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New York Cottages and Gardens

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**BROOKLYN
HEIGHTS
FIFTH AVENUE
NOMAD
SOUTHAMPTON
WATER MILL**

COZY LAIRS



Global Gathering
(THIS PAGE) Place settings feature Sahara chargers and Starburst napkin rings from Kim Seybert, Mottahedeh dinnerware, Roland flatware from Blue Pheasant, and napkins from Bodrum Linens. (OPPOSITE) West Elm bowls hold heaps of chai, turmeric, and safflower. See Resources.



SPICE OF LIFE

At her Fifth Avenue apartment, Pamela Morgan, the proprietress of the culinary events company Flirting with Flavors, and interior designer Christian Zavala, who also runs the tabletop curation business Bespoke Host, team up to create a Thanksgiving feast redolent of the vibrant colors and rich flavors of India

PHOTOGRAPHS BY DOUG YOUNG





FESTIVE AND FLAVOR-FILLED

(CLOCKWISE FROM TOP LEFT) The Champagne bucket and martini glasses on the bar are from William Yeoward Crystal's Lulu Emerald collection. Pearl onions garnish caramelized cumin-roasted carrots. Guests Justin Adelman and Kristen Shea share a laugh. Co-hosts Christian Zavala and Pamela Morgan enjoy a glass of Veuve Clicquot. "I hope people feel encouraged to try something a little different with their friends and family during the holidays," says Zavala. "Creating fun, new traditions can be a breath of fresh air." (OPPOSITE TOP) Guest Robin Cofer. (OPPOSITE BOTTOM) Morgan garnishes the turkey, which was marinated in yogurt and coconut milk, before presenting the showstopper to the guests. The cavity is stuffed with cardamom pods, cumin seeds, oranges, and garlic cloves, while butter spiced with tandoori masala and ground cumin and cardamom flavors the skin. See *Resources*.



Cardamom and Ginger Martini

- 12 cardamom pods
- ½ c. ginger, peeled and julienned
- 4 c. vodka
- Citrus bitters (such as TNT brand)
- Candied ginger for garnish

Method: Crush cardamom pods with the back of a knife. In a tightly covered glass jar or bottle, steep the cardamom and the ginger in the vodka for 1 week, occasionally giving the mixture a shake. (The vodka can be stored in the refrigerator for up to a month.)

To serve, strain the ginger and cardamom out of the vodka. For each drink, pour two jiggers (3 oz.) of the infused vodka over a handful of ice in a cocktail shaker and add 2 dashes bitters. Shake until very cold, strain into a martini glass, and garnish with candied ginger. Yield: 10 drinks.

Curried Cauliflower Soup



Method: Preheat oven to 400°F and place cauliflower florets on a sheet pan with the olive oil. Sprinkle with 1 tablespoon curry powder and salt and pepper to taste. Roast for 20 minutes and set aside.

In a heavy soup pot over medium heat, sauté onion, leeks, carrots, celery, and garlic in the coconut oil for about 7 minutes, or until vegetables are wilted and just lightly browned. Sprinkle with remaining curry powder and the cumin and cook for 1 minute more, then add the cooked cauliflower, stock, and salt and pepper to taste. Simmer on medium heat about 15 minutes, or until vegetables are completely cooked through.

To serve, carefully puree mixture in a blender until smooth, ladle into bowls, and garnish with pomegranate seeds. Serves 4 as an entrée and 8 as a first course.

- 1 whole cauliflower, trimmed and cut into florets
- 2 T olive oil
- 2 T curry powder
- Salt and pepper to taste
- 1 onion, peeled and diced
- 2 leeks, trimmed and diced
- 4 carrots, peeled and diced
- 2 stalks celery, chopped
- 2 cloves garlic, peeled and chopped
- 2 T coconut oil
- 1 tsp. ground cumin
- 4 c. vegetable or chicken stock
- Pomegranate seeds for garnish





GIVING THANKS

(OPPOSITE TOP LEFT) Morgan with her husband, Michael Trokel. “The key to throwing a great party is starting with a theme,” Morgan explains. “It helps you pull everything together—from the color scheme to the place settings to the menu.” (OPPOSITE TOP RIGHT) The buffet is set with a host of side dishes, including sweet potatoes mashed with coconut milk and Indian spices, rice pilaf with raisins and almonds, turmeric masala gravy, apple and ginger chutney, and traditional Indian raita, all heady complements to the aromatic turkey (OPPOSITE BOTTOM LEFT). The feast’s dessert (OPPOSITE BOTTOM RIGHT): spiced apple and pear crisp topped with chai ice cream. (OPPOSITE MIDDLE LEFT) Remi, a bernedoodle, anxiously awaits her turn at the table. (THIS PAGE) Trokel, Shea, Emily Abrams, Zavala, Morgan, Cofer, Adelman, and Urvi Tejani (clockwise from bottom left) raise a glass to health and happiness. See *Resources*.