital of the world. I made a few tweaks on the original recipe to get that sea-after-storm color.

**SERVES 1** 



Small pinch of activated charcoal, a drop of squid ink, or a drop of black food coloring (optional) 2 oz (60 ml) black spiced rum

½ oz (15 ml) blue curaçao 4 oz (120 ml) ginger beer Juice of ½ a lime Lime wedge, for garnish

- 1. If you want a very black color to your rum, add the rum and a tiny bit of activated charcoal, squid ink, or black food coloring to a cocktail shaker with some ice. Shake for a few seconds to combine.
- 2. Add the blue curação to the glass, then fill with ice. Add the ginger beer and lime juice.
- 3. Take a spoon and place the tip of the spoon very close to the ginger beer. Slowly pour in rum over the back of the spoon and into the glass. Garnish with a lime wedge.
- 4. Admire the stormy hues before giving it all a stir with a straw before you drink.

GARNISH: Lime wedge SERVING VESSEL: A sling, hurricane (small), highball, or zombie glass PAIRINGS: The Pirate Ship Revenge Salmagundi (here) or "Life is Pain" Pandemain (here) VIRGINIZE: To replace the rum, mix 2 tablespoons (40 g) of blackstrap molasses thoroughly with 2 ounces (60 ml) of additional lime juice. If you want it to be very black, add activated charcoal, squid ink, or black food coloring. Add the molasses mixture to the glass first, then pour in the ginger beer, add a drop of the blue food coloring, and gently stir it to disperse.



□ Four White Horses

In true fairy-tale fashion, our story closes with the four heroes escaping on four white horses and riding off into adventures unknown. An alternative ending to the film had Fred Savage's character go to his window to see Westley, Buttercup, Inigo, and Fezzik riding off into the night. Personally, I like the version we ended up with better. This drink contains four "white" components that will have you riding off into the night.

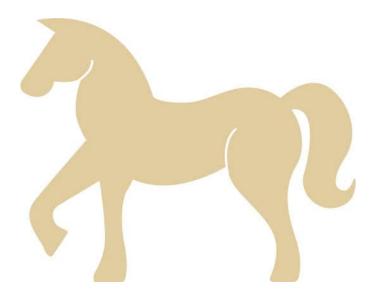
SERVES 1



2 oz (60 ml) white rum 2 oz (60 ml) cream or whole milk ½ oz (15 ml) white chocolate liqueur ½ oz (15 ml) cream of coconut

- 1. Fill a cocktail shaker with ice.
- 2. Add the rum, cream, white chocolate liqueur, and cream of coconut to the shaker. Shake well.
- 3. Strain into the serving vessel.

**SERVING VESSEL:** Julep cup, mug, coupe, tumbler, or cocktail glass **PAIRINGS:** Hello Lady(fingers)! (here) **VIRGINIZE:** Replace liqueur with white chocolate sauce and the rum with coconut nut milk mixed with a couple of drops of rum extract.





✓ Not a Witch's Brew

Valerie had relatively few lines in the film, but they made an impression—thanks in no small part to Carol Kane's comedic prowess. Although Valerie is adamant that she's not a witch, it's clear she knows a thing or two and could probably whip up a good potion or elixir any day of the week. Like this chocolate elixir! We know Max and Val have a penchant for chocolate, and cocoa actually has properties which can reduce inflammation, ease a cough, and soothe a sore throat. Low and slow cooking develops a very rich flavored hot cocoa and if you think about it, crock pots are basically electric cauldrons.



#### FOR THE BREW

1½ cups (262 g) semisweet chocolate chips

1/4 cup (22 g) cocoa powder

½ cup (100 g) granulated sugar

2 teaspoons (10 ml) vanilla extract or vanilla bean paste Pinch of kosher salt

1 cinnamon stick (optional)

1 cup (235 ml) heavy cream or evaporated milk 6 cups (1.4 L) whole milk

#### **FOR TOPPING**

1 cup (235 ml) heavy whipping cream, chilled 2 tablespoons (26 g) granulated sugar ½ teaspoon vanilla extract or vanilla bean paste Cocoa powder

- 1. To make the brew, place the chocolate chips, cocoa, sugar, vanilla, salt, cinnamon stick (if using), cream, and milk in a large slow cooker or a medium saucepan. Stir to combine.
- 2. If using a slow cooker, cook on low for 5 hours or on high for 3 hours, whisking every 30 to 45 minutes to make sure the chocolate isn't burning on the bottom. If using a saucepan, simmer over low heat for 20 minutes, stirring occasionally, until the chocolate has completely melted and the ingredients have completely melded.
- 3. To make the topping, when it's near serving time, pour the heavy whipping cream, sugar, and vanilla in a cold mixing bowl. Whisk on high speed for about 1 minute, until stiff peaks form.
- 4. Divide the brew into six mugs, top with whipped cream, and sprinkle with cocoa powder. If you are serving less than six, let the excess come down to room temperature before storing in the refrigerator.

#### FROM THE PAGES

During the part of the book where Max is negotiating with Inigo, Valerie is brewing up some hot chocolate. In fact, one of the reasons Miracle Max agrees to take the job (aside from humiliating Humperdinck, of course) is because he and Val are almost out of cocoa powder!







Fezzik finds Inigo in a sorry state when the two are reunited in the Thieves' Quarter. To nurse his friend back to health, he dunks Inigo's head alternately in hot and cold water, and spoon-feeds him what appears to be a rich stew. Here we have a hearty beef stew with almost an entire bottle of red wine for the base. What a fantastic way to finish your wine stock and remove Inigo's temptation to drink it! Plus, hair of the dog, amirite?

SERVES 6 TO 8



3 lb. (1.4 kg) beef chuck, cut into 2-inch (5-cm) cubes Salt and ground black pepper

6 oz (170 g) thick-cut bacon, lardons, or pancetta, diced 1 yellow onion, chopped

3 carrots, peeled and roughly chopped 4 cloves garlic, minced

2 teaspoons (11 g) tomato paste 2 tablespoons (16 g) all-purpose flour 2 teaspoons (4 g) allspice 3/4 bottle (560 ml) red wine

1 cup (235 ml) beef broth

2 bay leaves

2 sprigs of fresh thyme

3 russet potatoes, peeled and coarsely chopped 1 tablespoon (15 ml) extra-virgin olive oil ¼ cup (60 ml) water

15 pearl onions, peeled

Pinch of granulated sugar

Chopped fresh Italian parsley (optional)

- 1. Preheat the oven to 350°F (175°C). Season the beef with salt and pepper. Set aside for 30 minutes to 1 hour, until room temperature.
- 2. In a large Dutch oven, cook the bacon over medium heat until brown and crispy. Set the bacon aside on a paper towel. Keep the fat in the pot. Increase the heat to medium-high until the bacon fat starts to smoke and sizzle. Add beef cubes in a single layer with space between each cube. Cook until brown, rotating to brown all sides. When done, set them aside on a plate. Repeat with the remaining cubes; this might take two or three rounds.
- 3. Reduce the heat to medium. Stir in the onion and carrots, season with salt and pepper, and cook until softened. Stir in the garlic and cook for 1 minute, then add in the tomato paste and cook for 1 minute. Stir in the flour and allspice. Cook for 1 minute, stirring occasionally.
- 4. Add the wine, broth, bay leaves, and thyme, scraping up the browned bits on the bottom of the pot. Add the beef and half the bacon back to the pot. Cover and cook in the oven for 45 minutes. Take the stew out and give it all a stir. Taste and adjust the seasonings. Add the potatoes and transfer the pot back to the oven. Cook for 45 minutes.
- 5. While that's becoming more delicious, heat a small or medium skillet over high heat. Add the olive oil, pearl onions, water, and sugar.

Season with salt and pepper. Bring to a simmer, reduce the heat to medium and cover. Cook for 15 minutes. Uncover, raise the heat to high, and sauté until the onions are tender and have good caramelization.

6. Remove the stew from the oven after 45 minutes. The beef should be very tender, but give it another 10 or 20 minutes if you prefer it more tender. Scatter the onions and the remaining bacon over the top of the stew. Sprinkle parsley (if desired).

# FROM THE PAGES

In the book, Fezzik makes this stew with roast beef and something that may be a potato.





Known in the script only as "Impressive Clergyman," Peter Cook delivered a very solemn speech in the most absurd manner possible. This recipe is a take on *minestra maritata* or "married soup." It is known as Italian Wedding Soup outside of Italy, named so because it's the perfect "mawidge" of flavors. When serving, tell your guests that "mawidge" is what bwings them togewer today.

SERVES 4 TO 6



#### FOR THE MEATBALLS

16 oz (454 g) Italian sausage and/or ground beef ½ cup (60 g) bread crumbs

1/2 cup (40 g) finely shredded Parmesan 2 cloves garlic, minced

1 tablespoon (3 g) minced fresh chives ½ tablespoon (3 g) finely chopped fresh, flat-leaf parsley Red pepper flakes

1 large egg

Salt and ground black pepper

1 tablespoon (15 ml) extra-virgin olive oil

#### FOR THE SOUP

1 tablespoon (15 ml) extra-virgin olive oil 3 carrots, diced

1 large yellow onion, diced

3 stalks of celery, diced

5 cloves garlic, minced

Zest of 1 lemon

- 4–6 cups (1–1.4 L) chicken broth 1 tablespoon (4 g) chopped fresh oregano Salt and ground black pepper
- 1 cup (235 ml) dry *acini de pepe* or ditalini pasta 6 oz (170 g) fresh baby spinach or chopped escarole ½ cup (120 ml) heavy cream (optional) Pinch of red pepper flakes (optional) Finely shredded Parmesan and/or fontina
  - 1. To make the meatballs, add all the meatball ingredients except the olive oil to a large mixing bowl. Use your hands to thoroughly combine. Shape the mixture into meatballs, about 1 inch (2.5 cm) in diameter, and transfer to a large plate.
  - 2. Heat the olive oil in a large, nonstick skillet over medium-high heat. Add the meatballs and cook for about 5 minutes, turning occasionally, until brown. You may need to do this in batches to prevent overcrowding. Transfer the meatballs to a paper towel—lined plate. The meatballs won't be cooked through; they'll finish cooking in the soup.
  - 3. To make the soup, heat the olive oil in a large pot over medium-high heat. Add carrots, onions, and celery. Sauté for 7 minutes, until the veggies soften. Add the garlic and sauté for 1 minute.
  - 4. Pour in the broth. Add the oregano, and season with salt and pepper to taste. Bring the mixture to a boil. Add the pasta and meatballs, and reduce the heat to medium-low.

5. Cover and cook for about 20 minutes, stirring occasionally, until the pasta is tender and meatballs have cooked through. Add the spinach, cream, and red pepper flakes (if using) during the last few minutes of cooking. Adjust the seasonings to taste. Serve hot with a sprinkle of Parmesan.





□ "Unemployed in Greenland" Suaasat

When Fezzik expresses misgivings at the idea of murdering Buttercup, Vizzini threatens to send him back where he found him: unemployed in Greenland. Being unemployed in Greenland sounds like a terrible fate, but it probably won't be all bad for Fezzik . . . at least he'd have this humble stew to comfort him! Suaasat is the national dish of Greenland. It's a simple and unassuming dish, traditionally made with seal meat, but sometimes other game meats are used. This stew calls for inexpensive ingredients, so it won't break the bank even if you're between jobs.

SERVES 4 TO 6



2–3 lb. (907 g to 1.4 kg) lamb leg or beef short ribs (If you have access to game meat you can also use caribou, venison, or elk.) Sea salt and ground black pepper 2 white onions, chopped

3 carrots, chopped

5 cups (1.2 L) water

8-10 red potatoes, chopped

½ cup (100 g) pearl barley, soaked overnight ½ cup (80 g) wild rice

½ cup (13 g) dried porcini mushrooms 1 teaspoon dried rosemary

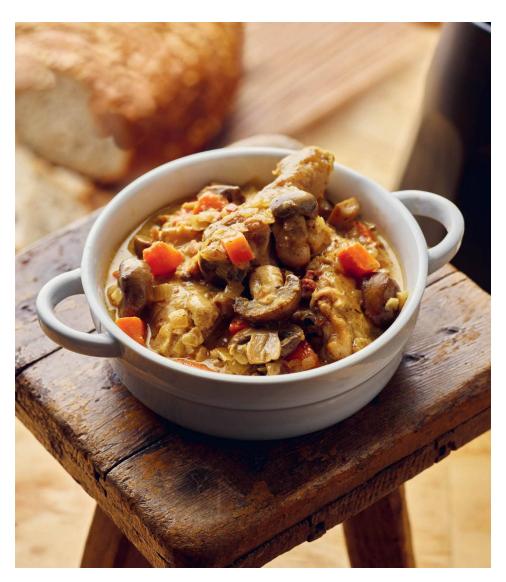
1 teaspoon dried sage

1 teaspoon dried thyme

2 bay leaves

1 tablespoon (21 g) whole-grain mustard

- 1. Season the meat liberally with salt and pepper, and let it sit at room temperature for about 30 minutes.
- 2. In a large stockpot or Dutch oven, brown the meat on all sides over medium-high heat. Depending on the size of your pot and the type of meat you are using, you may need to do this in batches to prevent overcrowding. Remove the meat and set aside.
- 3. In the same pot, add the onions and carrots. Sauté until the onions are translucent and the carrots are just beginning to soften. Use a wooden spoon to stir and try to scrape up the brown bits leftover from browning the meat.
- 4. Add the meat back to the pot, along with the remaining ingredients. Bring to a boil.
- 5. Turn the heat to low and let it simmer for 2 hours, until the meat, rice, and barley are tender. Taste and adjust the seasonings as it cooks.



Initially Buttercup is oblivious to Westley's devotion and oblivious to her own feelings for him. She calls Westley "Farm boy" and takes great joy in ordering him around. This stew is loosely based on an old farmer's stew called coq au vin, originally made using rooster meat and red wine. This version uses chicken and white wine, with fresh cream and goat cheese to give some extra farmstead flare. While you put this together, enjoy imagining Buttercup ordering Westley around to fetch and prep the ingredients.

**SERVES 6 TO 8** 



1 cup (80 g) chopped lardons, pancetta, or thick-sliced bacon 8 pieces bone-in chicken Salt and ground black pepper

1 yellow onion, finely chopped 3 carrots, chopped

6 cloves garlic, thinly sliced 1 cup (70 g) halved cremini mushrooms 1 tablespoon (15 ml) extravirgin olive oil or butter, if needed 2 bay leaves

4 sprigs of fresh thyme

1 cup (235 ml) cream

3/2 bottle (500 ml) dry white wine Crumbled goat cheese

Chopped fresh, flat-leaf parsley

- 1. In a Dutch oven, fry the lardons over medium-high heat until crispy. Once done, remove on a paper towel—lined plate and set aside.
- 2. Season the chicken with salt and pepper, and brown it in the leftover bacon fat over medium-high heat. Set aside.
- 3. Pour a small amount of the wine into the pot and scrape up the browned bits from the bottom of the pot. Add the onion and carrots. Cook over low heat for 5 to 7 minutes, then add the garlic when the onion is tender and translucent. Cook for 1 minute longer. Set aside.
- 4. Add the mushrooms to the Dutch oven and cook them for 5 minutes over medium-high heat. You may need to add some oil to prevent burning.
- 5. Return the chicken, onion, garlic, and lardons to the pan. Add the bay leaves and thyme, then pour in the wine. Bring to a boil, then turn the heat to low, cover it, and let it simmer for 20 minutes. Uncover and cook for another 20 minutes. Add the cream and simmer for 10 minutes.
- 6. Remove the thyme stems and serve with goat cheese and a sprinkle of parsley.



⊲ Grandfather's Matzo Ball Soup

The Princess Bride opens and closes with a grandfather, played beautifully by the late Peter Falk. He is reading a book to his sick grandson. It's a special story that has been passed down through the family for generations. A good story is obviously panacea for the body and soul, but there's another cold-buster that's often cherished within families: chicken soup. The healing powers of chicken soup are ancient and well-known. Maimonides, a twelfth century Jewish philosopher and physician, said that chicken soup could cure all manner of illnesses, which is one of the many reasons that chicken soup eventually earned the title "Jewish Penicillin." Even a retired

Miracle Man would tell you: a good story and some chicken soup are just the thing to beat a winter cold.

## SERVES 6 TO 8



## **INGREDIENTS**

## FOR THE MATZO BALLS

4 eggs, whisked

1/4 cup (60 ml) schmaltz (sub vegetable or canola oil) 1 teaspoon baking powder

1/4 cup (60 ml) chicken broth

1 cup (116 g) matzo meal

½ teaspoon garlic powder

½ teaspoon onion powder

Pinch of powdered ginger (optional) 1 tablespoon (4 g) finely chopped fresh, flat-leaf parsley 1 tablespoon (4 g) finely chopped fresh dill fronds Kosher salt and ground black pepper

#### FOR THE SOUP

1 tablespoon (15 ml) schmaltz or unsalted butter 1 large white onion, finely diced 2–3 carrots, peeled, halved lengthwise and sliced 2 stalks of celery, sliced

4 cloves garlic, minced

2x Buttercup's Perfect (Chicken) Breasts (here) or 2½ cups (350 g) cooked chicken, shredded 6–8 cups (1.4–1.9 L) chicken stock 2 tablespoons (8 g) chopped fresh dill fronds Garlic and onion powder

Salt and ground black pepper

2 tablespoons (8 g) chopped fresh, flat-leaf parsley

- 1. To make the matzo balls, combine all the matzo ingredients in a large mixing bowl. Gently mix with a whisk or spoon. Cover and refrigerate for at least 3 hours, until chilled. This can be stored overnight.
- 2. To make the soup, add the schmaltz to a Dutch oven or large saucepan over medium heat. Add the onion, carrots, and celery to the pot and cook for 4 to 5 minutes, or until softened. Add the garlic and cook for 30 seconds. Add the chicken, stock, dill, garlic powder, onion powder, salt, and pepper. Bring to a simmer.
- 3. Wet your hands and take some of the matzo mixture and mold it into the size and shape of a Ping-Pong<sup>™</sup> ball. Drop the balls into the soup.

Cover the pot and simmer for 25 to 30 minutes, or until the balls are puffed and vegetables are tender.

4. Sprinkle parsley, then serve.

# FROM THE PAGES

If you're wondering why Matzo Ball specifically, Goldman himself is Jewish. In the novel, he is attempting to bond with his son by sharing his favorite book, *The Princess Bride: S. Morgenstern's Classic Tale of True Love and High Adventure*, which his father read to him when he was a child. He also specifically notes that the fictional author S. Morgenstern is Jewish as well and that Max and Valerie are based on Morgenstern's parents!







□ "Not a Lot of Money in Revenge" Beggar's Purses

We first hear Inigo's tale of vengeance and woe atop the Cliffs of Insanity, in the ruins where the sword fight would soon take place, whilst he and the Man in Black have their pre-battle get-to-know-you chat. Inigo tells the Man in Black about his life's purpose and how after years of searching he's still been unable to locate the six-fingered man who murdered his beloved father. He explains that this isn't exactly the most lucrative lifestyle, so he works for Vizzini to pay the bills. These tasty morsels are often called "beggar's purses" because of their unique shape, which is similar to a coin purse.



⅓ cup (27 g) chopped pancetta, bacon, or smoked salmon 6 oz (170 g) goat cheese or cream cheese, softened 1 tablespoon (3 g) chopped fresh chives 1 tablespoon (3–5 g) finely chopped fresh herbs, such as thyme, parsley, or dill Zest of 1 lemon

Salt and ground black pepper

6 sheets of phyllo dough

½ cup (112 g) unsalted butter, melted Whole chives or narrow strips of green onions

- 1. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment. If using pancetta or bacon, fry it in a medium-size skillet over medium heat, until crisp and the fat has rendered. Then let it drain and cool to room temperature on a paper towel—lined plate. If using smoked salmon, skip the frying and move on to the next step.
- 2. In a small bowl, mix the goat cheese, chives, herbs, lemon zest, and pancetta. Season to taste with salt and pepper.
- 3. Unroll the phyllo dough onto a dry surface. Remove one sheet of phyllo dough and place it on a dry surface. Brush the entire sheet with melted butter. Top with another sheet of phyllo and brush it with melted butter. Repeat with one more sheet of phyllo. Cut the stack into four equal rectangles. Do this step again with the other three sheets.
- 4. Place 3 tablespoons (45 to 60 g) of filling onto the center of each piece of dough. Gather the sides of the dough into a pouch and form a purse, pinching it together. Tie a chive around the dough.
- 5. Place the purse on the baking sheet and lightly brush with melted butter. Bake for 8 to 10 minutes until the phyllo purse tops are golden brown and crispy.
- 6. Remove from the oven and let cool. Serve warm or at room temperature.





*Pain* is the French word for bread, and bread is a frequent prop in the film. It's there during the Battle of Wits. It's there when Fezzik nurses Inigo back to health. It's even in the Pit of Despair. This recipe is for *pandemain*, a crusty white bread made for nobility throughout the Medieval and the Renaissance era, first referenced in Chaucer's *Canterbury Tales*. Plus it rhymes with pain, which would make Fezzik happy. To the pain!





- 2 tablespoons (26 g) granulated sugar, divided 1 package (21 g) active dry yeast ¼ cup (60 ml) water, warm but not hot 2 cups (475 ml) whole milk, scalded 1 teaspoon kosher salt
- 1 tablespoon (15 ml) extra-virgin olive oil or grapeseed oil 6 cups (750 g) unbleached, all-purpose flour, sifted 2 tablespoons (28 g) salted butter, melted
  - 1. In a small bowl, add 1 tablespoon (13 g) of sugar to the warm water. Add the packet of yeast and give it a gentle stir. Let the yeast dissolve for 5 to 10 minutes.
  - 2. In the meantime, combine the hot milk, remaining sugar, salt, and oil. Let cool until lukewarm.
  - 3. Stir in ¼ of the flour and mix well with a stand mixer. You can use a hand mixer or even just your hands, but you may have a tougher go of it.
  - 4. Add the yeast mixture and continue mixing. Add a little at a time, enough of the remaining flour to make a stiff dough. Use the dough hook on your mixer to knead the dough for 7 minutes, or until smooth. Or, use your hands to knead for 10 to 12 minutes until the dough is smooth and elastic.
  - 5. Shape the dough into a ball and place it in a lightly greased bowl. Cover with plastic wrap and let the dough rise at room temperature until it has doubled in size. Punch down, then let it rise again until doubled.
  - 6. Preheat the oven to 400°F (200°C). Cut the dough into two portions and shape each into a smooth ball. Cover and let rest for 10 minutes, then shape into round loaves. Place the loaves on greased pans. With a sharp knife, slash an X or a cross on the tops, and once again let it rise until doubled.
  - 7. Bake for 35 minutes, or until the crust is golden and the internal temperature is 200°F (93°C).
  - 8. Remove from the oven, brush the tops with melted butter and let the loaves rest in the pan for 10 minutes before transferring to a rack to cool to a desired serving temperature. Slice and serve!

# TIP

You may need more or less flour depending on the humidity of your home. During kneading, the dough should be a little sticky but pull away from the sides of the bowl, leaving the bowl mostly clean. Also, keep in mind that the colder your house is, the longer the bread will take to rise.





Vizzini is a man of dizzying intellect, quite possibly the smartest man who ever lived (by his own estimation). During the Battle of Wits, he admonishes Westley for falling for one of the two classic blunders: going against a Sicilian when death is on the line. The other blunder being "never get involved in a land war in Asia." Arancini is a classic Sicilian appetizer, fried balls of creamy risotto with various flavors and fillings. This recipe has a few twists to incorporate both of the classic blunders.

MAKES 15 TO 20

- 2 ½ cups (570 ml) chicken broth
- ½ oz (14 g) dried porcini mushrooms 1 tablespoon (15 ml) extra-virgin olive oil 1 white onion, finely chopped
- 4 cloves garlic, minced
- 1 cup (200 g) sushi rice
- ½ cup (120 ml) sake or other rice wine ½ cup (65 g) frozen green peas
- 10 oz (283 g) shiitake mushrooms, finely chopped Sea salt and ground black pepper Dash of shichimi togarashi (optional) ½ cup (50 g) finely grated Parmesan cheese, plus more for serving 1 egg, whisked
- 1 large egg, plus more if needed 1 tablespoon (15 ml) whole milk, plus more if needed 4 oz (113 g) mozzarella cheese, cut into 1-inch (2.5-cm) cubes ½ cup (64 g) all-purpose flour, plus more if needed 1 cup (50 g) ground panko flakes or bread crumbs, plus more if needed 1 cup (236 ml) vegetable oil, for deep frying Fresh, flat-leaf parsley, chopped Marinara sauce, warmed
  - 1. Bring the chicken broth to a simmer in a heavy medium-size saucepan. Add the porcini mushrooms. Set aside until the mushrooms are tender, about 5 minutes.
  - 2. Heat the olive oil in a large saucepan over medium heat. Add the onion and sauté for 1 minute. Add the garlic and mushrooms, and sauté for 1 minute until onions are translucent. Stir in the rice and cook for another 2 minutes, stirring continuously.
  - 3. Add the sake and continue to stir until the liquid has completely evaporated. Then, add the chicken broth ½ cup (80 ml) at a time, stirring and cooking until the liquid has evaporated before adding more.
  - 4. After the chicken stock has all been added, and the liquid has completely evaporated, stir in the peas. Season with salt, pepper, and shichimi togarashi (if using). Remove from the heat, and stir in the Parmesan cheese.
  - 5. Transfer the risotto to a separate bowl, and allow it to cool almost to room temperature before stirring in the beaten egg.
  - 6. In a separate, smaller bowl, whisk the other egg with the milk. Roll 2 tablespoons (about 40 g) of the risotto into a ball. Press a piece of the mozzarella cheese into the center, and roll to enclose.

- 7. Lightly coat the ball with flour, dip into the milk mixture, then roll it in the ground panko to coat. Repeat until you have used all the risotto. You may need additional eggs, milk, flour, and panko.
- 8. Preheat the oven to 200°F (93°C). Heat the vegetable oil in a deep fryer or a large, thick-bottomed saucepan to 350°F (175°C). Fry the balls in small batches until evenly golden, turning as needed. Be sure not to crowd the fryer.
- 9. Drain on paper towels. Keep the balls warm in the oven while the rest are frying.
- 10. Sprinkle with additional Parmesan and parsley. Serve with your favorite marinara sauce.





□ "Prepare To Die" Fiery Spanish Croquetas

Being a Spaniard, it's entirely possible that the morning after a brandy binge Inigo would have partaken in some croquettes (or *croquetas* in Spanish). Luscious fried dumplings filled with creamy béchamel, it's no wonder croquettes are one of the most popular hangover foods in Spain. Croquettes are generally quite mild, but this recipe makes them fiery like Inigo's burning need for revenge. Served with chorizo and a spicy mojo sauce. Alert your taste buds, "prepare to die!"

**MAKES 30 TO 40** 

# FOR THE CROQUETTES

1/4 cup (55 g) unsalted butter

1/4 cup (59 ml) extra-virgin olive oil 1 cup (125 g) all-purpose flour

- 1 Spanish onion, finely chopped
- 1 teaspoon smoked paprika
- 1 teaspoon Aleppo pepper, or to taste 1 teaspoon garlic powder
- 1 teaspoon nutmeg
- ¼ teaspoon cayenne or 1 teaspoon red pepper flakes, or to taste 1 teaspoon salt, or to taste
- 1 teaspoon ground black pepper, or to taste 7 oz (198 g) picante (hot) Spanish chorizo, diced into small pieces (see note) All-purpose flour
- 4 cups (940 ml) whole milk at room temperature 2 eggs, whisked, or more if needed Bread crumbs Vegetable oil or any high-smoke-point oil

## FOR THE MOJO SAUCE

2 large red bell peppers, de-seeded 1–2 red chili peppers, such as Fresno 4–5 cloves garlic, minced ½ tablespoon (4 g) cumin

2 teaspoons (5 g) paprika

Pinch of cayenne or red pepper flakes (optional) Salt

- 3 tablespoons (45 ml) extra-virgin olive oil
  - 1. To make the croquettes, begin the béchamel by melting the butter and warming the oil in a medium-size saucepan over medium-high heat. Add the onion and sauté for 3 minutes, until it just starts to color. Add smoked paprika, Aleppo pepper, garlic powder, nutmeg, and cayenne (if using). Season with salt and pepper. Stir to combine. Add the chorizo and sauté for 1 minute.
  - 2. Add the flour a little bit at a time, stirring continuously to prevent burning, until the flour turns a golden color. When the flour is completely incorporated and the mixture has the golden color, slowly add the milk, a little at a time, stirring continuously. Don't add more until the previous amount is fully incorporated. It will take about 15 to 20 minutes to add it all. Remove from the heat and let cool to room temperature.
  - 3. Grease the sides of a large bowl with butter and put the croquette dough inside. Cover the mixture with plastic wrap and refrigerate at least 4 hours, but preferably overnight.

- 4. When you're ready to fry the croquettes, take the béchamel out of the fridge. Shape it into small logs. You can use your hands or two spoons to shape them.
- 5. Sprinkle some flour onto a plate and roll the logs in it. Dip the flour-covered béchamel logs into the whisked eggs. You can whisk in more eggs as needed, if you run out. After the logs have been dipped in the eggs, roll each log in the bread crumbs until fully coated. Set aside. Repeat until all the logs have been breaded.
- 6. Heat the oil in a deep fryer or a large thick-bottomed saucepan to 350°F (175°C). Fry the logs in small batches until evenly golden, turning as needed, around 3 to 5 minutes on each side. Do not get tempted to crowd the fryer or saucepan. Remove the croquettes from the fryer and place on a paper towel to drain the excess oil. Repeat until all the croquettes have been fried.
- 7. While the croquettes cool, make the mojo! Using a food processor or blender, add all ingredients except the olive oil. Blend until smooth. You can also use an immersion blender or even a mortar and pestle (if you want to go old school).
- 8. To serve, spear the croquettes with cocktail swords. Use the swords to dip the croquettes into the mojo sauce before eating!

# TIP

Spanish chorizo is hard; it's similar in texture and form to salami. Mexican-style chorizo, which is soft and oily, won't work here.



□ Gentle Giant's Gargantuan Gougères

André the Giant, being a French native, had a penchant for French cuisine. In Cary Elwes's book, *As You Wish: Inconceivable Tales from the Making of The Princess Bride*, Elwes fondly recalls the occasion when André brought back wine and various other delicacies from France to a grateful crew who had been shooting in a remote part of England. *Gougères* are French pastry bites, made of a savory pâte à choux dough mixed with cheese. Generally, they are quite small, but this recipe will make them more Fezzik-sized. You can hold them in your hand like large rocks, but don't throw them at anyone because that wouldn't be very sportsmanlike.

**SERVES 8 (OR 1 GIANT)** 



## FOR THE GOUGÈRES

1 cup (235 ml) whole milk

1 cup (235 ml) water

6 tablespoons (84 g) salted butter, cut into pieces 1 teaspoon salt, or more to taste 1½ cups (188 g) plus 1 tablespoon (8 g) all-purpose flour ½ teaspoon piment d'Espelette or a pinch of cayenne pepper (optional) Pinch of nutmeg

4 large eggs

2 cups (240 g) shredded Comté or Gruyère cheese, divided Sea salt and ground black pepper

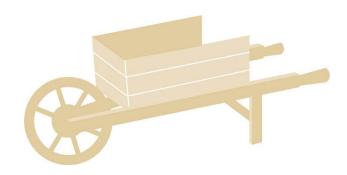
## FOR THE FILLING (OPTIONAL)

- 11 oz (312 g) chèvre, room temperature 6 oz (170 g) cream cheese, room temperature ½ cup (120 ml) heavy whipping cream 2 teaspoons (4 g) lemon zest
- 2 tablespoons (8 g) chopped fresh parsley 2 tablespoons (6 g) chopped fresh chives 2 cloves garlic, minced

Salt and ground black pepper

- 1. Preheat the oven to 400°F (200°C). Line two baking sheets with parchment paper.
- 2. To make the gougères, add the milk, water, butter, and salt to a large saucepan. Bring to a boil over medium-high heat. Add the flour, piment d'Espelette, and nutmeg, and mix vigorously with a wooden spoon until the flour is thoroughly incorporated. Reduce the heat to low, stirring constantly for about 3 to 5 minutes.
- 3. Remove the saucepan from the heat and let stand at room temperature for about 5 minutes, stirring occasionally, until the dough cools slightly. Using a hand mixer, beat in the eggs one at a time, thoroughly incorporating each egg. The dough may break initially when adding the eggs but will come together with more mixing. Stir in 1½ cups (180 g) of the cheese (reserving the rest for sprinkling).
- 4. Place mounds of dough (about 3 tablespoons each) onto the baking sheets, 2 inches (5 cm) apart. Sprinkle each mound with cheese and top with salt and pepper.

- 5. Bake for 15 minutes at 400°F (200°C) then reduce the temperature to 350°F (175°C) and bake for 30 minutes, until the gougères are puffed and browned. Turn off the oven, open the door, and let the gougères rest in the oven for about 30 minutes. They can be served like this, slightly warm, or at room temperature, but move ahead if you want to add filling.
- 6. To make the filling, using either a stand mixer or hand mixer, whip the chèvre and cream cheese together for 2 to 3 minutes, then add the lemon zest, parsley, chives, and garlic. Continue to whip for 2 to 3 minutes until everything is well incorporated.
- 7. In a separate mixing bowl, whip the heavy cream until stiff peaks form. Add the whipped cream to the chèvre mixture and mix for 2 to 3 minutes until well incorporated. Season with salt and pepper to taste. Spoon the chèvre mixture into a piping bag with a small round attachment. Pierce a small hole into the bottom or side of the cooled gougères and use the piping bag to fill with the whipped chèvre mixture. Serve immediately!





Count Rugen is Humperdinck's best friend and sidekick. He's a very diabolical and insidious presence in the film, harboring a twisted fascination with pain and inflicting it upon others. Skewers seemed highly appropriate given his well-deserved fate at the end of the film. This recipe makes exactly six, one for each of that SOB's fingers.





1 tablespoon (14 g) unsalted butter 1 large yellow onion, thinly sliced 1 teaspoon brown sugar Salt and ground black pepper

1/4 cup (56 g) crème fraîche and/or sour cream 1/2 teaspoon nutmeg (optional)

14 oz (397 g) pizza dough (homemade or store bought) ¾ cup (90 g) grated Gruyère or other alpine cheese 6 strips of bacon

- 1. Melt the butter in a medium skillet. Add the onions and sauté over low heat for 15 to 20 minutes, stirring frequently, until onions are considerably shrunk. Near the end, stir in the sugar and season with salt and pepper.
- 2. In a small bowl, mix the crème fraîche and nutmeg. Season to taste with salt and pepper.
- 3. Preheat the oven to 375°F (190°C). Roll out the dough and use a pizza cutter to cut it into twelve strips. On six of the strips, spread some of the sour cream mixture along the center. On top of that, layer on the cheese and the onions.
- 4. Take the other strips and lay them on top of the strips with the toppings. Use your hands to pinch the dough together around the edges to seal the filling inside. Small gaps and holes are okay.
- 5. Weave the filled strips securely onto the skewers, then wrap the bacon strips around them in a spiral pattern.
- 6. Line a baking sheet with aluminum foil and place a wire rack on top. Grease or spray the rack to prevent sticking.
- 7. Place the skewers on the rack and bake for 20 to 25 minutes, until both the bacon and the dough have cooked through.

## FROM THE PAGES

Christopher Guest, the actor who played Count Rugen, also starred in *This is Spinal Tap*, Rob Reiner's directorial debut. That film convinced author William Goldman that Rob was the right director to bring his story to life!





# □ "Battle of Wits" Brie and Apple Crostini

When the Man in Black approaches Vizzini holding Buttercup hostage, Vizzini has set up a nice little spread with some apples, some crusty bread, and a big hunk of white-rinded cheese. When Vizzini had the time to set all that up and where he was hiding those things is unclear, although my guess would be they were hidden in those puffy sleeves. . . . If the situation didn't call for hostilities, the three of them might have had a lovely picnic. This dish can be considered a fan-made "alternative ending" to the Battle of Wits.



## FOR THE RED WINE DRIZZLE

1 cup (235 ml) red wine 1/4 cup (85 g) honey Pinch of sea salt

#### FOR THE CROSTINI

- 1 baguette
- 1 tablespoon (15 ml) extra-virgin olive oil 7 oz (198 g) Brie, sliced
- 2 Honeycrisp or Pink Lady apples, thinly sliced  $\frac{1}{2}$  cup (60 g) chopped candied walnuts, pecans, or pistachios
  - 1. Add the wine, honey, and salt to a large pan over medium heat. Simmer until the liquid is reduced to approximately ¼ cup (60 ml). Set aside.
  - 2. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper. Using a serrated knife, slice the baguette crosswise on a slight diagonal into ½-inch (1-cm)-thick slices. Transfer the slices to the prepared baking sheet and brush them with olive oil.
  - 3. Top each piece of bread with 1 to 2 slices of Brie. Place in the oven for about 5 minutes, or until the bread turns golden brown at the edges and the Brie is melty.

4. Add one or two apple slices on top of each crostini. Drizzle each crostini with the red wine sauce that was set aside earlier and sprinkle with candied nuts.



□ The National Dish of Florin

Florin is the fictional kingdom in which most of the story takes place. But what sort of place is Florin, and, more importantly, what do people eat there? This recipe is a take on a Danish dish called "Burning Love," which is a sort of true love and an inferior form of "twu wuv." Burning love is topped with caramelized onions and bacon. If you're really not a fan of rutabagas, toss the rutabagas at the screen during the "booooo!" scene

(assuming your television is insured against root vegetable related damages) and use turnips or potatoes instead.



## **INGREDIENTS**

#### FOR THE MASH

2 lb. (907 g) rutabaga, peeled 1 teaspoon kosher salt 1 tablespoon (13 g) granulated sugar ⅓ cup (75 g) unsalted butter

½ cup (115 g) sour cream

Pinch of nutmeg (optional)

Salt and ground black pepper

#### FOR THE TOPPING

1 lb. (454 g) bacon, diced

1 large yellow or red onion, sliced Chopped fresh chives and/or flat-leaf parsley Pickled beets (optional)

- 1. To make the mash, cut the peeled rutabagas into 1- to 2-inch (2.5- to 5-cm) chunks. Place the rutabagas in a large saucepan and cover with water. Add the salt and sugar. Bring to a boil over medium-high heat. Reduce the heat to low, cover, and let it simmer for about 30 minutes or until tender.
- 2. To make the topping, fry the bacon in a large skillet over medium-high heat until done to your liking. Set the bacon aside but keep the fat in the pan. Reduce the heat to low, and add the onions to the pan. Cook for 15 to 20 minutes, or longer for caramelization. Discard or keep any remaining fat in the pan at your discretion.
- 3. Drain the cooked rutabagas and let them dry in a colander for 5 minutes. Mash the rutabagas with the butter, then mix in the sour cream and nutmeg (if using). Season with salt and pepper to taste.
- 4. Portion out the servings of mashed rutabaga. Create a well in the middle of each serving and spoon some onions into the well, then top

with the bacon. Garnish with chives and serve with pickled beets on the side (if desired).

# FROM THE PAGES

If you are asking yourself, 'why rutabagas?' That's normal. I'll clarify. Goldman wrote in *Buttercup's Baby* that Florin is the "root vegetable capital of Europe" and the national dish is . . . yep, rutabagas. He also states that Florin is located somewhere between Germany and Sweden, and although I'm reasonably sure he intended Florin's location to be ambiguous, this corresponds roughly to Denmark!



The sword fight between the mysterious Man in Black and Inigo Montoya is no doubt one of the most thrilling in film history. Cary Elwes and Mandy Patinkin studied fencing and trained diligently so they could do all the fighting themselves without doubles. To commemorate this incredible feat, I concocted these two fondues. The Man in Black's fondue can be made with either black truffle or black garlic and fontina cheese. Inigo's fondue is flavored with Manchego, smoked paprika, and brandy. For an extra challenge, try using your nondominant hand to skewer and dip, but don't hurt yourself if engaging in any skewer duels!

SERVES 8 TO 10



## **INIGO'S FONDUE**

1 clove garlic, peeled and cut in half 1 tablespoon (8 g) cornstarch

2 cups (240 g) grated Comté or Gruyère cheese 2 cups (200 g) grated Manchego cheese ½ cup (120 ml) dry white wine or chicken broth 1–2 teaspoons (3–5 g) smoked paprika 1 tablespoon (15 ml) brandy (optional)



## MAN IN BLACK'S FONDUE

1 clove garlic, peeled and cut in half 1 tablespoon (8 g) cornstarch

2 cups (240 g) grated Gruyère or Emmentaler cheese 2 cups (220 g) grated fontina cheese ½ cup (120 ml) dry white wine or chicken broth 1–2 teaspoons (5–10 ml) black truffle oil or 1 tablespoon (10 g) minced black garlic ¼ of a black truffle, shaved, or ground black pepper (optional)



## **SUGGESTIONS FOR DIPPERS**

"Life is Pain" Pandemain (here) or French bread, cubed Buttercup's Perfect (Chicken) Breasts (here) or cooked chicken, cubed Roasted baby potatoes

Sliced apples

Cherry tomatoes

Steamed or roasted veggies

Cornichons, rinsed and patted dry Spanish chorizo

- 1. Make each fondue separately in a medium saucepan before transferring them to the serving vessel(s). Cut the garlic cloves in half and rub each saucepan with the cut side.
- 2. Thoroughly mix the cornstarch with the two grated cheeses in a large mixing bowl. Set aside.
- 3. Heat the wine over medium heat until you begin to see bubbles rise to the surface. Do not boil. Add the cheeses by small handfuls slowly, stirring continuously in a figure-eight motion.

- 4. Once the fondue reaches a hot and melted—but not boiling—consistency, stir in the flavorings. For Inigo's fondue, add smoked paprika and brandy (if using). For the mysterious Man in Black's fondue, add shaved black truffle and black truffle oil.
- 5. Rub each of your serving destination(s) with garlic. Transfer the fondue to the serving vessel(s) and keep warm. Continue to stir occasionally until it's serving time, which should be as soon as possible. Serve with skewers and an assortment of dippers.

## TIP

Much like sword fighting with your nondominant hand, making two fondues at once can be a little tricky. The process for these two is pretty much the same, but you'll need to keep both the fondues warm for serving. Ideally, you can use a fondue set or a small crockpot. Or if you need to, you can use a hotplate, or a pot stand with some tea candles underneath, and a small saucepan over that. Any combination of these will work.



Mawidge may be what brings people together, and chicken wings are often found whenever people gather. Taking inspiration from a few different chicken dishes from the Middle Ages, these wings are flavored with spices and honey and topped with fried almonds. Think of them as hot wings, Florin style! And instead of watching the football game on TV, imagine you're spectating a joust or a duel. Or perhaps a very strange royal wedding?

SERVES 3 TO 5



### FOR THE WINGS

1 tablespoon (15 g) kosher salt

1 tablespoon (14 g) baking powder 1 tablespoon (6 g) ground black pepper 1 tablespoon (7 g) French four spice 1 tablespoon (7 g) paprika

3 lb. (1.4 kg) chicken wings (drums and flats)

### FOR THE GLAZE

½ cup (112 g) salted butter

1 tablespoon (7 g) French four spice 1 tablespoon (6 g) ground black pepper 1 tablespoon (7 g) paprika

1 tablespoon (6 g) orange zest

6 tablespoons (120 g) honey, warmed 2 tablespoons (28 ml) orange juice

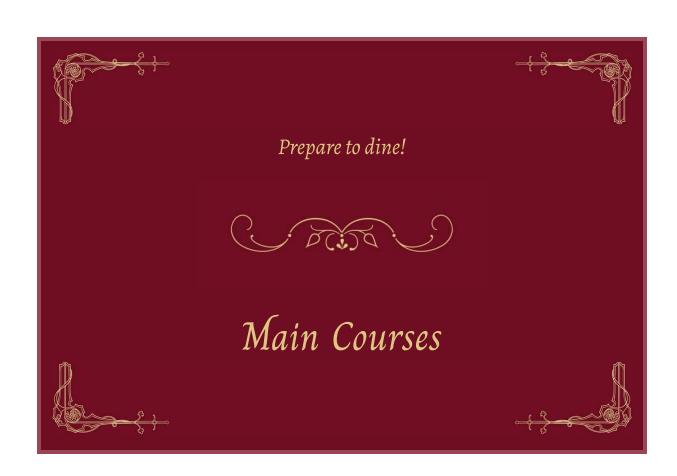
### FOR THE TOPPING

2 tablespoons (28 g) salted butter ½ cup (56 g) sliced almonds

- 1. Mix all spices for the chicken wings in a small bowl. In a separate large mixing bowl, add the chicken wing pieces. Sprinkle in the spice mixture slowly while tossing wings to coat evenly on all sides. Cover and place in the refrigerator for at least 4 hours or overnight. Remove from the fridge and let it rest for about 1 hour.
- 2. Set an oven rack or broiler rack to a level 6 to 7 inches (15 to 18 cm) from the broiler and preheat the oven broiler to about 500°F (260°C). Grease a baking sheet or cover it with aluminum foil or parchment paper. Lay chicken wings skin-side down (bottom side facing up) on the prepared baking sheet.
- 3. To make the glaze, melt the butter in a microwave or saucepan. Add the spices and zest. Stir well, then stir in the honey and orange juice. Mix until well incorporated. If the honey doesn't completely mix with the melted butter, you may need to heat it up.
- 4. To make the topping, melt the butter in a small skillet over medium heat. Add almond slices. Cook until lightly browned and toasted, stirring frequently. Remove from the heat when toasted. It's easy to burn these so watch carefully.
- 5. Place chicken wings under the broiler for 15 minutes. Remove the chicken wings and flip them over skin-side up. Return to the broiler for

- 15 minutes. Check occasionally to prevent burning. Remove from the oven and place the wings in a medium-size, clean mixing bowl.
- 6. Pour the glaze mixture over the wings while tossing to coat all sides. Add the almond topping and toss again.







In the Pit of Despair, the Albino walks in carrying a plate of food and drink for Westley. I have freeze-framed and scanned this scene many times trying to figure out what's on the plate. And pork tenderloin is my best guess. This roasted pork tenderloin with apples and a bright, herbaceous sauce could even make you hale and hearty enough to withstand The Machine.

**SERVES 4 TO 6** 



### FOR THE ROAST

- 1 (2 lb. or 907 g) pork tenderloin (or 2 lb. [907 g] chicken breasts for kosher) 1 teaspoon salt, or more to taste ½ teaspoon ground black pepper, or more to taste 6 cloves garlic, minced
- 1 tablespoon (2 g) finely chopped fresh rosemary 2 tablespoons (30 ml) extra-virgin olive oil 1 tablespoon (15 ml) apple cider vinegar 2 Honeycrisp, Pink Lady, or Fuji apples, cored and quartered 1 yellow onion, cut into eighths
- 3 tablespoons (42 g) unsalted butter, cut into small pieces 2 sprigs of fresh rosemary
- 2 sprigs of fresh thyme
- 2 sprigs of fresh sage
- 1/4 cup (85 g) honey

#### FOR THE SAUCE

- 1 Braeburn or Granny Smith apple, cored and quartered 1 tablespoon (6 g) lemon zest
- 3 tablespoons (45 ml) lemon juice, or more if needed 5 cloves garlic, minced
- 1 teaspoon finely chopped fresh sage 1 teaspoon finely chopped fresh, flat-leaf parsley 1 teaspoon finely chopped fresh mint ½ teaspoon finely chopped fresh rosemary ¼ cup (59 ml) extravirgin olive oil, or more if needed Salt and ground black pepper
  - 1. To make the roast, preheat the oven to 400°F (200°C). Score the meat in a crisscross pattern.
  - 2. In a small dish, add the salt, pepper, and garlic. Crush it with the side of a knife to create a paste. Mix the chopped rosemary into the paste. Rub the garlic-rosemary paste evenly over all sides of the meat, pressing it into the scored parts. Set aside at room temperature for 30 minutes.
  - 3. Heat the oil in a medium-large, cast-iron skillet over medium-high heat, add the pork and sear on all sides until it's deep golden brown, about 5 minutes per side. Once you have browned all sides, set the tenderloin aside on a plate. Deglaze the pan with the apple cider vinegar, then turn the stove off.
  - 4. Scatter the apples, onion, butter, rosemary, and sage around the pan. Place the tenderloin on top of the onion, apples, and herbs, and pour in any accumulated juices from the plate. Drizzle everything with honey.
  - 5. Roast the pork for about 25 minutes, until a thermometer inserted into the thickest part reads 145°F (63°C). If using chicken breasts, the internal temperature should read 165°F (74°C).

- 6. In the meantime, make the sauce. Place all the sauce ingredients in a blender and pulse until it's around the same consistency as chimichurri. You may need to add more olive oil and lemon juice to achieve this. Adjust the seasonings to taste.
- 7. Let the meat rest for 15 to 20 minutes before slicing. Slice crosswise into ¾-inch (2-cm)-thick slices. Serve on top of the onions, apples, and pan sauce, and drizzle the herb sauce on top.

### FROM THE PAGES

The book does not specifically mention what kind of food the Albino brings Westley but Westley does note that the food was hot and nourishing and was given along with good wine and brandy.



⊲ Buttercup's Perfect (Chicken) Breasts

When Buttercup attempts to plunge a dagger through her broken heart, Westley stops her by lamenting the loss of her perfect breasts. There are a lot of ways to cook chicken breasts, but the simplest, most elegant way is poaching. Poached chicken breast is soft and delicate, one could even say . . . supple. Look, I'm trying to keep this PG but you get the idea. A poached chicken breast, when done right, is absolute perfection.

SERVES 2



- 2 skinless boneless chicken breasts 2 large cloves garlic, smashed
- 1 bay leaf
- 1 sprig of fresh thyme
- 1 sprig of fresh rosemary
- 1 sprig of fresh, flat-leaf parsley 1 teaspoon peppercorns
- 1–2 shallots, peeled and quartered Kosher salt
- 4–6 cups (940 ml to 1.4 L) chicken broth (may vary)
  - 1. Place everything but the chicken broth in a medium saucepan or small stockpot. Generally, you want the breasts in the center of the pot, parallel to each other but not touching. Arrange all the herbs and aromatics evenly around them. Add enough chicken broth to cover the breasts by about ½ inch (1 cm).
  - 2. Clip a candy thermometer to the side of the pot. Heat over mediumhigh heat until the temperature of the stock reaches 170°F (77°C). Cook for about 20 to 24 minutes, adjusting the heat to keep the liquid between 170°F (77°C) and 180°F (82°C) until an instant-read thermometer inserted into the thickest part of chicken breast registers 165°F (74°C).
  - 3. Remove the chicken breasts from the liquid using a slotted spoon or tongs. Let them rest for 5 to 10 minutes before serving.



Like many of Miracle Max's lines in the film, the MLT line was completely improvised by Billy Crystal. While filming the Miracle Max sequences, director Rob Reiner had to walk off the set so as to not ruin takes by laughing out loud and Mandy Patinkin has said that the only injury he sustained during filming was a bruised rib from holding back laughter. Mutton is the culinary term for sheep meat. It was extremely popular in the late Medieval and early Renaissance period throughout Europe. It's an inherently non-lean cut of meat and a "lean" cut of mutton, like Max so passionately describes, would actually taste like lamb. This sandwich has it

all: lean "mutton," crispy red lettuce and, of course, those perky heirloom tomatoes. Better than true love? You decide.

### SERVES 4 TO 6



### **INGREDIENTS**

### FOR THE LAMB

1 leg of lamb, butterflied and trimmed 4 teaspoons (20 g) kosher salt, or to taste 6 cloves garlic, minced

½ cup (48 g) finely chopped fresh mint ¼ cup (7 g) chopped fresh rosemary 3 tablespoons (45 ml) extra-virgin olive oil

### FOR THE SANDWICH

1 "Life is Pain" Pandemain (here) or bread of your choice, sliced 1 head baby red butter lettuce Extra-virgin olive oil (optional) Red wine vinegar (optional)

1/4 cup (60 g) mayonnaise

1 teaspoon lemon juice

1 clove garlic, minced

1 ripe tomato, sliced

1 sweet onion, sliced very thin (optional) Salt and ground black pepper (optional)

- 1. To make the lamb, make shallow diagonal slices in the thicker parts of the lamb and gently press the slices open like pages in a book. Then, lightly score the meat in a 1-inch (2.5-cm) crosshatch.
- 2. Oil a wire rack and set it over a rimmed baking sheet. Place the lamb on the rack.
- 3. In a small dish, add the salt, garlic, mint, and rosemary. Stir in the olive oil to make a paste. Rub the garlic-herb mixture over the prepared lamb, working the mixture into all the crevices. Let the lamb rest for 1 hour for it to come to room temperature.
- 4. Preheat the oven to 425°F (220°C). Transfer the baking sheet with the lamb still on the wire rack and roast it for 25 to 35 minutes, depending on desired doneness. For medium-rare an instant-read thermometer will register 125° to 130°F (52° to 55°C). For medium, it's 140° to 145°F (60° to 63°C). Let the lamb rest until it's room temperature

- before slicing. Once at room temperature, cut the lamb into thin slices, against the grain whenever possible.
- 5. To make the sandwich(es), toast the bread slices lightly if you like. Drizzle the lettuce with olive oil and red wine vinegar. In a small dish, mix the mayonnaise, lemon juice, garlic, and a pinch of salt. Let it settle for a minute.
- 6. Spread the mayonnaise mixture on two slices of bread. Add a piece or two of lettuce and a slice or two of the tomato onto the mayo side of one of the bread pieces. Season the tomato with salt and pepper. Add a few slices of your lamb, followed by the onion. Top it off with the other bread slice, mayo side down.
- 7. Cut the sandwich in half before serving. Repeat this step for more sandwiches!

# TIP

You can substitute with a beef round roast if eating sheep isn't your thing (cooking time may vary).



The final terror Westley and Buttercup encounter in the Fire Swamp are the Rodents Of Unusual Size (R.O.U.S.). And if a person was stuck in the Fire Swamp long enough (or inexplicably built a summer home there) they might eventually find themselves roasting a R.O.U.S. over an open flame spurt. Sculpting a monstrous rodent out of meat is oddly satisfying and makes this recipe a fun activity for the whole family!

SERVES 8 TO 10



### FOR THE MAC 'N' CHEESE

2 cups (210 g) elbow macaroni

1 tablespoon (14 g) butter

3/4 cup (175 ml) heavy whipping cream 2 eggs, lightly beaten

4 oz (113 g) cream cheese

½ teaspoon coarse or medium grind black pepper ½ teaspoon sea salt

½ teaspoon onion powder

2 cups (240 g) grated sharp Cheddar 1 cup (120 g) mild Cheddar

### FOR THE MEATLOAF

3 lb. (1.4 kg) ground beef, turkey, and/or pork 2 cups (230 g) bread crumbs

4 eggs, lightly beaten

1 white onions, chopped very fine 4–6 cloves garlic, minced

3 tablespoons (45 ml) Worcestershire sauce Salt and ground black pepper

Other seasonings (your preference and to taste)

### FOR THE SAUCE

½ cup (120 g) ketchup

½ cup (75 g) unpacked brown sugar 2 tablespoons (22 g) mustard

2 tablespoons (30 ml) Worcestershire sauce 1 packet French onion soup mix

### FOR THE FACE

2 whole black olives

1–2 small red potatoes

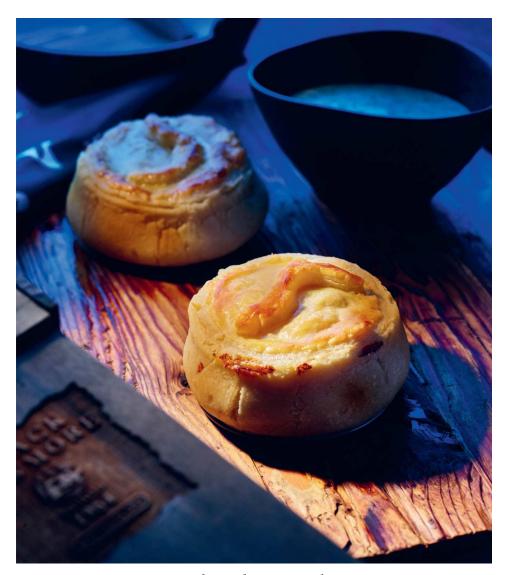
6–8 pieces uncooked capellini or spaghetti 6 whole thin cloves garlic



1. To make the mac 'n' cheese, fill a medium saucepan with enough water to cover the pasta by about 2 inches (5 cm) and add some salt. Bring to a boil. Add the pasta and cook for 10 minutes, or until the

- pasta is soft but chewy. Drain the pasta and place it in a mixing bowl. Add the butter and toss, to add flavor and to prevent it from sticking together.
- 2. Using a whisk, mix the cream and eggs until well blended. Add to a medium saucepan and turn the heat to low. When the mixture is hot but not boiling add the cream cheese, salt, pepper, and onion powder, and stir until melted and incorporated. Add the sharp Cheddar and stir until melted and smooth. Continue to cook until the sauce reduces a bit, stirring occasionally. Pour sauce over cooked macaroni and stir until mixed thoroughly. Set aside.
- 3. To make the sauce, combine all ingredients in a small bowl. Set aside.
- 4. Preheat the oven to 375°F (190°C). To make the meatloaf, grease a large roasting tray. Add all the meatloaf ingredients to a large mixing bowl, and, using your hands, mix thoroughly.
- 5. Take a little less than half of the meatloaf and shape it like a large, flat rodent. On its "body," form a shallow groove or well for the mac 'n' cheese. Drizzle some sauce into the groove. Spoon the mac 'n' cheese into the well. Since you'll be adding a second layer of meat, try to estimate the height of the rodent when you add the second layer of meat. Fit as much pasta as you can without overflowing the well, you will likely have some excess pasta. Drizzle some sauce on top, then top with the mild Cheddar.
- 6. Take the rest of the meat mixture and flatten it out into an oval-ish shape; it doesn't have to be perfect. Place the oval on top of the macaroni. Use your hands to seal the top part of the meatloaf with the bottom part and mold the body of the R.O.U.S around the mac 'n' cheese. It helps to have a visual reference, so pop on the Fire Swamp scene for ambience.
- 7. Once you've created the rodent shape, add the face: a screengrab for reference helps here. Use a knife to slice two thin rounds out of the red potato to act as the ears. Slice off the end of a smaller red potato to act as the nose, carving in two holes for nostrils. Slice up some garlic for the fangs. Break the noodles in half and use them for the whiskers. Add two black olives for the beady eyes, sticking them most of the

- way into the meat. This meatloaf holds its shape pretty well; if you're satisfied with how it looks uncooked, it won't change too much when you cook it.
- 8. Brush the entire meatloaf with the remaining sauce and cook in the oven for 1 hour. When serving to guests, it makes for a better presentation to serve slices from the body, leaving the head for last!



Shrieking Eel Pie

In one of the more intense scenes, Buttercup is surrounded by bloodthirsty eels who, according to Vizzini, shriek when they are about to dine on human flesh. But what if Buttercup turned the tables and ate the eels? In

locations where eels are plentiful, they often become part of the local diet, prized for their succulent meaty flavor, and they were commonly cooked into pies throughout Medieval Europe. Perhaps that fisherman really was out for a pleasure cruise through eel-infested waters after all! Mashed potatoes are the traditional side for this dish. You can also use The National Dish of Florin (here).



### FOR THE CRUST

2 cups (250 g) all-purpose flour

1 teaspoon salt

<sup>3</sup>/<sub>3</sub> cup (150 g) lard or cold butter 5 tablespoons (75 ml) ice water, or as needed 1 (17.3-oz or 490-g) packet frozen premade puff pastry 1 egg, lightly beaten

### FOR THE FILLING

1/4 cup (60 ml) Worcestershire sauce 6 garlic cloves, minced

2 shallots, thinly sliced

1 lb. (454 g) cooked eel (unagi), chopped (substitute cooked trout, catfish, or Japanese eggplant) ½ lb. (226 g) baby bella mushrooms, chopped ½ cup (120 ml) cooking sherry

½ teaspoon nutmeg

6 yolks from medium-boiled eggs

Juice from ½ lemon

Salt and ground black pepper

### FOR THE PARSLEY SAUCE (OPTIONAL)

1/4 cup (55 g) unsalted butter

1/4 cup (32 g) all-purpose flour

1¾ cups (410 ml) chicken broth

½ cup (30 g) chopped fresh, flat-leaf parsley 2 cloves garlic, minced

2 teaspoons (10 ml) malt vinegar

Salt

1. Before you begin, combine the garlic and the Worcestershire sauce for the filling in a small bowl. Set aside.

- 2. To make the crust, combine the flour and the salt in a medium mixing bowl. Work in the lard until the mixture resembles coarse crumbs. Sprinkle in the ice water, a tablespoon (15 ml) at a time, until the pastry holds together. Shape the dough into a ball, cover with plastic wrap and chill it in the fridge for 30 to 40 minutes.
- 3. Bring out the pie dough and let it warm up slightly, just enough so it can be rolled out. Roll it out on a lightly floured surface until it's about ½-inch (3-cm) thick. Grease four 4-ounce (118-ml) ramekins with butter and line them with the crust, trimming off any excess.
- 4. In a medium saucepan, sauté the shallots over medium heat until translucent and just beginning to brown, then add the chopped eel and mushrooms. Cook until the eel starts to brown, then add the sherry, nutmeg, Worcestershire sauce, and garlic. Season to taste with salt and pepper. Cook for 5 to 7 minutes. Drain the excess liquid, but leave a little behind. Stir in a little flour or cornstarch to thicken the liquid into a gravy-like consistency. Taste and adjust seasoning. Set aside and let it cool down for 10 minutes.
- 5. Preheat the oven to 425°F (220°C). Roll out the puff pastry to a ¼-inch (6-mm)-thick sheet and use a knife to cut tops for each pie—estimate about 1 inch (2.5 cm) bigger than your ramekins.
- 6. Distribute the filling evenly among the ramekins, then top with the crumbled egg yolks. Sprinkle each with the lemon juice, then drape the puff pastry tops over the pies. Trim any excess puff pastry and crimp the edges with your fingers to seal. You can use any excess dough to carve out little eels and place them on top of the pies. Brush the pies with egg wash.
- 7. Add about ½ inch (1 cm) of lukewarm water to a roasting pan, then place the ramekins in it. Put this in the oven at 425°F (220°C) for about 15 minutes. Lower the heat to 325°F (165°C) and cook for another 25 to 30 minutes, until the puff pastry is golden brown and flaky.
- 8. To make the parsley sauce (if using), melt the butter in a small saucepan over a medium heat and whisk in the flour to make a paste. Gradually stir in the broth, stirring regularly and bringing it all to a

- simmer, then stir in the parsley, garlic, malt vinegar, and salt. Keep stirring until the sauce is thickened and smooth. Remove from the heat and set aside.
- 9. Remove the pies from the oven and let settle for 5 to 10 minutes before serving. If you are using the parsley sauce, pour it generously over the pies.

# TIP

Japanese eggplant makes a wonderful veggie substitution for eel.



# → Hippopotamic Land Mass Lollipops

Meat lollipops are usually made with chicken legs, but for a giant like Fezzik, turkey legs are the only appropriate size. After all, it's not Fezzik's fault that he's the biggest and strongest. He doesn't even exercise! These giant meat sticks can be used as dumbbells (if you want to get big and strong like Fezzik), and they have a succulent sweet and smoky flavor that will satisfy the giant in you. Feel free to adjust the spice levels in the rub to suit your tastes.



### FOR THE LOLLIPOPS

2 turkey legs

10–12 thin strips of bacon or turkey bacon Pomegranate molasses, maple syrup, or honey (optional) Dry rub (see below)

### FOR THE RUB

2 teaspoons (10 g) kosher salt

1 tablespoon (10 g) unpacked dark brown sugar 1 teaspoon garlic powder

1 teaspoon cumin

½ teaspoon allspice

½ teaspoon dried oregano

1/4 teaspoon Aleppo pepper

1/4 teaspoon black pepper

1/4 teaspoon turmeric

1/4 teaspoon smoked paprika

- 1. To make the rub, combine the ingredients in a small bowl.
- 2. Generously season the meat with three-quarters of the rub and let sit at room temperature for 30 minutes. Wrap the meat with the bacon and use toothpicks to secure it. Use the remaining rub to season the bacon.
- 3. Wrap the exposed bone with aluminum foil and tie the two turkey legs together at the top of the bone using twine, this will help them to stand

- with bones upright for a more even cook.
- 4. If you are smoking the turkey legs, smoke for 20 to 25 minutes at 450°F (230°C) until golden brown outside, then for another 30 to 40 minutes at 325°F (165°C) until the internal temperature reaches 160°F (71°C).
- 5. If you are roasting them, roast for 20 to 25 minutes at 450°F (230°C) until golden brown outside, then for another 20 to 25 minutes at 325°F (165°C) until the internal temperature reaches 160°F (71°C). Cooking times may vary a bit depending on the size of the turkey legs.
- 6. Brush with the pomegranate molasses (if using) 10 minutes before cooking is complete. Cut the twine before serving.

# TIP

To make the lollipops, you'll need to french the turkey legs to get a clean bone handle. Your butcher might be able to do this for you which will save time, but it's totally possible to do it yourself: use a paring knife to slice around the circumference of the leg just below where the meat begins to swell at the ankle. This will expose the bone along with some tendons. Scrape the skin and cartilage off toward the end of the bone, making sure the knife is always moving away from you. Use some paper towels to rub and pull away all the scraped skin from the bone. Use a pair of clean pliers and grip the end of each tendon and pull firmly to remove them. Some meat might come off with them, but you can use your knife to carefully separate the meat from the tendon as you pull. Use your paring knife to clear away anything remaining in the crevices of the bone and gently push the meat up the bone to make a rounder shape. You should now have a clean handle to grip and a tendon-free round of meat to bite into once cooked, like a giant lollipop! Repeat this process for the second turkey leg.



During their chatty duel, the Man in Black and Inigo admire each other's skill and reference specific techniques. The techniques discussed are actually real fencing techniques from the sixteenth and seventeenth century. One of these is the Capo Ferro technique, named after Ridolfo Capo Ferro, a seventeenth century Italian fencing master. For this dish I combined Italian caponata (a sort of relish consisting of chopped eggplant and various other vegetables) with farro (a grain that's popular in Italy). It is easy to make this vegan by using vegetable broth and skipping the cheese topping. If you're an omnivore, you can add meat, like Buttercup's Perfect (Chicken) Breasts (here).



### FOR THE FARRO

1/4 cup (59 ml) extra-virgin olive oil 1 stalks celery, chopped

1 carrot, chopped

1 yellow onion, chopped

5 cloves garlic, chopped

½ lb. (226 g) Italian farro

2-3 cups (475-705 ml) chicken or vegetable broth 2 bay leaves

Salt and ground black pepper

### FOR THE CAPONATA

1 medium eggplant

1/2 cup (118 ml) extra-virgin olive oil, plus more as needed 1 stalks celery, diced

1 yellow onion, diced

4 cloves garlic, minced

1 (14.5-oz or 411-g) can plum tomatoes, crushed ½ cup (75 g) golden raisins, softened in warm water 1–2 tablespoons (20–40 g) honey

1/4 cup (36 g) capers

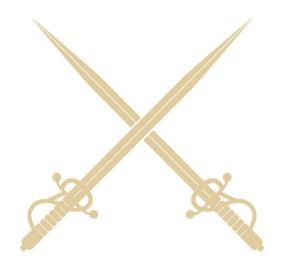
1/4 cup (32 g) kalamata olives, pitted and sliced 1/4 cup (35 g) pine nuts, toasted

2 tablespoons (28 ml) red wine vinegar 1–2 teaspoons (2–4 g) red pepper flakes 1–2 tablespoons (4–8 g) chopped fresh, flat-leaf Italian parsley 1–2 tablespoons (4–8 g) chopped fresh oregano Salt and ground black pepper

Burrata or chèvre cheese (optional)

- 1. To prepare the eggplant, slice it into ½-inch (1-cm)-thick disks. Lay them out on a sheet pan and salt generously. Let sit for 40 to 45 minutes to pull out moisture.
- 2. To make the farro, heat the oil in a large saucepan. Add the vegetables and sweat until soft. Add farro and stir for 1 minute. Add the chicken broth and bay leaves, and bring to a boil. Reduce to a simmer and cook until tender, about 25 to 30 minutes. Season with salt and pepper to taste. Set aside.

- 3. To make the caponata, rinse and pat the eggplant dry with a paper towel, then dice it. In a large sauté pan, heat the olive oil over mediumhigh heat and brown the eggplant for 5 to 6 minutes. Remove the eggplant from the pan and set it aside.
- 4. Add the celery, onion, garlic and, if necessary, more olive oil. Cook for 5 minutes, until onions are completely softened and have begun to brown. Add the tomatoes and cook until the excess moisture has begun to evaporate. Add the raisins, honey, capers, olives, pine nuts, vinegar, red pepper flakes, and cooked eggplant. Stir for 2 minutes, then remove from the heat. Add the chopped herbs and season to taste.
- 5. To serve, add the farro on the serving plate(s) then spoon the caponata on top. Top with burrata (if using). If you are feeding a large party, you can serve this in a casserole dish by layering the farro, followed by the caponata. If you're using, add the burrata on top of the caponata.





Salmagundi is a hodgepodge salad thought to have been popular among pirates in the seventeenth century. It was sort of like pirate charcuterie. Due to the length of sea voyages, most ingredients were foods with low perishability: cured meats, hard cheeses, olives, and other preserves. Chickens were often kept on board for eggs (and eventually eaten), so eggs and chicken were also common ingredients. Whenever fresh fruits or vegetables were available, they'd be added too. It's likely Westley occasionally dined on salmagundi during his years aboard *Revenge*, perhaps before bedtime when Ryan would wish him goodnight.



### FOR THE DRESSING

1/4 cup (12 g) minced fresh chives

4 cloves garlic

1/4 cup (60 ml) apple cider vinegar, or more if needed 2 tablespoons (28 ml) lime juice

 $\frac{1}{2}$  cup (24 g) chopped fresh herbs, such as mint, basil, thyme, or dill  $\frac{1}{2}$  cup (118 ml) extra-virgin olive oil, or more if needed 2 tablespoons (40 g) honey

1/4 teaspoon cayenne (optional)

2–4 slices of jalapeño (optional) Salt and ground black pepper

### FOR THE SALMAGUNDI

1 cup (110–150 g) whole new potatoes 1 tablespoon (15 ml) olive oil

Sea salt and ground black pepper

Radicchio or red-leaf lettuce

- 1 Buttercup's Perfect (Chicken) Breasts (here), sliced 3 medium-boiled eggs, peeled and halved 1 cup (180 g) baby heirloom tomatoes, halved Grapes (on the vine)
- 6–8 oz (170–226 g) prosciutto or serrano ham Anchovies and/or sardines (optional) 1 cup (128 g) pitted mixed olives 1 cup (100 g) haricot verts, green beans, and/or asparagus, blanched 6 oz (170 g) hard cheese of your choice, thinly sliced 2 shallots, sliced
  - 1. To make the dressing, add all ingredients into a blender and blend until smooth. You may need to add more olive oil and vinegar to get the right consistency for a dressing. Adjust the seasonings to taste. Set aside until serving time. It can be stored in the fridge, but give it time to come to room temperature before serving because the olive oil will solidify at low temperature.
  - 2. To make the salmagundi, preheat the oven to 250°F (120°C).
  - 3. Place the potatoes in a medium mixing bowl and toss with olive oil, salt, and pepper. Spread the potatoes in a single layer on a parchment-lined baking sheet. Roast for 20 to 30 minutes, or until the potatoes can be easily pierced by a fork.
  - 4. Cover a large serving platter with radicchio, then arrange the rest of the items, aside from the shallots, on top of that. The ingredients should be separate but touching. Garnish with the sliced shallots.

5. Add the dressing to a dressing pitcher and place it on the serving platter. Serve with a set of tongs so guests can pick what they want and put it on their plates.

### FROM THE PAGES

There's a good reason for the spicy vinaigrette: when Westley is recounting his journey of becoming the Dread Pirate Roberts, he mentions that the ship's cook didn't know the difference between table salt and cayenne pepper. Whether intentional on Goldman's part or not, there's some basis for this in historical fact! It wasn't uncommon for cooks on ships to season food more aggressively to distract from the fact that some ingredients weren't entirely fresh.

# TIP

This is a versatile dish that's easy to make vegetarian or even vegan. You can nix the ingredients you can't eat and add grilled Halloumi, nuts, roasted chickpeas, vegan/vegetarian proteins of your choice, or any other ingredient you like.



Much like Humperdinck himself, this dish looks elegant and a bit fussy but it's actually quite simple. Really, any "wart-hog faced buffoon" can make it! It's a showstopper that would look spectacular adorning any castle feast, and since it feeds a crowd, you might want to save it for special occasions. I chose pork because Westley calls Humperdinck a "pig" more than once throughout the film. If pork is a deal-breaker for you, this can also be done with standing beef rib roasts or racks of lamb (cooking time may vary).

**SERVES 12 TO 14** 

### FOR THE ROAST

7–8 lb. (3.2–3.6 kg) crown roast of pork (12–14 ribs), room temperature (see note) Salt and ground black pepper

5 cloves garlic, peeled and halved lengthwise 2–3 sprigs of fresh thyme

2-3 sprigs of fresh rosemary

1 yellow onion, peeled and cut into eighths 1 large orange, sliced (Keep the peel on!)

### FOR THE RUB

1/4 cup (59 ml) extra-virgin olive oil 6 cloves garlic, minced

2 teaspoons (1 g) chopped fresh rosemary 2 teaspoons (1 g) fresh thyme

4 teaspoons (20 g) salt

2 teaspoons (4 g) ground black pepper Zest of 2 oranges

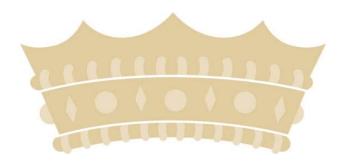
- 1. Preheat the oven to 450°F (230°C).
- 2. To make the rub, combine all the rub ingredients in a small bowl. Set aside.
- 3. To make the roast, season the cavity of the pork with salt and pepper and stuff it with the garlic, sprigs of rosemary, thyme, onion, and orange slices. This is just to impart flavor. Wrap the ends of the ribs with small pieces of aluminum foil to prevent burning.
- 4. Place the roast on a rack in a roasting pan and use your hands to coat the surface of the meat with the rub. Pour  $\frac{1}{2}$  inch (1 cm) of water in the bottom of the pan and place the pork in the oven.
- 5. Roast for 15 minutes, then reduce the oven temperature to 325°F (165°C). Continue roasting until a thermometer inserted in the thickest part of the meat registers at least 145°F (63°C). Total cooking time should be around 2 hours for a 7- to 8-pound (3.2- to 3.6-kg) roast.
- 6. Allow the roast to rest for at least 20 minutes before serving. To serve, carve the roast by slicing between the rib bones to separate into individual chops.

**NOTE:** DIY Crown Roast Cut: You'll need 2 racks of pork loin chops, lamb racks, or beef rib roasts. If the ribs are not frenched, start by frenching each rib by trimming and scraping away the meat, fat, and sinew from the

exposed end of the ribs so that a section of the bones is bare. Remove the skin that covers the bottom of the rib. Score the rib-side near the cap and on the backside of the bones to allow the rib roast to flex and bend. Lay the two roasts end to end and tie them together with a butcher's twine by the rib bones. Bend the ribs until they form a circular crown and tie the other side of the bones together. To hold the crown-shape while cooking, wrap butcher's twine around the entire roast twice and tie into a tight double knot.

### FROM THE PAGES

In the book, Humperdinck holds a feast featuring "Essence of Brandied Pig," but things go terribly wrong when they try to light the pigs on fire. If you like, heat ¼ cup (80 g) of apricot preserves in a saucepan, remove from the heat and add ¼ cup (60 ml) of brandy to the heated mixture. Ignite with a lighter and pour the mixture over the crown roast.





Westley is taken down to the Pit of Despair and subjected to torturous experiments at the six-fingered hands of Count Rugen, who has invented a truly diabolical torture contraption called The Machine. The Machine works by sucking years of one's life away. Sounding an awful lot like "torture", the *tourtière* bears a striking resemblance to a Medieval meat pie with much of the same contents and spices. Like The Machine, this rich pie might just knock a year or two off your life, but unlike The Machine, it'll be an enjoyable experience.

**SERVES 6 TO 8** 



### FOR THE CRUST

3 cups (375 g) all-purpose flour

1 teaspoon salt

1 cup (225 g) unsalted butter, cold 6 tablespoons (90 ml) ice water

1 large egg, whisked

### FOR THE FILLING

3 golden potatoes, peeled and quartered 1 teaspoon dried thyme

1 teaspoon dried sage

1 teaspoon ground mustard

½ teaspoon ground cinnamon

½ teaspoon ground ginger

1/4 teaspoon ground nutmeg

½ teaspoon ground allspice

1 teaspoon onion powder

1 teaspoon garlic powder

Salt and ground black pepper

1 tablespoon (14 g) butter

1 large onion, finely chopped

4 cloves garlic, crushed

1/4 cup (30 g) finely diced celery

1 lb. (454 g) ground beef

1 lb. (454 g) ground pork or turkey

- 1. To make the crust, place the flour, salt, and cold butter slices in the bowl of a food processor or a mixer. Pulse until the butter is pea-size. Drizzle the ice water into the flour mixture. Pulse on and off for about 10 seconds, until the mixture is crumbly and holds together when you pinch a piece off. Keep adding water, a little at a time, until the dough starts to come together. Transfer the mixture to a lightly floured work surface. Mold the dough into a ball and wrap in plastic wrap. Refrigerate until chilled, at least 1 hour.
- 2. To make the filling, add the potatoes to a medium saucepan and cover with water. Add a teaspoon of salt. Bring to a boil over high heat, then

- reduce the heat to medium-low. Simmer for about 15 minutes, until cooked through. Carefully remove the potatoes from the water and transfer to a bowl, but save the cooking liquid. Mash the potatoes with a potato masher.
- 3. In a small bowl, mix the thyme, sage, mustard, cinnamon, ginger, nutmeg, allspice, onion powder, and garlic powder. Season with salt and pepper to taste.
- 4. Melt a tablespoon (14 g) of butter in a large skillet over medium heat. Add the onion and a pinch of salt. Cook and stir for 8 to 10 minutes, until they begin to brown. Stir in the garlic, celery, and the mixed spices until the onion mixture is evenly coated with the spices, then add the ground beef and ground pork. Stir to combine.
- 5. Drain some of the excess fat. Add about ¾ cup (175 ml) of the potato cooking liquid to the skillet. Continue to stir, for about 25 minutes, until the meat is browned, tender, and most of the liquid has evaporated. Stir in the mashed potatoes and adjust seasonings to taste. Remove from the heat and cool to room temperature.
- 6. Preheat the oven to 375°F (190°C) with a rack in the center. Separate the chilled dough for the crust into 2 pieces, one a little larger than the other. On a lightly floured work surface, roll the larger piece out into a 12-inch (30-cm) disc.
- 7. Place the dough in a lightly greased 9-inch (23-cm) springform pan or a 9-inch (23-cm) deep dish pie plate and press it into the bottom and sides so there are no gaps. Roll the top crust out into a 11-inch (28-cm) disc. Fill the bottom crust with the meat mixture and smooth out the surface. Place top crust onto the pie and press lightly around the edges to seal. Trim any excess dough from the crust. Crimp the edges of the crust and add slits to the top crust to vent. If you wish, use molds to create gears out of the excess dough and place those on the top crust. Brush the entire exposed surface of the pie with egg wash.
- 8. Bake on the center rack until well browned, about 1 hour. Check on the pie at around 45 minutes, you may need to wrap the edges loosely in aluminum foil if they're cooking too fast compared to the center. Let the pie cool to almost room temperature before slicing and serving.





Buttercup, played with much poise and finesse by Robin Wright, is the stoic eye of the storm in *The Princess Bride*. Brave, bold, passionate, honest to a fault, her lines are among the most sincere and affecting in the film. Buttercup, likely named after the satiny yellow buttercup flower, is the kind of name that just begs to be made into a sweet, buttery dessert. These simple-but-elegant tarts represent Buttercup's humble origins and her innate nobility.

MAKES 12



#### FOR THE CRUST

2¾ cups (346 g) all-purpose flour 1 tablespoon (10 g) unpacked light brown sugar 5 tablespoons (69 g) unsalted butter, chilled ¼ cup (55 g) lard or shortening 1 teaspoon orange zest

1/4 teaspoon salt

⅓ cup (80 ml) ice water

#### FOR THE FILLING

 $^{3}$ 4 cup (113 g) unpacked light brown sugar  $^{1}$ 4 cup (85 g) golden syrup, honey, or maple syrup  $^{1}$ 4 cup (55 g) unsalted butter, melted 2 large eggs

½ teaspoon vanilla extract

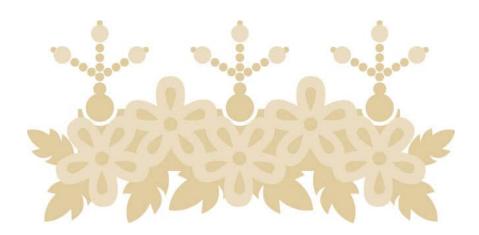
1/2 teaspoon orange flower water (optional) 1/4 teaspoon salt

Pinch of nutmeg (optional)

#### FOR THE WHIPPED CREAM

- 1 cup (235 ml) heavy whipping cream, chilled ¼ cup (85 g) honey (orange blossom is ideal) 1 teaspoon orange blossom water Icing crowns, gold crown sprinkles, or gold crown cupcake toppers (optional)
  - 1. To make the dough, add the flour, butter, lard, orange zest, and salt to a large mixing bowl. Rub the fats into the flour by pinching and mixing it with your fingers until the mixture resembles coarse bread crumbs. Add the ice water a little at a time, just enough to make the dough come together. Knead the dough a few times, then shape it into a disc and wrap it tightly in plastic wrap. Chill it in the fridge for at least 1 hour.
  - 2. Preheat the oven to 200°F (93°C) then start on the filling. Add all the filling ingredients to a mixing bowl. Whisk together until smooth and well-combined. Set aside.
  - 3. Roll out the chilled dough to a ½-inch (3-mm) thickness on a lightly floured surface. Cut out 4-inch (10-cm) circles, then re-roll the scraps to get more rounds; this should make about 12.
  - 4. Line 12 to 14 silicone molds or a 12-hole muffin pan with the pastry circles, making sure to get the pastry into the bottom corners of the pan. Fill each pastry shell three-quarters full with the filling. Do not be tempted to overfill the shells as this will cause overflow and burning during baking.

- 5. Bake at 200°F (93°C) for 15 minutes, then turn the heat up to 350°F (175°C) and bake for another 10 to 15 minutes. Keep a sharp eye on the tarts near the end of the baking time, make sure none are overflowing. When the crust is a pale golden brown around the edges and the filling is browned, remove them from the oven.
- 6. Let the tarts cool in the pan for about 5 minutes, then remove them and place on a wire rack to cool completely.
- 7. To make the whipped cream, pour the heavy cream into a chilled stainless-steel mixing bowl. Use the wire whisk attachment on a hand mixer to whip the cream on medium speed until it begins to thicken slightly. Add the honey and orange blossom water. Whip the cream on medium-high speed until stiff peaks form.
- 8. Spoon or pipe the whipped cream onto the cooled tarts and top with icing gold crowns, sprinkles, or cupcake toppers. Serve immediately!





Using only Fezzik, a wheelbarrow, and the "Holocaust Cloak" obtained from Miracle Max, our trio of heroes storm the castle in style and flames. Crêpes are ideal because they have a cloak-like quality and taste wonderful flambéed. I know the flambé technique is intimidating, but it's not nearly as terrifying as the Dread Pirate Roberts screaming that he's here for your soooooul.

SERVES 4 TO 6



### FOR THE CHOCOLATE CRÉPES

34 cup (94 g) all-purpose flour 14 cup (22 g) cocoa powder

1/4 cup (38 g) unpacked brown sugar 1/2 teaspoon salt

1½ cups (355 ml) whole milk

3 large eggs, gently whisked

3½ tablespoons (49 g) unsalted butter, melted 2 teaspoons (10 ml) vanilla extract Additional butter for cooking

### FOR THE ORANGE BUTTER

6 tablespoons (84 g) unsalted butter, melted ¼ cup (50 g) plus 2 tablespoons (26 g) granulated sugar Zest of 1 orange

1/3 cup (80 ml) fresh orange juice 1/4 cup (60 ml) Grand Marnier® or Cointreau 2 tablespoons (30 ml) cognac or brandy

- 1. To make the crêpes, add the flour, cocoa powder, brown sugar, and salt to a large mixing bowl. Whisk to combine. While whisking, add about ½ cup (120 ml) of the milk to form a smooth paste. Add the eggs, butter, and vanilla, and continue to whisk. Whisk in the rest of the milk until smooth. Let the batter rest for 15 minutes.
- 2. Heat butter in a nonstick skillet. Add 3 to 4 tablespoons (45 to 60 ml) of the batter and tilt the skillet to distribute the batter evenly, pouring any excess batter back into the bowl. If there are any holes in the batter, just spoon a little extra batter to cover the spot. The first crêpe may not come out perfect; this is usually called the test crêpe.
- 3. Cook the crêpe over medium-high heat for about 45 seconds, until the edges of the crêpe start to curl. Flip the crêpe and cook for another 10 seconds. Flip the crêpe out onto a clean baking sheet. Repeat to make twelve crêpes, buttering the skillet as necessary. Set the crêpes aside.
- 4. To make the orange butter, blend the butter with the sugar and orange zest using a hand mixer on low. Gradually add the orange juice until incorporated.
- 5. Preheat a broiler to 450°F (230°C) with a rack in the center. Butter a large, rimmed baking sheet, and sprinkle it with some sugar.
- 6. In the center of each crêpe, place 2 rounded teaspoons (10 g) of the orange butter. Fold the crêpes in half and again in half to form

triangles.

- 7. Arrange the crêpes on the prepared baking sheet, pointing them in the same direction, overlapping slightly. Sprinkle with the remaining sugar and broil until they begin to caramelize, about 2 minutes. Transfer the crêpes to a heatproof serving dish.
- 8. In a small saucepan, heat the Grand Marnier and cognac. Ignite carefully with a long lighter or a long-handled match and pour the flaming mixture over the crêpes. Tilt the platter and, with a spoon, carefully baste the crêpes in the flaming Grand Marnier mixture until the flames subside. Serve immediately.





□ "As You Wish" Appeltaart

What does apple pie have to do with the beloved "as you wish" line? Hear me out. As Grandfather is saying that "as you wish" really means "I love you", Buttercup asks Westley to fetch a pitcher that's clearly within arm's reach just so he'll get closer to her and look into her eyes . . . During this romantic, pivotal point in the film, Buttercup is working a dough and there are apples on the worktable. Go ahead, watch it if you don't believe me. I'll wait. You see? It's settled. I've opted to make a Dutch-style apple pie, also known as *appeltaart*. Trust me, this warm, intoxicating dessert tastes an awful lot like true love.



#### FOR THE CRUST

3 cups (375 g) all-purpose flour  $\frac{1}{2}$  cup (100 g) granulated sugar  $\frac{1}{2}$  cup (75 g) unpacked light brown sugar  $\frac{1}{2}$  teaspoon salt

Zest of 1 lemon

2½ sticks (280 g) unsalted butter, chilled 1 egg, whisked

1 tablespoon (15 ml) ice water, or as needed

#### FOR THE FILLING

6 Pink Lady or Honeycrisp apples, cored and sliced or chopped ½ cup (75 g) raisins or currants (optional) ½ cup (100 g) granulated sugar 2 teaspoons (5 g) ground cinnamon Pinch of ground ginger (optional) Pinch of ground nutmeg (optional) Pinch of ground clove (optional) Pinch of mace (optional)

Pinch of ground cardamom (optional) 2 teaspoons (10 ml) lemon juice 2 tablespoons (16 g) all-purpose flour

#### **FINISHING TOUCHES**

1/4 cup (30 g) bread crumbs 1 egg, whisked

- 1. Preheat the oven to 325°F (165°C) and grease a 9-inch (23-cm) springform pan.
- 2. To make the crust, combine the flour, sugars, salt, and lemon zest in a large mixing bowl. With the mixer running, add the butter and then the egg. Mix until it forms coarse, wet crumbs. Place the dough on a lightly floured surface and knead, adding the ice water as needed for the dough to come together.
- 3. Roll out two-thirds of the dough into a large 16-inch (41-cm) round (reserve the rest for the top of the pie). Press the dough into the buttered springform pan and work the dough up the sides.
- 4. To make the filling, add the apples, raisins (if using), sugar, spices, and lemon juice to a large mixing bowl and toss. Sprinkle with the flour and mix it in.
- 5. Sprinkle the bread crumbs on the bottom of the tart shell, coating it evenly, then pour the apple mixture on top.

- 6. Roll out the remaining dough into a round. You can slice it with a pizza cutter or a knife to make a lattice design. To go all out, you can also carve out the letters of *As You Wish* and put them on top. You may need to fold the sides of the dough over the top of the pie if they're a bit too high. Once you're done with the top of the pie, brush the top with the egg wash and sprinkle on some granulated sugar.
- 7. Bake for 1 hour. Check on the pie; you want the crust to be crisp and golden, the apples tender and the juices bubbling. If it doesn't look quite done, cook for 15 minutes until done. You may need to loosely cover the edges with tinfoil at this juncture to prevent the sides from burning.
- 8. Once it's perfect, let it cool completely in the pan before releasing it for serving.





⊲ Princess Bridal Cake

Humperdinck and Buttercup's wedding may have been a farce but it sure was impressive and I've no doubt there was an equally magnificent feast waiting after the event. Perhaps there's more than one reason Humperdinck wanted to skip to the end of the ceremony and it's the same reason many of us get impatient during weddings: Cake! Inspired by the *Prinsesstårta* or Swedish Princess Cake, this classic cake is elegant enough for a royal affair and has a design that matches Buttercup's gorgeous bridal dress.

SERVES 12 TO 15



#### FOR THE FILLINGS

20 oz (591 ml) whole milk

1 teaspoon almond extract (optional) 1 teaspoon vanilla extract

6 egg yolks

½ cup (100 g) caster sugar

1/4 cup (32 g) cornstarch

1/4 cup (55 g) unsalted butter

2 cups (640 g) blueberry preserves 2½ cups (570 ml) heavy whipping cream 2 tablespoons (26 g) granulated sugar

#### FOR THE CAKE

4 large eggs

3/4 cup (150 g) superfine/caster sugar 1 teaspoon almond extract (optional) 1 teaspoon vanilla extract

⅓ cup (43 g) cornstarch, sifted ¾ cup (94 g) all-purpose flour 1 teaspoon baking powder

½ teaspoon kosher salt

1/4 cup (55 g) unsalted butter, melted but cooled to room temperature

#### FOR DECORATING

1 lb. (454 g) marzipan

Blue food coloring gel (don't use liquid) Confectioners' sugar

A Doily or lace fondant impression mat (optional) Royal icing (optional)

White sugar pearls (optional) Pearl lustre spray (optional)

- 1. To make the pastry cream, pour the milk, almond extract (if using), and vanilla into a medium saucepan. Place over low heat until simmering lightly. Remove from the heat.
- 2. In a large bowl, whisk together the egg yolks, sugar, and cornstarch until they're creamy and smooth. Slowly stir the warm milk into the egg mixture.
- 3. Once combined, pour the mixture back into the pan and bring to high heat but do not boil. Reduce the heat to low and simmer for about 5 minutes, whisking regularly, until the mixture has thickened considerably.
- 4. Remove the milk mixture from the heat and beat in the butter until incorporated. Transfer over to a mixing bowl and cover with plastic

- wrap to prevent the surface from drying out. Let that cool down in the fridge.
- 5. To make the cake, preheat the oven to 350°F (175°C). Grease and line the base of an 8-inch (20-cm) springform cake pan with parchment paper.
- 6. Use an electric mixer, fitted with a whisk attachment, to beat the eggs and sugar for about 5 to 7 minutes until very thick, pale, and fluffy. Add the almond (if using) and vanilla.
- 7. In a separate bowl, sift together the flour, cornstarch, salt, and baking powder, fold this into the egg-sugar mixture with a spatula. Fold in the melted butter and stir briefly to combine.
- 8. Pour the batter into the prepared pan and bake for 25 to 30 minutes, or until a toothpick comes out clean. Let the cake cool in the pan for about 5 minutes before turning it out onto a rack to cool completely.
- 9. Meanwhile, make the decorations. Unpack the marzipan. Start with just a tiny drop of the blue food coloring and knead it into the marzipan dough until the color is uniform, adding more coloring as needed.
- 10. Shape the marzipan into a disk. Place the disk between two 18-inch (45-cm) sheets of waxed paper. Working from the middle, use a rolling pin to roll out the disk into a 16-inch (41-cm) circle of even thickness.
- 11. In a large mixing bowl, combine the heavy whipping cream and granulated sugar and whip together using an electric mixer until stiff peaks form. Fold in one-third of the pastry cream into the whipped cream mixture.
- 12. Once the cake is completely cooled, use a serrated knife to cut the cake horizontally into two layers. Place the bottom piece on the serving plate. Spread half the preserves onto the top of the bottom piece, then spread the other two-thirds of the pastry cream on top of the jam layer, then add another layer of the remaining jam. Top with the other cake layer.
- 13. Frost the sides of the cake with the whipped cream in a 1-inch (2.5-cm) layer. Spoon the remaining whipped cream on top of the cake and

- shape it into a round dome using an icing smoother, spatula, or a butter knife.
- 14. Remove the top level of waxed paper from the marzipan. Place the doily or impression mat in the center of the marzipan disk and place the waxed paper back on top. Use a rolling pin to gently roll over the doily to create an imprint. Don't roll too hard or you'll break the marzipan.
- 15. Remove the doily and the waxed paper and drape the marzipan disk over the cake with the doily imprint centered. Gently press the marzipan down over the cake with the imprint facing up and gently smooth down the sides with your hands. Trim any excess with a knife or tuck it under the cake.
- 16. Finishing touches! Gently rub the confectioners' sugar into the marzipan with your fingers to fill in the doily imprint. Very lightly wipe away the excess sugar with your hands or a dry cloth.
- 17. Once the imprint stands out against the color of the marzipan, use the royal icing to stick the sugar pearls in aesthetically pleasing spots to compliment the lace doily design.
- 18. This cake is best served ASAP because it can lose its shape over time but it can be chilled in the fridge for up to an hour, maybe two, before serving. The leftovers will refrigerate fine for a day or two.





□ Have Fun Storming the Chastletes!

Max and Valerie send Inigo, Fezzik and a mostly dead Westley on their way to storm a castle like grandparents waving off their grandchildren to go play in the park. Chastletes were very elaborate Medieval pies made to look like castles. Although this recipe simplifies the chastletes considerably, it will result in pies shaped like castle turrets, complete with bricks and battlements, filled with luscious frangipane and topped with poached pears. Have fun eating the castle!

**MAKES 3 TO 4 PIES** 

#### FOR THE POACHED PEARS

2 cups (475 ml) dry red wine, pomegranate juice, or red grape juice ⅓ cup (66 g) granulated sugar (less if using juice for the liquid) 1 teaspoon vanilla bean paste or vanilla extract 2 cinnamon sticks

2 whole cloves

2 whole allspice

2–3 firm pears, peeled, pitted and halved (substitute: apples or plums)

### FOR THE CRUST

3 cups (375 g) all-purpose flour  $\frac{1}{2}$  cup (100 g) granulated sugar  $\frac{1}{2}$  teaspoon salt Zest of 1 lemon

21/2 sticks (280 g) unsalted butter, chilled 2 eggs, whisked

1 tablespoon (30 ml) ice water, or as needed

#### FOR THE FRANGIPANE

34 cup (168 g) unsalted butter, softened 34 cup (150 g) granulated sugar 1½ cups (156 g) almond meal

3 tablespoons (24 g) all-purpose flour 2 large eggs

1–2 teaspoons (5–10 ml) almond extract

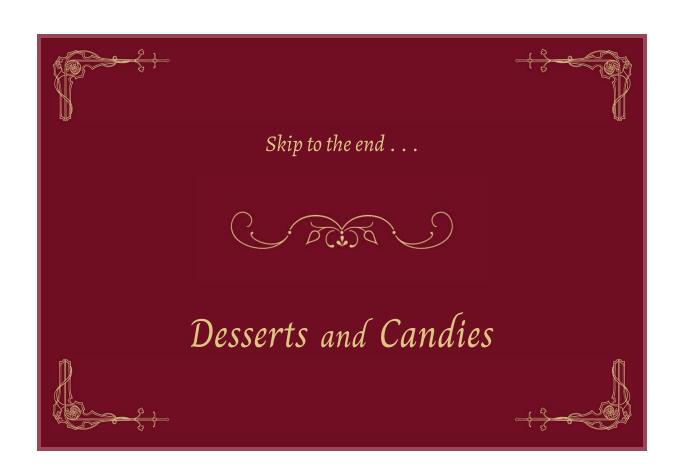
#### FOR THE OPTIONAL TOPPER

Sliced almonds

- 1. To make the poached pears, add the wine, vanilla, and spices to a medium saucepan and bring to a boil over medium-high heat. Add the pears and reduce the heat to low. Simmer for 30 to 40 minutes, rotating the pears periodically. The pears are done when they have a nice deep burgundy hue and are soft but not mushy.
- 2. In the meantime, make the dough. In a large mixing bowl, combine the flour, sugar, salt, and lemon zest. With a mixer running, add the butter and then half of the whisked egg until it forms coarse crumbs. Place the dough on a lightly floured surface and knead together, adding the ice water as needed for the dough to come together.
- 3. Preheat the oven to 350°F (175°C).
- 4. Take 3 to 4 clean, empty soup cans (labels removed) and wrap them tightly in parchment paper, folding and tucking the bottom and wrapping any excess at the top inside the can. Then, turn the cans

upside down. Take some of the dough—how much depends on the size of the cans—and roll it out ½ inch (1 cm) thick. Drape the dough over the can and with your hands mold it onto the sides as evenly as possible. Get a sharp knife and cut around the bottom so the dough is even, then cut out the battlements. Once the battlements are cut, use your hands to shape them up and get rid of any jagged edges. Use the knife to cut shallow bricks-like shapes in a crisscross pattern across the pie. Repeat this until you run out of dough, generally you'll get three to four pies. Brush each with egg wash.

- 5. Place the dough-lined cans bottoms up on a baking sheet and bake at 350°F (175°C) for 20 minutes. When done, remove from the oven and let cool for 15 minutes, then flip the cans over and carefully remove them from the crusts. The crusts should be solid enough to stand on their own now. Let them come down to room temperature.
- 6. To make the frangipane, combine all ingredients in a medium mixing bowl. Use a hand mixer to mix until thoroughly combined. Add the frangipane to the cooled crusts and top them with slices of poached pears.
- 7. Bake the pies for 30 minutes. Check the pies and if a toothpick inserted comes out clean, they are done. If not, bake for another 10 minutes. You may need to cover them loosely with foil to prevent the tops of the battlements from burning.
- 8. Once done, let cool to room temperature before serving. Garnish with sliced almonds, if desired.





□ Clever Sicilian's "Inconceivable!" Dessert

It's a toss-up between "inconceivable!" or "as you wish" as the most quoted line from *The Princess Bride*, a film that is filled to the brim with quotable lines. Wallace Shawn, knowing he was director Rob Reiner's second choice for the role after Danny DeVito, was actually extremely nervous about being fired because he couldn't speak in a Sicilian accent. *The Princess Bride* without Wallace Shawn? Inconceivable! Frying gelato at high temperatures without melting it? INCONCEIVABLE! This dish is a fusion of a tempura-fried ice cream and Sicilian *brioche con gelato*. Aristotle, Plato, Socrates, and all those other morons could NEVER conceive.



#### FOR THE FRIED GELATO

2 pints (946 ml) of your favorite gelato 12 oz (340 g) brioche, castella, or pound cake, sliced into 2-inch (5-cm)-thick slices Canola oil, for frying

1 cup (125 g) all-purpose flour

1 large egg

1 cup (235 ml) cold water

1-2 cups (50-100 g) panko bread crumbs, or more as needed

#### **FOR TOPPINGS**

Confectioners' sugar

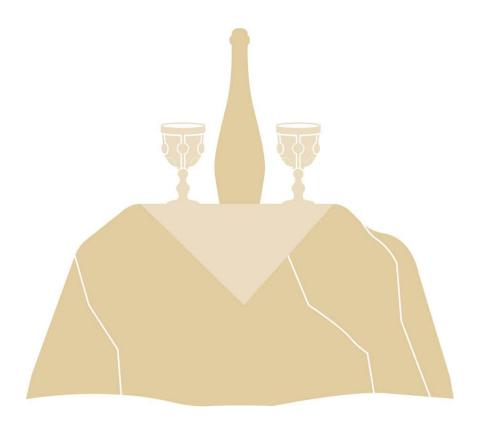
Whipped cream

Red and green glazed cherries or maraschino cherries Chocolate sauce

Chopped pistachios

- 1. To make the fried gelato, scoop out 6 balls of gelato onto a parchment paper—lined baking sheet and freeze uncovered for at least 2 hours, or until firm.
- 2. Line up two or three slices of brioche side by side on plastic wrap. Top them with another sheet of plastic wrap and flatten them with a rolling pin. Be careful not to flatten so much that they crumble. Get the gelato balls out of the freezer and wrap them in the brioche. Repeat until all the ice cream balls are securely wrapped and fully enclosed. Freeze the wrapped balls for at least 2 hours, or until firm.
- 3. In a deep fryer or thick-bottomed saucepan, heat the canola oil to 400°F (200°C). Use a candy thermometer to keep track of the temperature if you're using a saucepan.
- 4. Mix the flour, egg, and water to create a batter. Coat the wrapped ice cream balls in the batter and roll the balls in panko. Best to do this one ball at a time.
- 5. Carefully lower the batter-coated ice cream ball into the oil and cook for 15 to 30 seconds, until golden brown. Don't fry for too long because the ice cream will melt. Remove from the oil and pat dry with a paper towel. Repeat for the remaining balls.

6. If you used brioche, use a sieve to dust the gelato balls with confectioners' sugar; skip this if you used cake. Add whipped cream around the perimeter of the ball and dot with the glazed cherries. Drizzle chocolate sauce over everything and sprinkle with pistachios. Serve immediately!





✓ Miracle Max's Chocolate-Covered Miracle Pill

As Max and Valerie finish making the pill that will revive Westley, Val coats it with chocolate, informing an incredulous Inigo that the chocolate coating will help it go down easier. Our little chocolate-coated pills are filled with a decadent espresso cream that will take you all the way from mostly dead to slightly alive. Truffle-making takes patience so be sure not to rush through the process because what happens when you rush a Miracle Man? That's right. Remember not to go swimming for at least an hour after eating!

**MAKES 15 TO 20** 

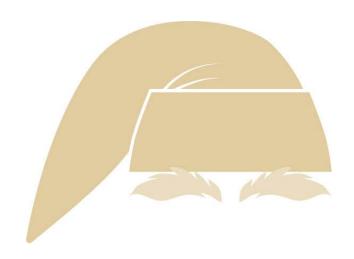


32 oz (907 g) semisweet chocolate, finely chopped 1 cup (235 ml) heavy whipping cream 1 tablespoon (6 g) espresso powder and/or cocoa powder, or to taste 1 teaspoon cinnamon (optional)

6 tablespoons (84 g) unsalted butter, room temperature

- 1. Add half of the chocolate to a heatproof bowl. In a small saucepan, bring the cream to a boil over medium heat. Once it starts to boil, remove it from the heat and whisk in the espresso powder and cinnamon.
- 2. Pour the espresso cream over the chopped chocolate. Allow the mixture to sit for 2 to 3 minutes, or until the chocolate has mostly melted, then whisk until smooth. Stir in the butter, then whisk until mixture is smooth and shiny.
- 3. Cool the mixture to room temperature, then cover the bowl with plastic wrap. Refrigerate for 2 hours, or until it's firm enough to scoop.
- 4. Line two large baking sheets with parchment paper. Scoop about a tablespoon of the truffle filling and quickly roll it between your hands to form a pill shape. Transfer to the prepared baking sheet, and repeat until you've used all the chocolate-espresso mixture. Refrigerate for 30 minutes.
- 5. In the meantime, begin tempering the chocolate coating. A double boiler will make this step easier. If you don't have one, fill a medium saucepan one-third full with water and bring it to a gentle simmer over medium heat. Place a large stainless-steel bowl on top of the pan, making sure it is not directly touching the simmering water.
- 6. Reduce the heat to low and add two-thirds of the remaining chocolate to the bowl. Place a candy thermometer into the chocolate and let it melt, stirring frequently with a silicone spatula. The temperature of the chocolate should never exceed 120°F (49°C).
- 7. Once the chocolate has completely melted, remove the bowl from the heat but keep the water simmering. Stir in the remaining chocolate a

- little bit at a time, making sure what you add has completely melted before adding any more.
- 8. Set aside and allow the chocolate to cool to 80°F (27°C). Once the chocolate has reached 80°F, place it back over the simmering water and reheat to around 90°F (32°C), then remove the bowl.
- 9. Using a candy dipper or a fork, dip each refrigerated truffle in the chocolate, allowing excess chocolate to drip back into the bowl before transferring it back to the parchment-lined baking sheet. You may need to drip some additional coating to cover any holes that happen when removing the fork.
- 10. Allow the chocolate coating to completely set before serving in about 1 hour.





Fezzik can't resist a good rhyme and Inigo is happy to challenge him, much to Vizzini's vexation. The peanut line is among one of the most quoted lines from the film (which is really saying something!) so I wanted to make something extra special to commemorate it. Rich dark chocolate ganache and a creamy peanut butter filling make this dessert so deliciously decadent that you may find yourself speaking in rhyming couplets. I'll go first! It really is very sweet, eating it will be a treat!

SERVES 8 TO 10



#### FOR THE CRUST

1/4 cup (55 g) unsalted butter

5 oz (142 g) semisweet chocolate, chopped 40 (9 oz or 255 g) chocolate cookie wafers

#### FOR THE PEANUT BUTTER FILLING

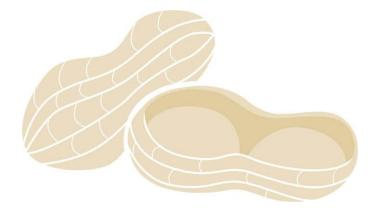
- 8 oz (226 g) cream cheese, room temperature 1 cup (260 g) smooth peanut butter ¾ cup (150 g) granulated sugar
- 2 teaspoons (10 ml) vanilla extract or vanilla bean paste 1 cup (235 ml) heavy whipping cream, chilled

### FOR THE TOPPING

5 oz (142 g) semisweet chocolate, chopped  $\frac{1}{2}$  cup (120 ml) heavy whipping cream  $\frac{1}{4}$  cup (36 g) roasted peanuts, halved

- 1. To make the crust, preheat the oven to 375°F (190°C).
- 2. Add the cookie wafers to a dry blender or food processor. Pulse until they resemble fine crumbs.
- 3. Melt the butter in a microwave-safe bowl. While the butter is hot, add the chocolate chips and stir until melted. You may need to microwave it for 30 more seconds to completely melt the chocolate.
- 4. Add the cookie crumbs and stir until combined. Press the cookie crumbs evenly over the bottom and sides of either a 10-inch (25 cm) tart pan with a removable bottom or a 10-inch (25-cm) springform pan. Bake the crust for 10 to 12 minutes, then let it cool.
- 5. Meanwhile, make the peanut butter filling. Using an electric mixer and a large bowl, beat the cream cheese with the peanut butter, sugar, and vanilla on medium speed for about 2 minutes, until well blended.
- 6. In another large bowl, whip the cream until stiff peaks form. Add half of the whipped cream to the peanut butter mixture. Beat on low speed to combine. Add the rest of the whipped cream and fold in until evenly combined.
- 7. Spoon the filling into the crust, smoothing down the surface with a rubber spatula. Refrigerate for 1 hour.
- 8. To make the topping, combine the chocolate with the heavy cream in a medium microwave-safe bowl. Microwave at high power in 20-second

- intervals, until the chocolate is melted and the cream is hot. Stir until smooth and well-combined, then let it cool to barely warm, stirring occasionally.
- 9. Spread the chocolate topping over the chilled peanut butter filling.
- 10. To garnish, create little buttercup flowers out of halved peanuts by arranging them into circles using the peanuts as petals. Chill uncovered in the refrigerator for 3 hours.
- 11. To serve, carefully remove the rim from the pan by gently pressing upward on the bottom while holding the rim in place. If using a springform pan, run a knife around the edges to loosen it, then release the tart from the springform ring. Serve chilled.





Before the Man in Black reveals himself as Westley, Buttercup asks him who he is and he replies, "No one to be trifled with." The word "trifle" is actually used three times in the script (yes, I counted). Of course, trifle in this context means a thing of little value or importance. But it's also a dessert, dating at least as far back as 1585, with layers of cake, custard, fruit, and often flavored with liqueurs. This black forest trifle can be made into individual servings or in one impressive presentation.

**SERVES 8** 



#### FOR THE CUSTARD

1 cup (235 ml) heavy whipping cream 1 cup (235 ml) whole milk 2 teaspoons (10 ml) vanilla extract or vanilla bean paste 4 egg yolks 1½ tablespoons (12 g) cornstarch ¼ cup (50 g) granulated sugar

#### FOR THE TRIFLE

1 (15-oz or 425-g) can pitted black cherries or dark cherries in syrup 2 cups (310 g) pitted fresh or frozen black cherries 3 tablespoons (45 ml) cherry liqueur or cherry juice 3 tablespoons (45 ml) spiced rum or 1 teaspoon rum extract (optional) 1½ cups (355 ml) heavy whipping cream 1 cup (224 g) crème fraîche or sour cream 30–40 brownie bites

### FOR THE DÉCOR

2 sheets of thick, quality paper (optional) Chocolate shavings (optional) Whole black cherries (optional) Black mask cupcake toppers (optional)

- 1. To make the custard, combine the milk, heavy cream, and vanilla in a medium saucepan over medium heat. Stir continuously for 5 to 6 minutes, then remove from the heat when the mixture is hot but not boiling.
- 2. In a large heatproof bowl, whisk together the egg yolks, cornstarch, and sugar until well blended.
- 3. Slowly pour the hot cream mixture into the egg yolk mixture, whisking constantly to prevent the eggs from scrambling. Return this mixture back to the saucepan and set over low heat. Stir for 8 to 10 minutes, or until the custard has thickened and easily coats the spoon. Do not bring custard to a boil as it will curdle. Once thickened, allow the custard to cool to room temperature, cover with plastic wrap and place in the fridge for at least one hour, up to overnight.
- 4. To make the trifle, drain the canned cherries and reserve half a cup (120 ml) of the syrup. Add the canned cherries and the pitted cherries to a mixing bowl. Stir together and set aside. Mix half the reserved syrup with the cherry liqueur and set aside. Mix the other half of the syrup with the rum (if using) and stir that into the mixed cherry mixture.

- 5. Add the heavy cream and the crème fraîche to a large mixing bowl. Whip with a hand mixer until soft peaks form. Bring out the custard you made earlier and stir a large spoonful of the whipped cream into the custard to loosen the consistency.
- 6. Scatter about half of the brownie bites over the base of a large, glass trifle dish or into separate clear dessert cups. Drizzle half of the cherry liqueur mixture evenly over the brownies.
- 7. Cover the brownies with half of the mixed cherries, then spread over it half of the custard and half of the whipped cream. Repeat with a second layer of the remaining brownies, liqueur syrup, cherries, and custard. Finish with the whipped cream.
- 8. To decorate, you can simply sprinkle on some dark chocolate shavings and add some black cherries on top. To add some swashbuckling flare, make a paper cutout of the Man in Black's mask: from the center of the paper cut out a large, rounded upside down 'B'-ish shape. From the other sheet of paper, cut out two smaller ovals to use for the mask's eye holes. It may take a few tries to get the sizing correct. Place the paper with the B-shape on top of the trifle and place the two ovals within the B-shape to make the eyes. Now, sprinkle the chocolate shaving generously over the cutout, then remove the paper. Voilà!
- 9. If you are serving the trifle in individual dessert cups, I recommend black masquerade cupcake toppers. These can be found on many online retailers, or you can DIY with black construction paper, glue, and toothpicks.
- 10. Loosely cover the top of the trifle(s) with plastic wrap and chill for at least 1 hour and up to 24 hours before serving.



△ Lightning Sand Parfait

Lightning sand is the second of the three terrors which Westley and Buttercup encounter in the Fire Swamp. I'm sure I speak for many people born after 1980-ish when I say that *The Princess Bride* is one of the major contributors to our belief that quicksand would be a big problem in life. "But what would it taste like?" is a question you have probably never asked yourself. Well, I'm happy to offer the unsolicited answer to that question with this recipe.

**SERVES 4 TO 6** 



4 graham crackers

25 vanilla wafers

- 2 chocolate creme-filled sandwich cookies 8 oz (226 g) cream cheese, softened ¼ cup (56 g) crème fraîche or sour cream 1½ teaspoons vanilla bean paste or vanilla extract ½ cup (100 g) caster/superfine sugar 1 cup (235 ml) heavy whipping cream
  - 1. In a food processor, add the graham crackers and vanilla wafers. Combine until very fine and sand-like. Place the sandwich cookies in a ziplock bag and use a pastry roller to crush them into fine crumbs.
  - 2. In a large bowl using a hand mixer or stand mixer with the paddle attachment, beat the cream cheese, crème fraîche, vanilla, and half the sugar on medium speed until completely smooth and creamy.
  - 3. In a medium bowl, whisk the heavy cream and remaining sugar until medium peaks form. Gently fold in half of the whipped cream into the cream cheese mixture. Reserve the other half.
  - 4. Divide your cream cheese mixture among four to six clear dessert cups. Add a layer of the whipped cream. On top of that, add your sand.
  - 5. Sprinkle the sandwich crumbs around the perimeter of the sand to imitate what it looked like in the movie with dark swamp soil surrounding fine sand.

# FROM THE PAGES

In the book the Fire Swamp actually has snow sand, which, Goldman notes, is distinct from lightning sand. Snow sand is dry and powdery and suffocates those unfortunate enough to wander into it, whereas lightning sand is wet and drowns its victims. This variance in moisture and texture is represented well by a parfait!



→ Hello Lady(fingers)!

When Fezzik brings the four white horses to aid in the final escape, he notices Buttercup in the window, with a huge smile and a little wave, he says "Hello, Lady!" The sweetness of that moment and the way Fezzik and Buttercup smile at each other really warms the heart. The friendship between André the Giant and Robin Wright was adorable behind the scenes as well. Robin has said that when she got cold while filming in chilly weather, André would place one of his immense hands over her head to keep her warm. It's friendship worth commemorating and this ladyfinger dessert, which has French origins like André, resembles Buttercup's iconic red dress.



#### FOR THE CAKE

Unsalted butter

1/4 cup (60 ml) raspberry or strawberry liqueur, such as Chambord® or crème de fraise 20–25 ladyfinger cookies

√3 cup (160 ml) water, room temperature 2 envelopes (½ oz or 14 g total) unflavored gelatin ½ cup
(100 g) granulated sugar, or more to taste 2 cups (500 g) frozen raspberries or strawberries,
thawed 3 tablespoons (45 ml) fresh lemon juice Zest of 1 lemon

2 cups (475 ml) heavy whipping cream

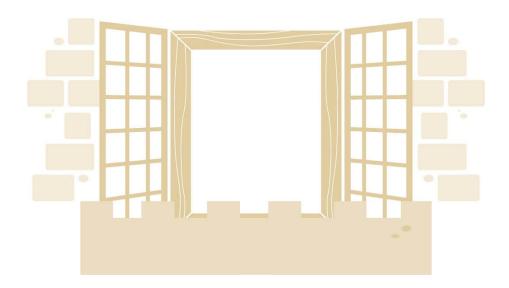
#### FOR THE TOPPING

1 cup (235 ml) heavy whipping cream 2 tablespoons (26 g) caster/superfine sugar 1–2 cups (125–250 g) fresh raspberries or strawberries, stems removed Sprigs of fresh mint (optional)

Ribbon (optional)

- 1. To make the cake, grease a 9-inch (23-cm) springform cake pan with butter. Sprinkle the raspberry liqueur along the un-sugared sides of the ladyfinger cookies. Arrange a layer of the cookies around the sides of the pan, liqueur sides facing inward; you want the dry sides facing outward for presentation. Line the bottom with the remaining cookies, you may need to cut them up into smaller pieces to fit. Set this aside.
- 2. In a small saucepan, mix the water and gelatin. Let it sit for a couple of minutes. Heat the gelatin mixture over low heat, stirring occasionally, until the gelatin is completely dissolved. Remove from the heat and add the sugar, raspberries, lemon juice, and lemon zest. Beat with a whisk until foamy. Chill in the fridge for 10 to 20 minutes until the mixture thickens a bit.
- 3. Use a hand mixer on high to whip the cream until stiff peaks form, then carefully fold the raspberry mixture into the whipped cream. Taste and adjust sweetness. Pour the entire mixture into the pan prepared with the ladyfingers, smoothing it with a spatula. Refrigerate for approximately 4 hours until it's firm and set, then release it from the pan.

4. To make the topping, whip the whipping cream and sugar on high speed until stiff peaks form. Spread the whipped cream over the top of the cake. Decorate the top with fresh raspberries and dot with sprigs of fresh mint. You can also line the bottom of the cake with additional raspberries. If desired, tie a ribbon or twine around the cake for presentation and remove it before slicing.





□ Oh, You Mean THIS Gate Key (Lime Posset)!

Adding citrus juice to cream causes it to curdle, much like Yellin's blood when Inigo tells Fezzik to rip his arms off. This results in a creamy custard called a *posset*. Originating in the fifteenth century, possets are deliciously smooth, sweet, slightly tangy, and pairs perfectly with shortbread cookies. This recipe will make more cookies than strictly necessary to allow for some inevitable accidents, breaks, and mysterious disappearances.

SERVES 4 TO 6



#### FOR THE POSSET

2 cups (475 ml) heavy cream <sup>3</sup>/<sub>4</sub> cup (150 g) granulated sugar 5 tablespoons (75 ml) key lime juice Zest of 1 key lime

#### FOR THE COOKIES

 $^{3}$ 4 cup (168 g) salted butter, softened  $^{1}$ 2 cup (60 g) confectioners' sugar  $^{1}$ 2 tablespoons (25 ml) key lime juice 2 teaspoons (4 g) key lime zest

1½ cups (188 g) all-purpose flour Key-shaped cookie cutters (optional)

# FOR THE EXTRA DÉCOR (OPTIONAL)

Slices of key lime Key lime zest

- 1. To make the posset, bring the cream and sugar to a boil over mediumhigh heat, stirring occasionally, until the sugar has dissolved. Reduce the heat to medium and boil for 3 to 4 minutes, stirring constantly. Remove from the heat, and stir in the lime juice and zest. Let cool for about 10 minutes, then pour the mixture into serving glasses. Cover with plastic wrap and chill for at least 2 hours and up to 24 hours in the fridge, or until the posset has set.
- 2. To make the cookies, mix the butter, confectioners' sugar, lime juice, and zest in a large mixing bowl. Sift in the flour a little at a time, stirring between each addition. Once the dough starts to come together, move to a floured surface and knead into a compact ball.
- 3. On a lightly floured surface, roll out the cookie dough to about ¼-inch (6-mm) thickness. If it's too cold to roll, let it rest for about 10 minutes before trying again. Use a key-shaped cookie cutter to cut out the cookies. You can also use a knife to cut them yourself, key shapes are pretty simple, especially with a template or even just a reference! Place the cookies on a parchment paper—lined cookie sheet and refrigerate for 1 hour.
- 4. Preheat the oven to 350°F (175°C). Bake for approximately 12 minutes and let cool to room temperature.

5. Remove the possets from the fridge. If desired, top with thin lime slices and sprinkle with zest before adding the key cookies on top. Serve!

#### FROM THE PAGES

The posset is closely related to the syllabub, a whipped cream dessert made with wine or liquor. In the book, Buttercup says some harsh words to Westley in anger and later tells him she didn't mean a single "syllabub," which Westley finds highly endearing. To make the lime posset into a syllabub, skip the heating steps and replace half of the lime juice with a sweet white wine. Whip the ingredients together until light and fluffy, then set in the fridge for at least an hour.



## 

At first, Fred Savage's character is very resistant to the love part of this love story, preferring to skip over the yucky grown-up stuff like kissing. But *The Princess Bride* is the greatest love story ever told, and by the end of the film he is fully invested in Westley and Buttercup's romance. Meringue kisses are pure, with an appearance like fluffy white clouds, even a kid wouldn't want to skip these kisses.



4 large egg whites, room temperature ¼ teaspoon cream of tartar

1/4 teaspoon kosher salt

3/4 cup (150 g) superfine sugar

½ teaspoon vanilla extract or rose water Drops of gel food coloring (optional) Sugar pearls, sprinkles or other decorations (optional)

- 1. Preheat the oven to 200°F (93°C). You're not so much baking these as drying them out. Line a baking sheet with parchment paper.
- 2. Place the egg whites in a large mixing bowl. Add the cream of tartar and salt. With a hand mixer, whip the whites on medium speed until foamy and just beginning to turn white.
- 3. While continuing to whip, very slowly add the sugar about ¼ teaspoon at a time. Once all the sugar has been added, switch the mixer to high speed and whip until the meringue is shiny and very stiff.
- 4. Fold in the vanilla and the food coloring (if using).
- 5. Transfer the meringue to a piping bag fitted with a French star tip. Pipe 1-inch (2.5-cm) diameter kisses onto a parchment-lined baking sheet. Top with decorations of your choice (if using).
- 6. Bake the meringues in the oven for 2 hours, or until light and crisp. Do not brown.



The Pit of Despair: a dank, cavernous dungeon where Count Rugen conducts his torturous experiments and the Albino prepares the victims. And apparently where Humperdinck occasionally stops by to watch them work—whenever he's not too busy murdering his wife and framing Guilder. The Pit of Despair is truly the pits, but this dessert is actually quite pleasant. If you elect to keep the cherry pits in, they impart a subtle almond flavor but removing them while you eat will add just the right amount of annoyance and discomfort for you to get a taste of despair. Just make sure you don't swallow or bite into them, that would be cause for ultimate suffering!



#### **INGREDIENTS**

Unsalted butter

1½ cups (207–231 g) fresh or frozen black cherries, with or without pits 4 large eggs ½ cup (100 g) granulated sugar

1 cup (235 ml) whole milk or cream ½ teaspoon vanilla extract or vanilla bean paste ½ tablespoon (8 ml) amaretto or ½ teaspoon almond extract ¾ cup (94 g) all-purpose flour

½ teaspoon salt

Confectioners' sugar

- 1. Preheat the oven to 350°F (175°C). Grease a 9-inch (23-cm) round cake pan with butter. Spread the cherries out in an even layer in the bottom of the pan.
- 2. In a mixing bowl, add the eggs and sugar. Use a hand mixer to blend until the eggs are very frothy. Add the milk, vanilla, amaretto, flour, and salt. Blend until combined. Slowly pour the batter over the cherries in the pan.
- 3. Bake for about 35 minutes, until golden and a toothpick inserted in the middle comes out clean.
- 4. Let it cool to room temperature, then use a sieve to dust with confectioners' sugar.
- 5. Serve in slices. Make sure to let your guests know if you kept in the cherry pits!



Twu Wuv Twuffles

True love is at the heart of *The Princess Bride*, and many of the characters deliver admirable monologues about it—perhaps none quite so memorably as the Impressive Clergyman while officiating Buttercup and Humperdinck's wedding. Although his message may be somewhat undermined by his unusual pronunciation, he's absolutely right: you should tweasuwe your wuv! With a striking appearance and flavors of raspberry and rose, these truffles are perfect for romantic gestures. Gift them to your twu wuv for any occasion!

**MAKES 15 TO 20** 



#### **INGREDIENTS**

#### FOR THE FILLING

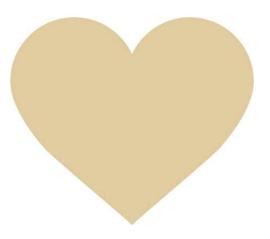
2 oz (57 g) freeze-dried raspberries 10 oz (283 g) white chocolate, chopped ⅓ cup (80 ml) heavy whipping cream ⅙ cup (55 g) unsalted butter, room temperature 1 tablespoon (15 ml) rose water

#### FOR THE COATING

10 oz (283 g) white chocolate melting wafers or candy melts Freeze-dried raspberries, powdered

- 1. To make the filling, use a food processor or blender to pulse the raspberries into fine crumbs.
- 2. Add the white chocolate, cream, and butter to a microwave-safe bowl. Heat in the medium-high setting of the microwave for intervals of 30-seconds, until the chocolate has completely melted. Stir between each interval until perfectly combined.
- 3. Add three-quarters of the ground raspberries and reserve the rest for the décor. Add the rosewater, and whisk until well blended. Cover with plastic wrap, making sure to press it over the surface to minimize contact with air. Allow to come to room temperature before putting the mix in the fridge to firm up for at least 4 hours and up to overnight.
- 4. Use a small ice cream scoop to form balls of truffle mixture. Set them on a baking tray lined with parchment paper and let them chill in the fridge for 2 hours until hardened, then let them sit at room temperature for another 15 to 30 minutes before coating.
- 5. Melt the candy melts in a microwave-safe bowl at low power, stirring every 30 seconds, until smooth.
- 6. Using a candy dipper or a fork, dip each truffle in the melted candy melts, allowing excess to drip back into the bowl before transferring it back to the parchment-lined baking sheet. You may need to drip some additional candy coating to cover any holes that happen when removing the fork.
- 7. Immediately sprinkle each with the remaining raspberry crumbs before coating the next truffle.

8. When all truffles are complete, allow the coating to completely set for at least 1 hour before serving.



# Vegan, Vegetarian, and Kosher Replacements

#### **EGGS**

- → ¼ cup (60 g) applesauce
- → ¼ cup (60 g) puréed silken tofu
- → ¼ cup (60 ml) buttermilk
- 1 tablespoon (11 g) chia seeds or 1 tablespoon (7 g) ground flaxseed plus 3 tablespoons (45 ml) of water
- Aquafaba or egg replacer (Follow package directions.)
- Half a medium banana, mashed (Use a browning, mushier banana if possible.)

#### **HEAVY CREAM**

Full-fat coconut cream. If the cream is being whipped, chill a can of coconut milk overnight and use only the top solidified part. Add a pinch of cream of tartar to stabilize.

#### **MILK**

- Almond milk
- Soymilk
- Coconut milk
- Oat milk
- --- Hemp milk
- Macadamia milk
- Quinoa milk
- Rice milk
- --- Pea milk

#### **BUTTER**

- Coconut oil
- Olive oil

- Shortening
- Margarine
- Other vegan butter product

#### **HONEY**

- Agave nectar
- Maple syrup
- Brown rice syrup
- Coconut nectar

#### **GELATIN**

- Vegan jel (Use an equal amount or follow package directions.)
- Agar-agar powder (Generally use three-quarters the amount of the gelatin.)
- Xanthan gum (Use half the amount of gelatin.)

#### **BACON**

- Turkey, beef, or duck bacon, for nonvegetarian but kosher
- Equal amount mushrooms (shiitakes are ideal) plus liquid smoke or smoked paprika
- Vegan or veggie bacon products, such as coconut or tempeh bacon

### Buttercup's Farmhouse Supper

After a long day of farm chores, nothing could be better than sitting down to a supper of fresh baked bread, hot stew, and apple pie for dessert. One can even hear Buttercup demanding, "Farm Boy, pass the butter." And Westley's reply: "As you wish!"

#### **APPETIZER**

"Life is Pain" Pandemain

#### **MAIN COURSE**

Farm Boy Stew

#### **DESSERT COURSE**

Princess Buttercups (sans sprinkles) "As You Wish" Appeltaart

#### COCKTAIL SPECIAL

Four White Horses

#### DÉCOR

Linen Tablecloth
Rustic Dinnerware
Milk Can Vase
Glass Milk Bottles
Wild flowers
Woven Place Mats
Bowl of Apples
Breadbasket
Ceramic Butter Crock
Clay or Stoneware Pitcher Decorative Hay Bale

## Feast Of Insanity

Imagine climbing the Cliff of Insanity and enjoying a feast in the castle ruins where the greatest sword fight in history took place. This feast will take you there and have your guests asking, "Who are you? I must know."

#### **APPETIZER**

"Not a Lot of Money in Revenge" Beggar's Purses

#### **MAIN COURSE**

Swordmasters' Fon-Duel The Capo Farro Technique

#### **DESSERT COURSE**

Man in Black's "No One to Be Trifled With" Trifle

#### **COCKTAIL SPECIAL**

"Cliffs of Insanity" Shot Vengeful Spaniard's Sangria

#### DÉCOR

Moss or Green Gauze Table Runner Stone or Rope Place Mats Stoneware Cups Green and/or Stoneware Plates Bricks and/or Stones

> A Rope Natural Wood Sword Skewers Dried Moss Decorative Swords

## Storming The Castle Banquet

This sumptuous spread will have your guests feeling as if they are attending an elaborate royal banquet in Humperdinck's castle. One that might be interrupted at any moment by a giant, a Spaniard, and slightly alive pirate/farmboy.

#### **APPETIZERS**

Six-Fingered Man Skewers (Rugen's Flammkuchen) Flaming Fezzik Flambé

#### **MAIN COURSE**

Humperdinck's Crown Roast The National Dish of Florin

#### **DESSERT COURSE**

Oh, You Mean THIS Key Lime Posset Have Fun Storming the Chastletes!

#### COCKTAIL SPECIAL

Dead Pirate Robert's "No Survivors" Bumbo "Mostly Dead" Corpse Reviver

#### DÉCOR

Gold Florentine Dinnerware Brass Candelabras
Brass Goblets
Damask Tablecloth
Embroidered Napkins
Bowls of Fresh Fruits
Castle Centerpiece
Elaborate Floral
Arrangements
Wheelbarrow Prop (optional)

## True Love's Repast

True love is the greatest thing in the world, and it doesn't happen every day, so one should always treasure it. Set a romantic candlelit dinner for two that is guaranteed to net you a kiss in the Top 5.

#### **APPETIZER**

Have You the Wings?

#### MAIN COURSE

Florinese "Mawidge" Soup "Life is Pain" Pandemain

#### **DESSERT COURSE**

Twu Wuv Twuffles Kissing Book Kisses

#### **COCKTAIL SPECIAL**

"The Sea After a Storm" Dark and Stormy

#### DÉCOR

Red Tablecloth
Gold or Gold-rimmed
Dinnerware
Brocade-Patterned Napkins Roses and Baby's Breath Rose Petals
Gold Candlesticks or Tea Candles
Crystal Goblets or Wine Glasses
A Chalkboard which Reads, "As you wish!" An Engagement Ring?

### About the Author

Cassandra Reeder is an avid home cook and lifetime geek. For well over a decade, she has been helping other geeks and nerds all over the world make their fictional food fantasies come true at <a href="www.geekychef.com">www.geekychef.com</a>. In 2014, she released *The Geeky Chef Cookbook*, which, to her immense delight and gratitude, has been very well received. In 2017, she followed the success of that book with a sequel, *The Geeky Chef Strikes Back*, a collection of even more unofficial recipes from geek life, and in 2018, her collection of geeky cocktails and mocktails, *The Geeky Chef Drinks*, was published. Cassandra is always seeking new worlds and stories to bring to life though food. Cassandra currently lives in Portland, Oregon with her husband and two children.

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There are no words adequate enough to thank the late and great writer William Goldman, and the entire cast and crew of *The Princess Bride*, for bringing so much comfort and happiness to me and so many others. Special thanks to Cary Elwes and Joe Layden for writing and recording the audiobook for *As You Wish: Inconceivable Tales from the Making of The Princess Bride*, which has been an incredibly fun and helpful resource.

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