



Soup garnishes

THE NEXT FEW RECIPES MAKE TASTY GARNISHES TO BRIGHTEN UP AND REFINE YOUR SOUPS AND STEWS. WHETHER YOUR MEAL IS TO BE SAVORED AT HOME, IN A COZY MOUNTAIN CABIN, OR OUT OF A THERMOS IN THE GREAT OUTDOORS, CHOOSE THE GARNISH THAT APPEALS TO YOU THE MOST.



GRUYÈRE CROUTONS

2 SLICES DAY-OLD FARMER'S BREAD (OR ANY OTHER HEARTY DARK BREAD)
4 TBSP CLARIFIED BUTTER OR VEGETABLE OIL
2 TBSP GRATED GRUYÈRE CHEESE
SALT AND BLACK PEPPER

Remove the crusts from the bread and cut it into cubes.

In a cast-iron or non-stick skillet, heat the butter or oil.

Add the bread and shake the pan back and forth. Season with salt and a bit of pepper.

When the croutons begin to brown, add the cheese.

When the cheese melts, transfer the croutons to paper towels to drain and let cool.

Serve immediately or store the croutons in an airtight container.

Gruyère croutons are perfect with Horseradish Soup (page 83)
or Chunky Potato Stew (page 87).

RED BEET SEMOLINA DUMPLINGS WITH TOASTED WALNUTS

3 TBSP JARRED RED BEETS 1 TBSP HEAVY CREAM 2 TBSP WALNUTS
2 TBSP (30 G) SOFTENED BUTTER 1 EGG AT ROOM TEMPERATURE
SALT FRESHLY GRATED NUTMEG 1/3 CUP (90 G) DURUM WHEAT SEMOLINA

Combine the beets and cream in a beaker or other deep cup, and purée using an immersion blender. In a dry skillet, toast the walnuts then finely chop or grind them. Place the butter, egg, salt, and a pinch of nutmeg in a bowl, and whisk until foamy. Stir in the beet and cream mixture, then the walnuts. Gradually stir in the semolina. Let the mixture stand briefly.

Place 4 cups (1 l) of lightly salted water in a pot and bring to a boil. Fill a cup with cold water. Using 2 teaspoons that you moisten in the water, form small dumplings from the semolina mixture. Slide the dumplings into the boiling water and reduce the heat. When all the dumplings have floated to the surface, remove the pot from the heat and let the dumplings cook for 5–10 minutes more. Serve immediately or transfer the dumplings into a container of cold, lightly salted water, and refrigerate.

These dumplings taste really good in Horseradish Soup (page 83) or in a flavorful stock (page 188), to which you can add additional garnish combinations.

They also make an attractive (and quick) appetizer when tossed in a bit of brown butter and topped with arugula and grated Parmesan.

