

You're Invited

CLASSIC, ELEGANT ENTERTAINING



STEPHANIE BOOTH SHAFRAN

Foreword by Jeffrey Billhuber

RIZZOLI
NEW YORK

SHRIMP AND ASPARAGUS SALAD WITH FORBIDDEN RICE AND NASTURTIUMS

Have your fishmonger peel and cook large fancy shrimp to top this colorful salad. Forbidden rice, also known as black rice, is both flavorful and rich in antioxidants.

Serves 6

Sea salt
12 ounces asparagus, trimmed
1/3 cup freshly squeezed lemon juice
1 tablespoon honey
1 small shallot, minced
1/2 teaspoon sea salt, plus more for asparagus water
1/3 cup extra-virgin olive oil
3/4 cup forbidden rice
12 cooked, peeled, and deveined jumbo shrimp
Nasturtium flowers for garnish

Fill a 10- or 12-inch skillet with enough water to come 1 inch up the sides; season with a pinch of salt. Bring the water to a boil. Add the asparagus, cover, and simmer until the asparagus is crisp-tender, about 2 minutes. Drain and plunge into ice water to cool and refresh. Drain the asparagus well.

Whisk the lemon juice, honey, shallot, and 1/2 teaspoon salt in a small bowl to blend. Gradually whisk in the olive oil and set the dressing aside.

Place the rice, 3 cups water, and a pinch of salt in a heavy medium saucepan and bring to a boil. Reduce the heat to low, cover, and simmer until the rice is tender and has absorbed the liquid, about 50 minutes. Transfer the rice to a medium bowl and cool completely. Add half of the dressing to the rice and stir to combine.

Arrange the rice in the center of a platter and top with asparagus and shrimp. Spoon the remaining dressing over the shrimp and asparagus. Garnish with nasturtiums.

SPRING PEA AND WATERCRESS SOUP WITH GREEN ONIONS AND CRÈME FRAÎCHE

A vibrant green and rich with spring favorites, such as peas, watercress, and green onions, this soup is the perfect first course for a formal luncheon, especially when garnished with crème fraîche, microgreens, and edible flowers.

Serves 6

1 tablespoon extra-virgin olive oil
2/3 cup sliced green onions
2 cloves garlic, chopped
1 teaspoon grated fresh ginger
5 cups chicken broth
1 8-ounce russet potato, peeled and cut into 1-inch pieces
4 cups watercress leaves
3 cups freshly shelled peas, or 1 pound frozen peas
1/3 cup crème fraîche, plus more for garnish
Salt and freshly ground white pepper to taste
Microgreens and edible flowers for garnish

Heat the olive oil in a heavy large saucepan over medium-high heat. Add the green onions, garlic, and ginger and sauté until the green onion is tender, about 1 minute. Add the broth and the potato and bring to a simmer. Cover and cook over medium heat until the potato is very tender, about 12 minutes. Stir in the watercress and peas. Cover and cook until the peas are tender, about 4 minutes. Cool slightly. Purée the soup in batches in a blender. Return the soup to the saucepan and whisk in the 1/3 cup crème fraîche. Season the soup to taste with salt and pepper. (The soup can be prepared up to 3 days ahead. Cover and refrigerate.)

Reheat the soup by stirring over medium heat until the soup just simmers. Ladle the soup into bowls and garnish with additional crème fraîche, microgreens, and edible flowers.





THE MENU

WATERMELON AND ORANGE
ICE REFRESHERS; ROSÉ; LEMONADE
AND ORANGE SODA

WOOD-FIRED-OVEN PIZZAS

SUMMER SALADS
(RAINBOW SLAW; PROSCIUTTO
WITH FIGS, MELON, AND MINT)

PARTY MIX WITH PRETZELS,
TRUFFLE POTATO CHIPS, AND POPCORN

SORBET IN FROZEN
HOLLOWED ORANGE PEELS

WATERMELON AND ORANGE ICE REFRESHERS

These are a fun take on snow cones. Adults can “spike” their refreshers with chilled vodka, if desired.

Makes about 12 drinks

5 cups fresh watermelon cubes
1/3 cup freshly squeezed lime juice
1/4 cup plus 2 tablespoons sugar
2 tablespoons Campari (optional)
4 cups freshly squeezed orange juice
2 tablespoons freshly squeezed lemon juice
1 dash orange flower water
2 tablespoons Aperol (optional)

Combine the watermelon, lime juice, and 1/4 cup sugar in a blender and puree until smooth. Strain the watermelon mixture into a large measuring cup and add Campari, if using. In another large measuring cup, combine the orange juice, lemon juice, remaining 2 tablespoons sugar, and orange flower water and stir until the sugar dissolves. Stir in Aperol, if using. Pour the watermelon and orange mixtures into ice cube trays and freeze.

Just before serving, crush the frozen cubes in a blender until slushy. Divide among small glasses and serve.

PIZZA WITH CHERRY TOMATOES, GOAT CHEESE, AND FRESH HERB DRIZZLE

We’re lucky to have a wood-burning oven by our pool where we cook pizzas, but this recipe has been adapted for use in an indoor oven. There will be enough herb mixture to enjoy on three to four pizzas. Leftovers are delicious as a topping on almost anything—toasted bread, pasta, stirred into some hummus. Pick up fresh dough at your favorite pizzeria.

Makes one 12-inch pizza, about 6 servings

1/2 cup minced fresh basil leaves
1/4 cup minced flat-leaf parsley leaves
2 tablespoons minced fresh oregano leaves
1/3 cup extra-virgin olive oil, plus more for brushing
Semolina flour for sprinkling
8 ounces fresh pizza dough
1 garlic clove, crushed with a garlic press
1 1/2 cups (about 6 ounces) grated mozzarella cheese
1 cup very small cherry tomatoes, halved
Salt and freshly ground black pepper
3 ounces crumbled goat cheese

Position one rack in the top third of the oven and one rack in the bottom third and preheat the oven to 400°F. Stir the basil, parsley, oregano and 1/3 cup olive oil to blend in a small bowl. Sprinkle a large heavy baking sheet lightly with semolina flour (about 1 tablespoon). Roll the dough out on a lightly floured surface to a 12-inch round. Transfer the dough to the prepared baking sheet and brush with oil. Using your fingertips or the back of a spoon, spread the garlic over the pizza. Sprinkle evenly with the mozzarella. Top with the tomatoes. Season the pizza lightly with salt and generously with pepper and sprinkle on the goat cheese. Bake on the bottom rack until the bottom of the pizza is golden brown, about 15 minutes. Transfer to the top rack and bake until the top is golden, about 3 additional minutes. Transfer the pizza to a cutting board and drizzle on some of the herb mixture. Cut into wedges and serve.



Who doesn't love pizza? We invited guests to top their own pies with fresh mozzarella and other Italian cheeses, garden tomatoes, shrimp, prosciutto, arugula, and herbs, then baked them in our outdoor wood-burning oven.

OPPOSITE: Monogrammed custom pizza boxes let guests bring any leftover bites home in a memorable way.



Using hollowed frozen oranges as serving vessels not only means dessert can be made ahead, but also that the fruit and berry sorbets will stay frozen longer in the warm afternoon air.

